



Senior Poultry Judging provides an opportunity:

1. To develop youth and help them learn the techniques of logical, accurate decision making; to learn to recognize the reasons for their decisions; and to develop the ability to express their reasons orally.
2. To help youth learn and understand standards used in poultry and egg production and marketing, and to apply the standards in a realistic decision-making situation.
3. To serve as an award activity and trip for youth who have achieved superior levels of performance competition and thus stimulate the learning process, interest, and enthusiasm.
4. To help youth with career guidance.
5. To promote the poultry industry.

Contests & Events

The state winner selected at Club Congress is eligible to attend the National 4-H Poultry and Egg Conference in Louisville, KY.

A senior contestant may enter the National Poultry contest in only one of the poultry contest areas (Poultry Judging, Egg Chef Challenge, Avian Bowl, Chicken Barbecue, or Turkey Barbecue) the same year.

Resources

1. State Poultry Judging Site
<https://extension.msstate.edu/programs/4-h-youth-development-animal-systems/poultry-judging>
2. National 4-H Poultry and Egg Conference- Contest Information
<https://national4hpoultry.ca.uky.edu/poultry-judging>
3. National 4-H Poultry Judging Manual
<https://national4hpoultry.ca.uky.edu/poultry-judging-manual>
4. USDA Agricultural Marketing Service Poultry Picture Series
<https://www.ams.usda.gov/book/poultry-picture-series>
5. Getting Started Materials
<https://onedrive.live.com/?id=B1F74A40B6868EE9%216546&cid=B1F74A40B6868EE9>

4-H Thrive

Positive Youth Development

Developing Competence

Adults create environments where youth can develop competence in their chosen project area.

Building Confidence

Youth build confidence as they learn to think for themselves, build mastery, and are recognized for their efforts.

Nurturing Caring

Adults nurture a caring environment where mutual trust between youth and adults is established. Caring relationships with adults are key to resilient youth.

Finding Connection

Youth build solid connections which are critical to their well-being.

Forming Character

Create a community where youth play an active role in developing their character.

Determining Contribution

Youth actively contribute to their clubs and communities.

Mississippi State University is an equal opportunity institution.

Rules and Regulations

1. Each county is eligible to enter a team of three (3) or four (4) bona fide 4-H members or up to two (2) independent individuals in the contest. The individual contestants cannot compete on a team once registered for the contest.
2. Contestants need not be enrolled in poultry projects and are not required to have conducted a poultry project in the current year.
3. All classes will be set up in accordance with the Rules and Standards printed in the National Poultry Judging Manual, except in cases where changes have been made for the Mississippi contest and are included in this document.
4. The contest will consist of the following three divisions: Production, Market Poultry, and Market Eggs. A perfect individual score in Production will be 300 points; in Market Poultry, 400 points; and in Market Eggs, 300 points; for a total of 1,000 points.
5. Judging smocks will not be supplied to contestants.
6. Placing cards will be provided for all contestants. An example of each card is shown at the end of the class rules section.
7. Teams will be divided so that not two contestants from a county will be in the same group. Each group will remain together throughout the contest. Failure to do so will result in disciplinary action.
8. Ten (10) minutes will be allowed for placing each class. Also, a maximum of two (2) minutes will be allowed for each contestant to give oral reasons in Class 3. Contestants will shift to the next class only upon notification by the contest monitor. The broken-out egg class will be judged at the end of the contest in groups assigned by the contest chairperson.
9. Competent judges will be responsible for the official placing of all classes.
10. Qualified judges will listen to and score oral reasons on the production class. The scorecard, which will be used as a basis for scoring oral reasons is below.
11. 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.
12. A competent committee will oversee grading the cards and compiling the results.
13. Each class of production birds, R-T-C carcasses and eggs will be graded in the basis of 100 points for a perfect score. Similarly, oral reasons on the production classes will be graded on the basis of 100 points for a perfect score.
14. If a contestant checks more than one placing for any of the production classes, the contestant will receive a zero (0) score. If nothing is checked, the contestant will receive a zero (0) score.
15. In each division, the three highest contestant's scores from each county's team will be added to determine a team's divisional scores.
16. In case of tie scores, the ties will be broken by the following methods in the order listed.
17. The contestant or team with the largest 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.
18. As soon after the contest as possible, a copy of the detailed scoring will be sent to each participating county for distribution to each team member, the coach, and Extension poultry personnel.

Classes in the 4-H Senior Poultry Judging Contest

MAXIMUM SCORE

Classes 1, 3, and 4 -- Egg Production and Reasons (eliminating Class 2)

300

Class 4 represents the Reasons portion of the contest and is given on **Class 3** hens. Two classes (**Class 1 and 3**) of four (4) Leghorns or Leghorn type hybrids are to be judged on past production qualities. Birds may be handled. Contestants may NOT compare birds with others in their group. The bird that has laid the most eggs to date should be placed FIRST; the next highest, SECOND; the next THIRD; and poorest layer, FOURTH. This is placing by comparison. Contestants will give oral reasons on Class 2 hens. Using notes while giving reasons will NOT be permitted. A maximum of two minutes will be allowed for giving reasons.

