

4-H
**POULTRY
JUDGING
CONTEST**



RULES AND INFORMATION



- A team consists of three or four 4-H members. If there are not enough members to compete as a team, then members may compete as individuals. A team may be formed from members that come from more than one county or they may all come from the same county.
 - Contestants need not be enrolled in poultry projects and are not required to have conducted a poultry project in the current year.
 - The winning senior team represents Alabama 4-H at the National 4-H Poultry and Egg Conference.
 - The winning senior team is required to commit to three weekends of additional training at Auburn University prior to the national competition. These trainings will be in addition to the continued training provided by the team's coach. These three dates will be posted on 4-H Online at the time of contest registration. By entering the state contest, you agree to attend the three additional trainings.
- IMPORTANT NOTE:** When evaluating live animals, the welfare of animals is important and should be considered. Being well-trained in handling hens is important to prevent discomfort or harm to them. To maintain the welfare of the hens, the procedure described in the manual should be adhered to. It is also discussed in the following video: [Proper handling and holding a chicken](#) (Penn State University)
1. The contest will consist of the following three divisions: production, market poultry, and market eggs.
 2. Judging smocks will not be supplied to contestants.
 3. Contestants will receive a scoring sheet to fill out during the contest. They will then turn in their sheets at the end of each round for scoring.
 4. Teams will be divided so that no two contestants from a team will be in the same group. Each group will remain together throughout the contest.
 5. Ten minutes will be allowed for placing each class. Also, a maximum of 2 minutes will be allowed for each contestant for giving oral reasons on classes 1 and 2. Contestants will shift to the next class only upon notification by the timekeeper. The broken-out egg class will be judged at the end of the contest in groups assigned by the contest coordinator.
 6. Competent judges will be responsible for the official placing of all classes.
 7. Qualified judges will listen to and score oral reasons on two production classes. **Using notes while giving reasons will not be permitted. No county or name identification** will be worn by the contestant in the oral reasons room.
 8. A competent committee will be in charge of grading the cards, announcing the results, and presenting the awards.
 9. Each class of production hens, market poultry, and market eggs will be graded on the basis of 100 points for a perfect score. Similarly, oral reasons for the production classes will be graded on the basis of 100 points for a perfect score.
 10. In the production division, there will be three classes of four past production hens. Oral reasons will be given for the first two classes and the third class will just be placed (no oral reasons). The hens are placed in accordance with the contest rules as stated in the manual. If more than one order is marked, the lowest score will be used. If no rank is marked, zero will be given for the class. The scoring of the placings will depend on the "cuts" between the hens and is based on the difficulty in separating each pair of hens.
 11. For the market poultry division, there will be two classes of ten RTC carcass grading (broiler and/or roaster), one class of ten RTC parts grading, one class of ten further-processed poultry evaluations, and one class of ten RTC parts identification.

12. For the RTC carcass and parts grading, the possible grades are A, B, C, or No Grade. Each carcass or part is worth 10 points. In scoring the class, 3 points will be deducted for each grade separation line crossed between A-B and B-C. Four points will be deducted for crossing the C-No grade line. For example, if the correct answer was No Grade and the contestant selected Grade B, 3 points would be deducted for crossing the B-C line and 4 points for crossing the C-No grade line, leaving the contestant with a score of 3 points. If the correct answer was Grade C and Grade A was selected, 3 points would be deducted for crossing the A-B line and 3 points for crossing the B-C, leaving the contestant with a score of 4 points. Ten points will be deducted if a contestant fails to enter a grade for a carcass or more than one grade is entered.
13. For the further-processed poultry evaluation class, each product is worth 10 points. There are five possible factors and each factor is worth 2 points. For each factor, the contestants are to indicate if it is present or not.
14. For the RTC poultry parts identification, 10 points will be subtracted for each incorrect identification. If a contestant identifies less than ten parts, a total of 10 points will be deducted for each unidentified part.
15. For the market eggs division, there will be two classes of twenty eggs for exterior quality, one class of twenty eggs for interior quality by candling, and one class of ten broken-out eggs.
16. For the exterior egg grading, each egg is worth 5 points. There are four possible grades: A, B, Dirty, and Loss. In scoring the exterior egg quality class, 2 points will be deducted when the A and B grade separation line is crossed. Two points will be deducted when the line between B and Dirty is crossed. One point will be deducted when the line between Dirty and Loss is crossed. Five points will be deducted if a contestant fails to enter a grade for an egg or more than one grade is entered for the same egg.
17. For the egg candling class, each egg is worth 5 points. The possible grades are AA, A, B, or Loss. In scoring the candled market egg classes, 1 point will be deducted for each grade separation line crossed except when the line between B grade and Loss is crossed; then, 3 points

will be deducted. Five points will be deducted if a contestant fails to enter a grade for an egg or if more than one grade is entered for the same egg.

