

## I. **Rules of Conduct**

- A. No 4-H member is to leave the grounds without the permission of their coach or leader-chaperone.
- B. Smoking or use of tobacco **will not be permitted** by 4-H members while attending or taking part in any official 4-H activity.
- C. Drinking or possession of alcoholic beverages or drugs shall not be tolerated. Violation of this rule will cause immediate suspension from contest and forfeiture of all awards.
- D. Proper conduct is expected from 4-H members, coaches and leader-chaperones at all times. 4-H team coaches and leader-chaperones shall be responsible for 4-H members conduct at all times.
- E. California 4-H Code of Conduct shall be adhered to.
- F. 4-H members who have been found to have violated any of the above rules will be subjected to immediate suspension from the contest and forfeit awards.

## II. **General Rules**

- A. A poultry judging team may consist of three or four members plus two alternates. The top three total scores will be used in determining final and sub-contest team placings. All team members are eligible for individual awards.
- B. Contestants need not be enrolled in poultry projects and are not required to have conducted a poultry project in the current year but must be members in good standing as a California 4-H Youth Development Program member.
- C. Each 4-H poultry team must be accompanied by a 4-H team coach that is certified as a 4-H adult volunteer. (4-H team coach/adult leaders must be 21 years or older.)
- D. Each contestant must have passed his or her 14th birthday and not have passed his or her 19th birthday on January 1st and be enrolled as a 4-H member by January 1st of the calendar year in which the State and National contest are held.
- E. Junior members (ages 9-13 as of January 1 of the program year) are eligible and encouraged to compete but there is no contest beyond the state level for teams or individuals of this nature.
- F. Contestants in state 4-H competition must not have participated in official post-secondary (university, college, junior college) competitive events or classes of a

similar nature and in the same subject matter area. (For example, a contestant who has competed in an official collegiate poultry judging contest is ineligible to compete at the state level).

G. Contestants who have judged as an alternate at the National 4-H Poultry Judging Contest are considered as being part of the official State team and are ineligible to compete a second time.

#### Classes

There will be 12 classes judged at the California 4-H State Poultry Judging Qualifier, including:

<b>Part I - Live Poultry</b>		<b>Points</b>	<b>Team</b>
Class 1	A class of eight meat-type cockerels or pullets for broiler breeder selection.	50	150
Class 2	Four past production egg-type hens for placing.	50	150
Class 3	Oral reasons for Class 1 and Class 2.	50	150
<b>Part II - Ready-to-Cook Poultry</b>			
Class 4	Ten chicken and/or turkey carcasses and/or parts for quality grading.	50	150
Class 5	A class of four ready-to-cook turkeys for placing.	50	150
Class 6	Oral reasons on Class 5	50	150
<b>Part III - Shell Eggs</b>			
Class 7	Ten white-shelled <u>chicken</u> eggs for USDA interior quality grading	50	150
Class 8	A class of ten white shell exterior <u>chicken</u> eggs for grading	50	150
Class 9	Written factors on Class 8 (Carton eggs).	50	150
<b>Part IV - Further Processed Poultry</b>			
Class 10	Ten further processed poultry meat products for evaluation	100	300
Class 11	Ten chicken carcass parts for identification	50	150
<b>Part V - Poultry Production and Management</b>			
Class 12	A written examination on poultry management.	150	450
<b>Class 13</b>	<b>Broken Out Market Eggs (4-H Only)</b>	<b>50</b>	<b>150</b>
<b>TOTAL</b>		<b>800</b>	<b>2400</b>

These differ from the National Contest, which does not include Broiler Breeders, Carton Eggs, Written Factors, Further Processed Products, Parts Grading, Turkey Carcass placing and reasons, or the Poultry Production and Management Test. A full list of the classes at Nationals as well as sample cards and class information can be found at the National 4-H Poultry and Egg Conference Poultry Judging Page:

<http://www2.ca.uky.edu/national4hpoultry/PoultryJudging.html>

#### Tie Breaker

1. The team or individual scoring the highest total reasons score will be the winner.
2. The team or individual scoring the highest management exam score will be the winner.