MAXIMUM SCORE

Classes 5, 6, 12, and 13 – Market Poultry (eliminating Class 7)

400

Class 5- RTC Carcasses includes a grade of ten (10) ready-to-cook broilers. Each individual bird will be classified as A, B, C, or NG. Carcasses will be displayed in such a way that the entire carcass can be observed. Carcasses may NOT be touched or handled. Pinfeathers, diminutive feathers, hairs, and discoloration are to be disregarded.

Class 6- Grading RTC Parts is a class of ten (10) broiler parts. Each part will be graded from USDA Ready-to-cook specifications for individual carcass parts. The ten parts will be selected from the 10 parts listed in the National 4-H Poultry Judging Manual. Each part will be prominently displayed on a plate and may NOT be touched or handled.

Class 12- Parts Identification is a class of ten (10) broiler parts. Each part is to be identified. The ten parts will be selected from the 24 parts listed in the National 4-H Poultry Judging Manual. Each part will be prominently displayed on a plate and may NOT be touched or handled.

Class 13- Breaded Boneless Processed Poultry is a class of ten (10) boneless further processed poultry meat products. Products will be displayed singly or in groups of three in order to help determine uniformity.

MAXIMUM SCORE

Classes 8, 10, and 11 – Market Eggs (eliminating Class 9)

300

Class 8- Interior Egg Quality is a class of 10 white shelled eggs to be candled individually and classified as AA, A, B, or Loss. Eggs MUST be handled. AviLighting Egg Candles will be used.

Class 10- Interior Egg Grading by Broken Out consists of one class of 10 eggs that will be broken out on a flat surface. Each egg is to be classified as AA, A, B, or Loss. The eggs and containers CANNOT be touched or handled.

Class 11- Exterior Egg Quality consists of ten (10) eggs of any shell color to be individually classified as AA/A, B, or Dirty. Eggs CANNOT be handled.

TOTAL PERFECT SCORE

1,000

Poultry Judging



Beyond
Ready

Poultry
Form #478-6-IN

Incorrect Marks Correct Mark
✓ X - •

Team Name / Additional Info

Team #
0
1
2
3
4
5
6
7
8
9

Code

0
1
2
3
4
5
6
7
8
9

Last Name	First Name
A	A
B	B
C	C
D	D
E	E
F	F
G	G
H	H
I	I
J	J
K	K
L	L
M	M
N	N
O	O
P	P
Q	Q
R	R
S	S
T	T
U	U
V	V
W	W
X	X
Y	Y
Z	Z

Reasons
2 4
0
1
2
3
4
5
6
7
8
9

Placing Classes			
Mark one answer in each column!			
	1	3	
1	1234		1234
2	1243		1243
3	1324		1324
4	1342		1342
5	1423		1423
6	1432		1432
7	2134		2134
8	2143		2143
9	2314		2314
10	2341		2341
11	2413		2413
12	2431		2431
13	3124		3124
14	3142		3142
15	3214		3214
16	3241		3241
17	3412		3412
18	3421		3421
19	4123		4123
20	4132		4132
21	4213		4213
22	4231		4231
23	4312		4312
24	4321		4321
	1	3	

Class 5 Carcass / Part Grading	
Carcass/ Part Number	Quality Grade
1	A B C NG*
2	A B C
3	A B C
4	A B C
5	A B C
6	A B C
7	A B C
8	A B C
9	A B C
10	A B C
	A B C NG*

*NG = Nongradable

Class 6 Carcass / Part Grading	
Carcass/ Part Number	Quality Grade
11	A B C NG*
12	A B C
13	A B C
14	A B C
15	A B C
16	A B C
17	A B C
18	A B C
19	A B C
20	A B C
	A B C NG*

*NG = Nongradable

Class 7 Carcass / Part Grading	
Carcass/ Part Number	Quality Grade
21	A B C NG*
22	A B C
23	A B C
24	A B C
25	A B C
26	A B C
27	A B C
28	A B C
29	A B C
30	A B C
	A B C NG*

*NG = Nongradable

Class 8 Egg Interior Quality Grading	
Egg Number	Quality Grade
1	AA A B Loss
2	AA A B
3	AA A B
4	AA A B
5	AA A B
6	AA A B
7	AA A B
8	AA A B
9	AA A B
10	AA A B
	AA A B Loss

Class 9 Egg Interior Quality Grading	
Egg Number	Quality Grade
11	AA A B Loss
12	AA A B
13	AA A B
14	AA A B
15	AA A B
16	AA A B
17	AA A B
18	AA A B
19	AA A B
20	AA A B
	AA A B Loss

Class 10 Egg Breakout Quality Grading	
Egg Number	Quality Grade
21	AA A B Loss
22	AA A B
23	AA A B
24	AA A B
25	AA A B
26	AA A B
27	AA A B
28	AA A B
29	AA A B
30	AA A B
	AA A B Loss



