

POULTRY EVALUATION

***Event location rotation (starting in 2026)**

2026 - TVCC

2027 - BMCC

2028 - OSU

2029 - TVCC

2030 - KCC

The National FFA Poultry Evaluation Career Development Event simulates learning activities related to production and management, processing, marketing, and food safety and quality of poultry products.

The National FFA Poultry Evaluation Career Development Event provides opportunities for the participants to

- Make accurate observations and logical decisions.
- Discuss and justify decisions (orally and written).
- Communicate industry and product terminology.
- Identify USDA standards of product quality.
- Identify consumer acceptance criteria of products.
- Recognize the economic importance of value-added products.
- Collaborate with others to analyze industry scenarios.
- Demonstrate the use of appropriate information technology in the poultry industry.
- Specifically, participants will
- Evaluate and place live meat-type chickens and orally defend the selection.
- Evaluate and place live egg-type hens and orally defend the selection.
- Evaluate, grade, and place ready-to-cook carcasses of chickens or turkeys and orally defend the placing.
- Evaluate and grade ready-to-cook carcasses and parts of chickens and turkeys.
- Evaluate and grade individual shell eggs for interior quality.
- Evaluate and grade individual shell eggs for exterior quality and indicate factors governing the grading.
- Evaluate pre-cooked or par-cooked further processed poultry meat products and indicate factors governing the evaluation.
- Identify poultry carcass parts.
- Complete a written examination on poultry production, management, and science.

RULES AND REGULATIONS

A chartered FFA chapter may enter two teams, with one team designated as the official team. A team may consist of **5 eligible members**. The score of the **4 high individuals** will be used to determine the team score.

Anytime there are 2 members of the same chapter in any one practicum/station, they will not ever be allowed to meet together or communicate during the event. There will be no communication between any competitors during the events. Any infraction of this rule will be sufficient to eliminate the contestant from the event.

It is highly recommended that participants wear FFA Official Dress for this event. Slacks or black pants are suitable.

Participants will have 10 minutes per class to complete classes. An appropriate amount of time, as determined by the event officials, will be provided for the exam. A warning signal will inform the participants when time expires for each class. Participants will have approximately one minute to move from class to class.

EQUIPMENT

Any participant in possession of any electronic device not required by event rules is subject to disqualification. 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. The supervision, interpretation, and enforcement of this rule will be the responsibility of the event superintendent and/or his or her designee.

Each participant must have two clean, sharpened No. 2 pencils and should have a clipboard or backing for the duration of the contest.

Participants can bring clean note paper and non-programmable calculators for the contest.

EVENT FORMAT

There will be 14 classes as follows:

- a. Class 1 Market Broiler Placing
- b. Class 2 Egg-Type Hen Placing
- c. Class 3 - Oral Reasons - Live Birds
- d. Class 4 Carcass Grading
- e. Class 5 Carcass Placing
- f. Class 6 Oral Reasons - Carcass
- g. Class 7 Interior Egg Grading
- h. Class 8 Exterior Egg Grading
- i. Class 9 Written Factors
- j. Class 10 Boneless Further Processed
- k. Class 11 Bone-In Further Processed
- l. Class 12 Carcass Parts Identification
- m. Class 13 Written Exam
- n. Class 14 Team Activity

**Immediately following reasons classes, members get a 10 prep time, then move immediately into giving their reasons as part of the class rotation

**More information about the classes is provided in the National Poultry Evaluation Handbook.

Team Activity

The team activity component requires all members of the team to work together to complete a test, separate from the individual written test. This will be a 25-question, 50-point problem-solving test with multiple-choice responses over the topics selected for that year's rotation. The time allowed will be 45 minutes.

TIEBREAKERS

If ties occur, the following classes, in this order, will be used to determine the ranking of award recipients:

Individuals

1. Total scores of placing classes.
2. Written management exam.

Team

1. Score of team activity practicums.

SCORECARDS

Scorecards used will be from the National FFA Poultry Evaluation contest of classes used for the state contest. Examples can be found in the National FFA Poultry Evaluation Handbook.

ALIGNMENT TO AFNR CONTENT STANDARDS & OREGON EMPLOYABILITY SKILLS

- OES Adaptability: Open to Change
- OES Collaboration: Team Player
- OES Digital Literacy: Good with Technology
- OES Entrepreneurial Mindset: Go-Getter
- OES Self-Awareness: Self-Understanding
- OES Analysis/Solution Mindset: Problem Solver
- OES Communication: Good Communicator
- OES Empathy: Sensitive to Others' Feelings