3. The team or individual scoring the highest on sub contest 1, Live Birds will be the winner.

#### Sub Contest Definitions and Tie Breakers

1. **Sub Contest 1** - Live Birds consists of classes 1, 2, and 3

##### Tie Breakers

- a. The highest score individually or as a team from class 3 will be the winner.
- b. The highest score individually or as a team from class 2 will be the winner.

2. **Sub Contest 2** - Ready to Cook consists of classes 4, 5, and 6

##### Tie Breakers

- a. The highest score individually or as a team from class 6 will be the winner.
- b. The highest score individually or as a team from class 5 will be the winner.

3. **Sub Contest 3** - Shell Eggs consists of classes 7, 8, and 9

##### Tie Breakers

- a. The highest score individually or as a team from class 7 will be the winner.
- b. The highest score individually or as a team from class 8 will be the winner.

4. **Sub Contest 4** - Further Processing consists of classes 10, and 11.

##### Tie Breakers

- a. The highest score individually or as a team from class 11 will be the winner.
- b. The highest score individually or as a team from class 10 will be the winner.

5. **Sub Contest 5** - Management Exam consists of class 12

##### Tie Breakers

- a. The contest site will chose three pre-determined tie breaker questions from the exam.

#### Rules

- I.** No two students from one team shall judge the same class at the same time. Printed cards will be given to each contestant upon which placings will be written. The cards will be collected after each class is judged, except on classes where oral reasons are given. On the reasons classes, students shall hand the card to the judge before giving reasons.
- II.** Unnecessary rough handling of the birds will disqualify the contestant.
- III.** All contestants shall be allowed two minutes to look over birds in coops prior to handling and 13 minutes to place birds. All other classes will be 15 minutes long.
- IV.** Using notes during the presentation of oral reasons is not recommended and a loss of points will occur.
- V.** Electronic calculators may be used. Only those having the following functions – addition, subtraction, multiplication, division, equal, percent, square-root, +/- key, and one memory register.

#### Suggested Instructions for Judging Classes

**Class 1**      **A class of eight meat-type cockerels or pullets for broiler breeder selection.**

The broiler breeders will be the same age (approximately 8 weeks old), the same strain, and raised under the same environmental conditions. A form of identification will be used to identify each bird. Broiler breeders may or may not have trimmed beaks. The participant may touch the birds but only inside the cages and using proper handling procedures.

A set of oral reasons (Class 3) is required for Class 1 or Class 2. The four birds selected to keep (and the four birds to be culled) will be determined by using the broiler breeder selection criteria discussed in the "Poultry Science Manual for National FFA Career Development Events" by Instructional Media Service, Texas A & M University.

**Class 2**

Four past-production egg-type hens for placing

Egg-type hens will be used in Class 2 (a placing class of four birds). The hens will be the same age, the same strain and raised under the same environmental conditions. A form of identification will be used to identify each bird. Hens may or may not have trimmed beaks. The participant may touch the birds inside and outside the cages using proper handling procedures. Competence in identifying egg-type hens with superior production characteristics is critical to a successful egg production enterprise. Egg-type hens will have characteristics indicating past production. Thus, the emphasis should be on the number of eggs laid by each hen. Body characteristics and qualities discussed in the "Poultry Science Manual" will govern the final placing of the hens.

**Class 3**

Oral Reasons on Class 1 or 2.

**Class 4**

Ten chicken broilers and/or turkey carcasses and/or parts for grading.

This class may consist of any combination of carcasses and parts (for example, there may be six broiler carcasses, three broiler parts, and one turkey carcasses, or there may be five broiler carcasses and five turkey carcasses). Each broiler carcass will weigh more than two pounds but not more than six pounds. Each turkey carcass will weigh more than six pounds but not more than sixteen pounds. Carcasses and parts are to be graded based on the "Poultry Science Manual for National FFA Career Development Events" by Instructional Media Services, Texas A & M University.