18. For the broken-out egg class, each egg is worth 10 points. The possible grades are AA, A, B, or Loss. In scoring the broken-out eggs, a 3-point deduction will be made for each grade separation line crossed except when the line between B grade and Inedible is crossed; then, 4 points will be deducted. Ten points will be deducted if a contestant fails to enter a grade for an egg or if more than one grade is entered for the same egg.
19. In each division, the three highest contestant's scores from each team will be added to determine a team's divisional scores. Then the team's overall score will be determined by adding its three divisional scores.
20. In case tie scores occur, the ties will be broken by the following methods in the order listed.
 1. Ties in "production hen" and "overall categories" will be handled as follows: first, break the tie on the highest reasons scores; second, break ties on the most perfect scores; third, if ties can't be broken by the first two procedures, do not break the tie.
 2. For other categories, the contestant or team with the highest number of 100 scores will win; if even, the contestant or team with the largest number of the next highest score below 100 will win. If necessary, this method will be continued in the order of descent of scores. Or, a method will be decided upon by the contest committee.
21. Appropriate awards will be made to the high individuals and teams in each division and overall judging.



CLASSES TO BE JUDGED IN THE POULTRY JUDGING CONTEST

CLASSES 1, 2, 3, 4 & 5

Egg production and reasons: 500 points

Classes 3 and 5 represent the reasons portion of the contest, which is given for classes 2 and 4, respectively. Three classes of four Leghorns or Leghorn type hybrids are to be judged on past production qualities. Hens may be handled. **When evaluating live animals, the welfare of animals is important and should be considered. Being well-trained in handling hens is important to prevent discomfort or harm to them. To maintain the welfare of the hens, the procedure described in the manual should be adhered to. Anyone mishandling the hens will be given a single warning. If it continues, they will be eliminated from the contest.** Contestants are not allowed to move or bend the hen's pubic bones. The contestant can touch and place your fingers on each side of the pubic bones to determine thickness. But you are not to try to move the pubic bones. The flexibility of the pubic bone is no longer to be considered a factor in placing the class. Contestants may not compare hens with others in their group. The hens should be placed in accordance with the contest rules as stated in the manual. Contestants will give oral reasons for classes 2 and 4. Using notes while giving reasons will not be permitted. A maximum of 2 minutes will be allowed for giving reasons for each class.

CLASSES 6, 7, 8, 9 & 10

Grading ready-to-cook chicken carcasses and poultry parts, evaluation of further-processed poultry products, and identification of ready-to-cook poultry parts identification: 500 points

Classes 6 and 7 involve grading 10 RTC broiler and/or heavy broiler carcasses. Class 8 involves grading 10 RTC poultry parts and can be from a chicken or turkey carcass. Each individual carcass will be classified as A, B, C, or No grade. Carcasses will be displayed in such a way that the entire carcass can be observed. Parts will be placed in plastic baggies. Carcasses

and parts may not be touched or handled. Pinfeathers, diminutive feathers, hairs, and discoloration are to be disregarded.

Class 9 involves the evaluation of ten further-processed poultry products for five possible factors. For each factor, contestants must indicate whether it is present. The further-processed products will be displayed on plates covered in plastic.

The further-processed products may not be touched or handled. Class 10 is a class of ten poultry parts. The parts may be from a chicken or turkey carcass. Each part is to be identified and the number of the part written in the appropriate square in the front of the part name. The ten parts will be selected from the twenty-four parts listed in the National 4-H Poultry Judging Manual. Each part will be prominently displayed in a baggie. The poultry parts may not be touched or handled.

CLASSES 11 & 12

Market Eggs—Candled: 200 points

There will be two classes of twenty white-shelled chicken eggs to be candled for interior quality evaluation. Each egg is to be individually candled and classified as AA, A, B, or Loss. The Speed-King Candler will be used for candling eggs. Eggs must be handled. It is important to handle the eggs carefully. No shaking of the eggs is permitted.

CLASSES 13 & 14

Exterior Egg Quality: 200 points

There will be two classes of twenty chicken eggs of any shell color to be individually classified AA/A, B, Dirty, or Loss. Eggs for exterior egg quality cannot be handled.

CLASS 15

Broken-Out Market Eggs: 100 points

One class of ten eggs will be broken out on a flat surface. Each egg is to be classified as AA, A, B, or Inedible. Eggs and containers cannot be touched or handled.

TOTAL PERFECT SCORE: 1,500 points