- OES Resilience: Plans for Success and Handles Failure
- OES Social Diversity/Awareness: Sensitivity to Differences
- ABS.01.01 Apply micro- and macroeconomic principles to plan and manage inputs and outputs in an AFNR business.
- ABS.01.02 Read, interpret, evaluate and write statements of purpose to guide business goals, objectives and resource allocation.
- ABS.02.02 Assemble, interpret and analyze financial information and reports to monitor AFNR business performance and support decision-making (e.g., income statements, balance sheets, cash-flow analysis, inventory reports, break-even analysis, return on investment, taxes, etc.).
- ABS.04.02 Develop production and operational plans for an AFNR business.
- ABS.05.03 Assess marketing principles and develop marketing plans to accomplish AFNR business objectives.
- AS.01.01 Evaluate the development and implications of animal origin, domestication and distribution on production practices and the environment.
- AS.01.02 Assess and select animal production methods for use in animal systems based upon their effectiveness and impacts.
- AS.01.03 Analyze and apply laws and sustainable practices to animal agriculture from a global perspective.
- AS.02.01 Demonstrate management techniques that ensure animal welfare.
- AS.02.02 Analyze procedures to ensure that animal products are safe for consumption (e.g., use in food system, etc.).
- AS.03.01 Analyze the nutritional needs of animals.
- AS.03.02 Analyze feed rations and assess if they meet the nutritional needs of animals.
- AS.03.03 Utilize industry tools to make animal nutrition decisions.
- AS.04.01 Evaluate animals for breeding readiness and soundness.
- AS.04.02 Apply scientific principles to select and care for breeding animals.
- AS.04.03 Apply scientific principles to breed animals.
- AS.05.01 Design animal housing, equipment and handling facilities for the major systems of animal production.
- AS.06.01 Classify animals according to taxonomic classification systems and use (e.g. agricultural, companion, etc.).
- AS.06.02 Apply principles of comparative anatomy and physiology to uses within various animal systems.
- AS.06.03 Select and train animals for specific purposes and maximum performance based on anatomy and physiology.
- AS.07.01 Design programs to prevent animal diseases, parasites and other disorders and ensure animal welfare.
- AS.07.02 Analyze biosecurity measures utilized to protect the welfare of animals on a local, state, national, and global level.
- AS.08.01 Design and implement methods to reduce the effects of animal production on the environment.
- AS.08.02 Evaluate the effects of environmental conditions on animals and create plans to ensure favorable environments for animals.
- CRP.04.01 Speak using strategies that ensure clarity, logic, purpose and professionalism in formal and informal settings.
- CRP.04.02 Produce clear, reasoned and coherent written and visual communication in formal and informal settings.
- CRP.04.03 Model active listening strategies when interacting with others in formal and informal settings.
- CRP.06.01 Synthesize information, knowledge and experience to generate original ideas and challenge assumptions in the workplace and community.
- CRP.07.01 Select and implement reliable research processes and methods to generate data for decision-making in the workplace and community.
- CRP.07.02 Evaluate the validity of sources and data used when considering the adoption of new

technologies, practices and ideas in the workplace and community.

- CRP.12.01 Contribute to team-oriented projects and builds consensus to accomplish results using cultural global competence in the workplace and community.
- CS.01.01 Research, examine and discuss issues and trends that impact AFNR systems on local, state, national and global levels.
- CS.01.02 Examine technologies and analyze their impact on AFNR systems.
- CS.01.03 Identify public policies and examine their impact on AFNR systems.
- CS.02.01 Research and use geographic and economic data to solve problems in AFNR systems.
- CS.02.02 Examine the components of the AFNR systems and assess their impact on the local, state, national and global society and economy.
- CS.05.02 Examine and choose career opportunities that are matched to personal skills, talents, and career goals in an AFNR pathway of interest.
- CS.06.01 Examine and explain foundational cycles and systems of AFNR.
- ESS.03.02 Apply soil science and hydrology principles to environmental service systems.
- ESS.03.04 Apply microbiology principles to environmental service systems.
- ESS.04.01 Use pollution control measures to maintain a safe facility and environment.
- ESS.04.02 Manage safe disposal of all categories of solid waste in environmental service systems.
- FPP.01.01 Analyze and manage operational and safety procedures in food products and processing facilities.
- FPP.01.03 Apply food safety procedures when storing food products to ensure food quality.
- FPP.03.01 Implement selection, evaluation and inspection techniques to ensure safe and quality food products.
- FPP.03.02 Design and apply techniques of food processing, preservation, packaging and presentation for distribution and consumption of food products.
- FPP.03.03 Create food distribution plans and procedures to ensure safe delivery of food products.
- FPP.04.01 Examine the scope of the food industry by evaluating local and global policies, trends and customs for food production.
- FPP.04.02 Evaluate the significance and implications of changes and trends in the food products and processing industry in the local and global food systems.
- FPP.04.03 Identify and explain the purpose of industry organizations, groups and regulatory agencies that influence the local and global food systems.