**Class 5**

A class of four ready-to-cook turkeys for placing

This class is a placing class of four ready-to-cook turkey hens and/or toms. Each carcass will weigh more than six pounds but not more than sixteen pounds. The carcasses are to be placed after predetermining their USDA quality grades based on the standards provided in the "Poultry Science Manual." USDA quality grades are A, B, and C. NG designates non-gradable. More than one carcass of the same USDA quality grade may be in the class. IMPORTANT: Feathers, pin feathers, hair, preen glands, visible scales, excess skin and medullary bone are NOT considered in this class. The carcasses should be displayed on shackles. Participants may not touch the carcasses. The shackles may be rotated for viewing the carcasses.

**Class 6**

Oral reasons on Class 5.

USDA criteria and terminology is to be used when presenting reasons.

- Class 7** Ten white-shelled chicken eggs for USDA interior quality grading. Interior quality factors described in the “Poultry Science Manual” are the basis for evaluation. USDA quality grades are AA, A, B and Loss. The characteristics of a Loss egg are listed in the “Poultry Science Manual.” Participants may handle the eggs for candling purposes.
- Class 8** Ten white shell chicken eggs for placing. The egg shells will be white in color. Evaluation of eggs will be based on soundness, cleanliness, and uniformity in color and size of the visible portions of the eggs based on USDA Standards. Participants will not be permitted to touch the eggs or the cartons.
- Class 9** Evaluation criteria on Class 8  
There are defects listed in the “Poultry Science Manual – Summary of Evaluation Criteria Used to Substantiate Placings of Shell Eggs.”
- Class 10** Ten further-processed poultry meat products for evaluation. Ten samples of precooked, breaded chicken drummettes, tenders or nuggets will be evaluated in this class. Product quality is evaluated using the evaluation criteria discussed in the “Poultry Science Manual.” Participants will not be permitted to touch the meat products.
- Class 11** Ten chicken carcass parts for identification  
Participants will not be permitted to touch the poultry parts. Officials will randomly select 10 parts from those used in the chicken processing and merchandising industries. Twenty-nine parts are described in the “Poultry Science Manual.”
- Class 12** A written examination on poultry management  
The written exam will consist of thirty multiple choice items, of which no more than five will require mathematical calculations. Each question will be valued at five points for a total of one hundred and fifty points possible.
- Class 13** One class of 10 eggs will be broken out on a flat surface. Each egg is to be classified AA, A, B, or Inedible. Eggs and containers CANNOT be touched or handled.

### III. Awards

These may vary from year to year depending on the site of the contest, the organization or individual in charge of planning the overall event and the State 4-H Animal Science Advisory Committee.

- A. The State 4-H Incentive Program will award gold, silver, and bronze medallions respectively to the first, second, and third high point individuals/teams in the contest.
- B. Ribbons will be given to first, second, third, fourth and fifth place teams and individuals in each category.
- C. The top team in the State 4-H Poultry Judging contest shall be eligible to represent the State of California in the official to attend the National 4-H Poultry and Egg Conference

in Louisville, KY in November. If the top team does not desire or are ineligible to participate in the official National 4-H Judging Contest, then the succeeding high scoring team shall be eligible in order to represent California at the National 4-H Poultry and Egg Conference. In the event of no teams entering, the top individual or individuals may be eligible to compete at the discretion of the Associate Director of Program and Policy.

- D. Contestants who have judged as an alternate at the National 4H Poultry Judging Contest are considered as being part of the official State team and are ineligible to compete a second time at the National level.
- E. The state designated poultry judging teams will be required to acquire sponsorship assistance to attend the national events, until such time State support is developed through the State 4-H Foundation (State 4-H Incentives and Recognition).

## **VI. JUDGES**

- A. A committee of judges shall select and place all classes and hear and score all reasons. The judges shall decide which classes require reasons. If the number of teams entered indicates that additional judges are necessary to expedite and make more efficient the hearing and scoring of reasons, the contest chairperson shall appoint such judges.
- B. The judges shall place the classes and enter their placings on placing cards, indicate the cuts to be made and file that card with the contest chairperson.
- C. Contestants will hand the judge their scoring card for reasons as they appear for each judging committee. When the contestant has finished, the judge will place the official reason grade upon the placing card and submit for tabulation/scoring.