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CHAPTER

NATIONAL FFA POULTRY EVALUATION

CAREER DEVELOPMENT EVENT

A Special Project of the National FFA Foundation

IMPORTANT NOTE

Please thoroughly read the Introduction Section at the beginning of this handbook for complete rules and procedures that are relevant to all National FFA Career Development Events.

I. PURPOSE

The National FFA Poultry Evaluation Career Development Event stimulates learning activities relative to production and management, processing, marketing and consumption of poultry products.

II.-OBJECTIVES

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

- make accurate observations and logical decisions.
- discuss and justify decisions (orally and written).
- communicate industry and product terminology.
- promote USDA standards of product quality.

- identify consumer preferences for products.
- recognize economic importance of value-added products.
- collaborate with others for solutions to industry problems.
- demonstrate the use of appropriate information technology used in the poultry industry.

Specifically, participants will:

- evaluate and select live meat-type chickens for broiler breeding purposes and orally defend the selection.
- evaluate and place live egg-type hens and orally defend the selection.
- evaluate and grade ready-to-cook carcasses and parts of chickens and turkeys.

- evaluate, grade and place ready-to-cook carcasses of turkeys and orally defend the placing.
 - 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 further-processed poultry meat products (e.g., precooked, coated chicken meat patties, tenders, nuggets or wings) and indicate factors governing the grading.
 - identify poultry carcass parts.
 - complete a written examination on poultry production and management.
 - perform a team activity related to poultry science.
5. Each team will report to the event superintendent for instructions at the specified time and place listed in the current year's team orientation packet. No participant, coach or advisor may enter the event area before the specified time.
 6. Participants will have ten minutes per class to complete Classes 1 through 11. An appropriate amount of time, as determined by the event officials, will be provided for Classes 12 and 13. A warning signal will inform the participants when time expires for each class. Participants will have one minute to move from class to class.
 7. A reliable technique will be used to identify the poultry and poultry products in the placing, selection, grading and identification classes.

III. EVENT RULES

1. **Team Make-up:** Teams may consist of three or four members. Team ranking is determined by combining the scores of the top three students from each team. Teams that have fewer than three members are not eligible for team awards, but students may receive individual awards.
2. **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. The supervision, interpretation and enforcement of this rule will be the responsibility of the event superintendent and/or his/her designee.
4. Each team will receive computer scan sheets during the National FFA Poultry Career Development Event team orientation meeting.

IV. EVENT FORMAT

A. Equipment

Materials provided by the student:

Each participant must have two (2) clean, sharpened No. 2 pencils and an electronic calculator. Calculators permissible for use in this event are those that are battery operated, non-programmable and silent.

A calculator may have the following functions: addition, subtraction, multiplication, division, equals, percent, square root, +/- key and one memory register. Calculators that are capable of storing equations, definitions and/or terms are not permitted. Participant use of unauthorized electronic devices will result in disqualification.

Materials provided by the event officials:

Participants will be provided a clipboard for the purpose of providing a "backing" and protection while completing the event scan

sheet and for storage of the scan sheet during the event. No other containers or devices (e.g., student provided clipboards, folders or envelopes) will be permitted for participant use during the event. In addition, participants will be provided a standard form (“Official Notes of National FFA Poultry Career Development Event Placings/Grades”) for recording decisions made during the event. This document will serve as a participant’s personal record of decisions made during the event. **NO OTHER MATERIALS** will be permitted. Participants attempting to use unauthorized materials will be disqualified.

B. Team Activity

The team activity and written examination will be administered at the beginning of the event. For the team activity, all members of a team will work collaboratively to perform an activity related to poultry science. Team members will observe **and/or** be provided information about a poultry industry situation or problem scenario. Then, team members will answer 15 questions related to the information gained from the situation/ scenario and from reference material studied in preparation for the career development event. The team activity may require participants to use information technology that is appropriate for the poultry industry (e.g., computers, software applications, Internet resources and related technologies).