Class 12 Identification of Carcass Parts										
Part	Part Number									
	1	2	3	4	5	6	7	8	9	10
1 Whole Breast	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2 Breast with ribs	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3 Breast quarter	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4 Split Breast	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5 Boneless breast	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6 Breast tenderloin	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7 Whole leg	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8 Leg quarter	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9 Thigh	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10 Boneless thigh	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11 Drumstick	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12 Wings	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13 Neck	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14 Back	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
15 Flat	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
16 Drummette	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17 Gizzard	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
18 Heart	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
19 Liver	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
20 Breast Quarter w/o Wing	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
21 Boneless Split Breast	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
22 Thigh with Back	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
23 Boneless Drumstick	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
24 Paws	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	1	2	3	4	5	6	7	8	9	10

Mark one answer in each column!

Class 11 Egg Exterior Quality Grading		
Egg Number	Grade	
	AA /A B Dirty	
1	AA /A B	<input type="checkbox"/>
2	AA /A B	<input type="checkbox"/>
3	AA /A B	<input type="checkbox"/>
4	AA /A B	<input type="checkbox"/>
5	AA /A B	<input type="checkbox"/>
6	AA /A B	<input type="checkbox"/>
7	AA /A B	<input type="checkbox"/>
8	AA /A B	<input type="checkbox"/>
9	AA /A B	<input type="checkbox"/>
10	AA /A B	<input type="checkbox"/>
11	AA /A B	<input type="checkbox"/>
12	AA /A B	<input type="checkbox"/>
13	AA /A B	<input type="checkbox"/>
14	AA /A B	<input type="checkbox"/>
15	AA /A B	<input type="checkbox"/>
	AA /A B Dirty	

Class 13 Boneless Breaded Product (Each item may have 0 or more defects.)					
Product Number	Coating Defect Yes No	Consistency of shape/size defect Yes No	Cluster/Aggregate defect Yes No	Completeness defect Yes No	Foreign Material defect Yes No
1	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>
2	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>
3	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>
4	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>
5	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>
6	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>
7	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>
8	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>
9	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>
10	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>
	Yes No	Yes No	Yes No	Yes No	Yes No

REASONS SCORING FACTORS

MAXIMUM SCORE

Appearance (general neatness) and delivery

24 points

Did the contestant stand still, on both feet, and face the judges?

Did he/she speak clearly, distinctly, and loud enough to be heard without shouting?

Did he/she have an appropriate opening and closing sentence?

Did he/she speak smoothly and without long pauses?

Did he/she have confidence; was he/she convincing?

Proper use of terms

20 points

Did the contestant mention such factors as pigment loss or bleaching, abdominal capacity, abdominal fat condition, and molt, or did he/she use terms that do not apply to judging egg production?

Did he/she use the terms properly?

Did he/she understand the terms used?

Was he/she able to define the terms?

Accuracy of statement

20 points

Did the contestant really see the birds?

Were his/her statements true, partly true, or false?

Completeness of coverage

36 points

Did he/she tell why he/she placed one bird over another, or did he/she just vaguely describe the bird? -- (10 pts)

Did he/she stress the crucial differences between birds, or did he/she make stereotype comparisons of numerous factors? ---- (16 pts)

Did he/she tell all there was to tell of importance, or were there several other good reasons that should have been given for his/her placing? ---- (10 pts)

NOTE: The judges may ask the contestant to define one or two comparative terms.

Classes in the 4-H Junior Poultry Judging Contest

MAXIMUM SCORE

Classes 1, 2, and 3 – Market Poultry

250 points

Class 1- RTC Carcasses includes grading five (5) ready-to-cook broilers. Each individual bird will be classified as A, B, C, or NG. Carcasses will be displayed on plates. Carcasses may NOT be touched or handled.

Class 2- Identification of RTC Parts is a class of ten (10) broiler parts. Each part is to be identified. The ten parts will be selected from the 24 parts listed in the National 4-H Poultry Judging Manual. Each part will be prominently displayed on a plate and may NOT be touched or handled.

Class 3- Further Processed Products is a class of ten (10) boneless further processed poultry meat products. Products will be displayed singly or in groups of three to help determine uniformity.

MAXIMUM SCORE

Classes 4, 5, and 6 – Market Eggs

300 points

Class 4- Interior Egg Quality is a class of 10 white shelled eggs to be candled individually and classified as AA, A, or B. No Loss eggs will be utilized in the junior contest. Eggs MUST be handled.

Class 5- Exterior Egg Quality consists of ten (10) eggs of any shell color to be individually classified as AA/A, B, Dirty, or Loss. Eggs CANNOT be handled.

Class 6- Interior Egg Grading by Broken Out consists of one class of 10 eggs that will be broken out on a flat surface. Each egg is to be classified as AA, A, B, or Loss. The eggs and containers CANNOT be touched or handled.

