Poultry

Contest Description and Rules:

Please direct questions to:

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The Poultry competition will consist of 8 classes focused on the following:

- **One placing class of Past production layers (50 Points)**
  - Each participant will place a class of 4 egg-type hens. The birds will be single combed White Leghorns or Commercial Strains of Leghorn.
- **One placing class of 5-6 week old Broilers (50 Points)**
  - Each participant will place a class of 6-8 week old commercial broilers. • **Quality Factors for Boneless Further Processed Poultry Meat Products (50 Points)** • Each participant will determine written quality factors for 10 further processed meat products.
- **Quality Factors for Bone-in Further Processed Poultry Meat Products (50 Points)** • Each participant will determine written quality factors for a class of 10 bone-in further processed meat products
- **One Carcass Placing Class, Four Turkey or Chicken Carcasses (50 Points)** • Each participant will place 4 ready-to-cook turkey or chicken carcasses • **Egg Evaluation, Internal, External, and Factors (150 Points)**
  - **(Internal)** Each participant will grade a class of 10 white eggs (or white-tint) **(50 points)**
  - **(External)** Each participant will grade a class of 10 (brown, white, or other) eggs. **(50 Points)**
  - **(Factors for External)** Exterior egg grading are evaluated from 12 different quality factors. **(50 Points)**
- **Broiler Carcass Grading, Ten Carcasses (50 Points)**
  - Each participant will grade a class of 10 ready-to- cook chicken carcasses. •
- **Parts ID (50 Points)**
  - Each participant will identify 10 poultry parts. Poultry parts will be randomly selected.
- **Written Exam on Poultry Production, Management and Science (100 Points)** • Items will be derived from the Poultry Science Manual for National FFA Career Development Events.

2024 Agricultural Technology Contest University of Wisconsin – River Falls

Event Rules

TEAMS
- Teams will consist of up to four members. Team ranking is determined by combining the scores of the top two team members.

PARTICIPANTS
- Participants will have 10 minutes per class to complete classes.
- A warning signal will inform the participants when two minutes are left to the exam time and again when the time expires for each class.
- Participants will have approximately one minute to move from class to class. • Any participant in possession of any electronic device not required by event rules is subject to disqualification.

HUMANE TREATMENT OF LIVE ANIMALS
- All live animals must be treated with the utmost care and respect. Violation of this rule will automatically disqualify an offending team member from the event.

TIEBREAKERS
- If ties occur, the following classes, in this order, will be used to determine the ranking: 1. Total scores of placing classes.
  - 2. Management exam.
  - 3. Carcass Grading.
  - 4. Exterior Egg Evaluation