Class #	Points
13. Team Activity	200

C. Individual Activities

Live Poultry

- Each participant will select the four best potential broiler breeders from a class of eight meat-type cockerels or pullets. The keep-cull birds may have trimmed beaks. Each

participant will be permitted to “handle” the birds, as long as the birds are inspected in a professional and humane manner. Following this class, participants will have ten minutes to prepare oral reasons for presentation.

- Each participant will present oral reasons for either the selection class of broiler breeders or for the class of four egg-type hens. The class for which participants should develop oral reasons for presentation will be clearly identified during the event. Participants will have two minutes to present their oral reasons. Reasons should include current USDA and poultry industry terminology and standards.
- Each participant will place a class of four egg-type hens. The birds will be Single-Comb White Leghorns, or commercial strains of Leghorn-type (inbred cross). The birds may have trimmed beaks. Each participant will be permitted to “handle” the birds, as long as the birds are inspected in a professional and humane manner.

Class #	Points
1. Eight meat-type cockerels <u>or</u> pullets for broiler breeder selection	50
2. Evaluating hens for production	50
3. Oral reasons for Class 1 <u>or</u> 2	50

Ready-to-Cook Poultry

- Each participant will grade a class of ten ready-to-cook chicken **and/or** turkey carcasses **and/or** parts. Criteria for grading will be derived from USDA standards for chicken carcasses weighing two pounds to six pounds and for turkey carcasses weighing six pounds to sixteen pounds. Four categories may be used, including the USDA quality grades A, B, C and the category NG (nongradable). Participants may not touch any carcass or part; doing so will result in

disqualification. If used, the shackle holding a carcass may be rotated to show the entire carcass.

2. Each participant will place a class of four ready-to-cook turkey carcasses. Criteria for placing will be derived from USDA standards for turkey carcasses weighing six pounds to sixteen pounds. Participants may not touch any carcass; doing so will result in disqualification. If used, the shackle holding a carcass may be rotated to show the entire carcass. Following this class, participants will have ten minutes to prepare oral reasons for presentation.
3. Each participant will present oral reasons for their placing of the class of ready-to-cook turkey carcasses. Participants will have two minutes to present their reasons. Reasons should include current USDA and poultry industry terminology and standards.

Class #	Points
4. Ten chicken and/or turkey carcasses and/or parts for quality grading	50
5. Four carcasses for placing	50
6. Oral reasons for Class 5	50

Shell Eggs

1. Each participant will grade a class of ten white (or white-tint)-shell eggs. Criteria for grading will be derived from USDA standards for interior quality of market eggs. The USDA quality grades will be AA, A, B and Loss. Participants must candle the eggs to determine the appropriate USDA quality grade, but improper handling of eggs will result in disqualification.
2. Each participant will grade a class of ten shell eggs. Criteria for grading will be derived from USDA standards for exterior quality of market eggs. The USDA quality grades will be AA/A, B and NG (nongradable). Criteria for grading may include decisions related to

the following quality factors (i.e., defects): Soundness (unbroken, check, dented check or leaker); Stains (slight/moderate stain or prominent stain); Adhering Dirt or Foreign Material; Egg Shape (approximately normal shape, unusual or decidedly misshapen); Shell Texture (shell faulty in soundness and strength, large calcium deposits or pronounced ridges); Shell Thickness (pronounced thin spots); No Defect.

3. Each participant will determine written factors for the grading of the exterior chicken eggs. The written factors will relate to the criteria used for grading exterior quality of eggs.

Class #	Points
7. Ten white-shell eggs for interior quality grading	50
8. Ten chicken eggs for exterior quality grading	50
9. Evaluation criteria for Class 8	50

Further Processed Poultry

1. Each participant will determine written quality factors for a class of ten further-processed poultry meat products (e.g., precooked, coated chicken meat patties, tenders, nuggets or wings). Criteria for evaluation will include coating defects (void and color), appropriateness of shape (inconsistent shape and broken), inconsistent size, clusters/marriages, miscuts in wings (miscut and broken) and evidence of feathers or foreign material. Participants may not touch any product; doing so will result in disqualification.
2. Each participant will identify ten poultry parts. Poultry parts to be identified will be randomly selected and consistent with those used in the chicken processing and merchandising industries. The participant may not

touch any part; doing so will result in disqualification.

Class #	Points
10. Ten further-processed poultry meat products for evaluation	100
11. Ten chicken carcass parts for identification	50

Poultry Management Written Exam

1. The written examination and the team activity will be administered at the beginning of the event.
2. Each participant will complete a 30 item written examination on poultry production, management, anatomy and physiology. Five or more items will require mathematical calculations. Examination items will be developed from information found in the references (see Section VIII).

Class #	Points
12. Written Examination	150

V. SCORING

Point Value of 12 Classes/Individual . . 750 (Total Possible Individual Points)

Point Value of 13 Classes
2,450 (Total Possible Team Points) (including the Team Activity@200 Points)

VI. TIEBREAKERS

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

1. Written Management Exam
2. Evaluation of Live Birds

VII. AWARDS

Awards will be presented at an awards ceremony. Awards are presented to teams as well as indi-

viduals based on their rankings. Awards are sponsored by a cooperating industry sponsor(s) as a special project, and/or by the general fund of the National FFA Foundation.

VIII. REFERENCES

This list of references is not intended to be inclusive. Other sources may be utilized and teachers are encouraged to make use of the very best instructional materials available. The following list contains references that may prove helpful during event preparation.

*Available from Instructional Materials Service (IMS), Texas A&M University, 2588 TAMUS, College Station, TX 77843-2588 (Phone: 979-845-6601; FAX: 979-845-6608; ims@tamu.edu; <http://www-ims.tamu.edu/>).

- a. Poultry Science Manual for National FFA Career Development Events.* (Fifth edition) (IMS Catalog #0418-5) (or from the National FFA Educational Resource Catalog product number PSM 888-332-2668 on online at <http://www.ffaunlimited.org/agedrescat1.html>)

For even-number years (2006, 2008 and 2010) examination items will be derived from this reference except for those sections related to health, waste, environment and marketing.

For odd-number years (2007 and 2009) examination items will be derived from this reference except for those sections related to poultry hatcheries, broiler breeders, market broilers, and turkey breeders.

(Note: Reference b, c and d are additional sources for the examination items.)

- b. Evaluation of Precooked, Breaded Chicken Patties* (14 color slides with four-page script) (IMS Catalog #5140)

- c. Poultry Grading Manual - Agriculture Handbook Number 31* (latest USDA edition) (IMS Catalog #0414)
- d. Egg-Grading Manual - Agriculture Handbook Number 75* (latest USDA edition) (IMS Catalog #0417)

The Hormel Computing Slide is available through the National FFA Agricultural Education Resources Catalog, Item #HCSS, 888-332-2668 or online at <http://www.ffaunlimited.org/horcomslidfo.html>

IX. EXAMPLES

Scoring Format Summary

Placing Classes

Class 2 and 5 are placing classes. Each class has a value of 50 points per participant.

The event superintendent obtains (from the judge) the “official placing” of the class and the “basis of grading” (numerical difference or “cut” between each of the three pairs—top, middle and bottom—in the placing class). The three “cuts” are totaled; the total cannot exceed 15 points. From the judge’s information and the directions printed on the Hormel Computing Slide, the correct scores are obtained for all (24) possible placings (refer to REFERENCES section for the source of the computing slide). The computer scoring system uses the Hormel Scoring “format” when calculating a participant’s score for each placing class.

Selection Class

Class 1, a keep-cull class, has a value of 50 points per participant, which is the sum of the point values given by the judge to the four birds selected to be “kept.” **Participants must identify four birds to keep as well as four birds to cull.** A participant’s score is calculated from a scorecard, which designates the point value for each of the eight birds in the class.

EXAMPLE SELECTION CLASS

8	7	6	5	4	3	2	1	Bird Numbers
(18)	(13)	(11)	(8)	(7)	(4)	(3)	(0)	Point Values ¹

Oral Reasons Classes

Insert Fig: *ExemplSeleClass.eps*

Class 3 and Class 6 are oral reasons for Class 1 or 2 and Class 5, respectively. Each class has a value of 50 points per participant. The score is calculated from a scorecard (refer to the “Presenting Oral Reasons” section of the Poultry Science Manual for National FFA Career Development Events, Fifth edition.)

Grading Classes

Classes 4, 7 and 8 are grading classes. Each class has a value of 50 points per participant.

Participant’s Grade

OFFICIAL GRADE

	A	B	C	NG
A	5	3	1	0
B	3	5	3	0
C	1	3	5	0
NG	0	0	0	5

As shown above, Class 4 is scored based on the USDA quality grades A, B, C and the category NG. Each correct grade receives a score of five points. If the item is graded one quality grade below or above the correct grade, two points will be deducted to obtain a score of three points. If the item is graded two quality grades below or above the correct grade, four points are deducted to obtain a score of one point. However, if the “NG” line is “crossed” (i.e., an incorrect judgment) all five points are deducted to obtain a score of zero points.

¹ Adapted from information provided by Don Sheets, Retired, Kansas Board of Agriculture, Topeka, Kansas.

Scoring for Interior Egg Quality Grading Class 7

Participant's Grade	OFFICIAL GRADE			
	AA	A	B	Loss
AA	5	3	1	0
A	3	5	3	0
B	1	3	5	0
Loss	0	0	0	5

As shown above, Class 7 is scored based on the USDA quality grades AA, A, B and Loss. In the case of Class 7, each correct grade receives a score of five points. If the item is graded one quality grade below or above the correct grade, two points will be deducted to obtain a score of three points. If the item is graded two quality grades below or above the correct grade, four points are deducted to obtain a score of one point. However, if the "Loss" line is "crossed" (i.e., an incorrect judgment) all five points are deducted to obtain a score of zero points.

Scoring for Exterior Egg Quality Grading Class 8

Participant's Grade	OFFICIAL GRADE		
	AA/A	B	NG
AA/A	5	3	0
B	3	5	0
NG	0	0	5

As shown above, class 8 is scored based on the USDA quality grades AA/A, B and NG (nongradable). In the case of class 8, each correct grade receives a score of five points. If the item is graded one quality grade below or above the correct

grade, two points will be deducted to obtain a score of three points. However, if the "Loss" line is "crossed" (i.e., an incorrect judgment) all five points are deducted to obtain a score of zero points.

EXTERIOR EGG QUALITY SCORE CARD

Egg Exterior Quality Grading			
Egg Number	Class 8 Exterior Quality Grades		
	AA/A	B	NG
1			
2			
3			
4			
5			
6			
7			
8			
9			
10			

Written Factors Classes

Class 9 is written factors for Class 8 and has a value of 50 points per participant. Class 10 is written factors for further processed poultry meat products and has a value of 100 points per participant.

For Class 9, each item is evaluated for thirteen different quality factors. For Class 10, each item is evaluated for 10 different quality factors. Each

item may be determined to have “no defect” or to have one or more defects.

- For each correct match with the judge, zero points are deducted.
- For each “defect” or “no defect” missed or added three (3) points are deducted.
- No score will be less than zero.

EGG EXTERIOR QUALITY WRITTEN FACTORS - CLASS 9

Egg Exterior Quality - Written Factors										
Defect	Class 9 Egg Number									
	1	2	3	4	5	6	7	8	9	10
Checked										
Dented Checked										
Leaker										
Slight/Moderate Stain										
Prominent Stain										
Adhering Dirt/Foreign Material										
Decidedly Misshapen										
Faulty Soundness/Strength										
Large Calcium Deposits										
Body Check										
Pronounced Ridges										
Pronounced Thin Spots										
No Defect										

FURTHER PROCESSED POULTRY MEAT PRODUCTS—CLASS 10

Further-Processed Poultry Meat Products Evaluation										
Defect	Class 10 Product Number									
	1	2	3	4	5	6	7	8	9	10
Coating Void										
Inconsistent Coating Color										
Inconsistent Shape										
Broken										
Inconsistent Size										
Cluster/Marriages										
Miscut Wings (<i>including mixed parts</i>)										
Broken Wings										
Feathers/Foreign Materials										
No Defect										

Identification Class

Class 11 is an identification class consisting of ten poultry carcass parts. The class has a value of 50 points per participant. Each correct answer receives a score of five points.

Written Examination Class

Class 12 is an examination consisting of 30 multiple-choice items. The class has a value of 150 points per participant. Each correct answer receives a score of five points.

Team Activity Class

Class 13 is a team activity containing 15 questions. The class has a value of 200 points **per team**. Each correct answer receives a score of 13.33 points. (Note: This class does not apply to individual participant scores.)

SAMPLE SCORECARD FOR IDENTIFICATION OF PARTS

Directions: Darken the poultry carcass part that you consider correct for each of the ten items.

Part No.	1	2	3	4	5	6	7	8	9	10
Half	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Front Half	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Rear Half	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Whole breast with ribs	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Bnls., skinless whole breast with rib meat	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Whole breast	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Bnls., skinless whole breast	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Split breast with ribs	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Bnls., skinless; split breast with rib meat	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Split breast	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Bnls., skinless split breast	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Breast quarter	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Breast quarter without wing	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Tenderloin	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Wishbone	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Leg quarter	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Leg	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Thigh w/ back portion	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Thigh	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Bnls., skinless thigh	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Drumstick	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Bnls., skinless drum	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Wing	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Drumette	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Wing Portion	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Liver	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Gizzard	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Heart	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Neck	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Paws	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

Poultry Evaluation

*SAMPLE SCORECARD FOR ORAL REASONS: BROILER BREEDER SELECTION OR EGG-TYPE HENS AND R-T-C TURKEY CARCASSES

* To be used as a scoring “guide” by the Official Judges.

	Possible Points	Participant's Score
1. APPEARANCE AND DELIVERY		
a. Did the participant stand still on two feet and face the judge?	2	_____
b. Did the participant speak clearly, distinctly and loud enough to be heard?	2	_____
c. Did the participant have an appropriate opening and closing statement?	2	_____
d. Did the participant speak smoothly without long pauses?	2	_____
e. Was the participant confident? Was the participant convincing?	4	_____
TOTAL POINTS	12	_____
2. PROPER USE OF TERMS		
a. Did the participant use relevant terminology properly?	4	_____
b. Did the participant understand the terms used?	3	_____
c. Was the participant able to define the terms used?*	3	_____
(**Participants may be asked to define terms used.)		
TOTAL POINTS	10	_____
3. ACCURACY OF STATEMENTS		
a. Did the participant describe the birds/carcasses based on their actual visual appearance?	5	_____
b. Did the participant present accurate statements?	5	_____
TOTAL POINTS	10	_____
4. IMPORTANCE OF POINTS COVERED		
a. Did the participant actually tell why one bird/carcass was selected/placed over another, or did the participant only vaguely describe the birds/carcasses?	5	_____
b. Did the participant stress the crucial differences, or did he/she make stereotypic (“canned”) comparisons of various factors?	8	_____
c. Did the participant state all there was to tell of importance, or were there other significant reasons that should have been given for the selection/placing?	5	_____
TOTAL POINTS	18	_____
GRAND TOTAL OF POINTS	50	_____