

## **DIVISION 6014 - POULTRY JUDGING**

**Friday, August 16, 2024**

**West Wing**

**Check-in at 7:30 AM, contest begins around 8:30 AM**

**Dr. Anthony Pescatore and Dr. Jacquie Jacob – Consultants**

1. See General Rules applying to all 4-H exhibitors and general rules applying to 4-H demonstrations and judging events.
2. Awards will be presented in Cloverville at the completion of the Avian Bowl event.
3. The contest will consist of the following: Production (300 points), Market Poultry (500 points) and Market Eggs (300 points) with a perfect individual score of 1,100 total points. \*In case of ties the number of 100's will be used to determine the winner. If still tied, the contestant with the largest number of the next highest score below 100 will win. If necessary, this method will continue in order of descending scores.
4. Starting in 2021 the poultry judging classes were modified. The revised poultry judging manual is available, free of charge, on the National 4-H Poultry and Egg Conference website - <https://national4hpoultry.ca.uky.edu/poultry-judging-manual>.
5. Placing cards will be provided for all contestants. Each contestant will write his placing on the proper card and hand it to the monitor before shifting to the next class. Pencils and clipboards will NOT be provided. Each contestant is responsible for making sure they have a clipboard and pencil. They also need to write their name and county on each of the cards.
6. Ten minutes will be allowed for placing each class. A maximum of two minutes will be allowed for each contestant giving oral reasons on class B.
  - a. Classes A and B: Past Egg Production and Oral Reasons (300 points) - Four hens per class will be judged for the level of past egg production. The hen that has laid the most eggs to date should be placed first. Hens should be handled in order to place the class. Contestants will give oral reasons on Class B. Ten minutes will be provided for contestants to prepare their oral reasons. Senior division contestants will not be allowed to use notes during oral reasons. Junior contestants may use notes, but seniors may not.
  - b. Classes C and D: Ready-to-Cook Carcasses (200 points) - There will be one class of ten broiler carcasses and one class of ten roaster carcasses. Each individual carcass is to be classified A, B, C, or 'No Grade' according to U.S.D.A. Standards for R-T-C Poultry. Carcasses may not to be touched or handled, but the shackles used to hang the carcasses may be handled.
  - c. Class E: Identification of ready-to-cook poultry parts (100 points) - There will be one class of ten chicken parts. Each part is to be identified and the number of the part written in the appropriate square in front of the part name. The ten parts will be selected from the 24 listed in the National Poultry Judging Manual section on parts. The parts may not be touched or handled.
  - d. Class F: Grading of Ready-to-Cook parts (100 points) - There will be one class of ten poultry parts. Each of the parts will be placed on a plate. Each individual part is to be classified A, B, C, or 'No Grade' according to U.S.D.A. Standards for R-T-C Poultry Parts. Parts and plates may not to be touched or handled in any way.
  - e. Class G: Evaluation of further processed chicken products (100 points) - There will be ten plates of breaded, boneless chicken products (patties, tenders, and/or nuggets) to be evaluated according to five possible types of defects. The products and plates may not be touched or handled in any way.
  - f. Class H: Eggs, Exterior Quality (100 points) - One class of 20 shelled eggs are to be judged A, B, Dirty, or Loss based on shape, shell texture, shell cleanliness and the presence of cracks. Any color of eggshell can be used in the contest. The eggs will be placed on flats. Eggs and flats may not be handled in any way.
  - g. Class J: Eggs, Interior quality (100 points) - One class of 20 white-shelled eggs are to be candled and classified individually as U.S.D.A. grade AA, A, B, or 'Loss' according to U.S.D.A. standards.
  - h. Class L: Eggs, Broken-out quality (100 points) - One class of 20 eggs will be broken out onto plates and are to be classified as AA, A, B, or Loss according to U.S.D.A. standards. Eggs and plates may not be touched or handled in any way.

### **Cooperative Extension Service**

Agriculture and Natural Resources  
Family and Consumer Sciences  
4-H Youth Development  
Community and Economic Development

### **MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT**

Educational programs of Kentucky Cooperative Extension serve all people regardless of economic or social status and will not discriminate on the basis of race, color, ethnic origin, national origin, creed, religion, political belief, sex, sexual orientation, gender identity, gender expression, pregnancy, marital status, genetic information, age, veteran status, physical or mental disability or reprisal or retaliation for prior civil rights activity. Reasonable accommodation of disability may be available with prior notice. Program information may be made available in languages other than English. University of Kentucky, Kentucky State University, U.S. Department of Agriculture, and Kentucky Counties, Cooperating. Lexington, KY 40506



Disabilities  
accommodated  
with prior notification.

553 Junior Division

554 Senior Division

555 State Senior 4-H Poultry Judging Team (Top four judges in the Senior Division) will receive \$300 from the state fair board (check payable to Kentucky 4-H Foundation) and used by them for partial expenses to participate in the National 4-H Poultry Judging Contest. – Administrative Only

Revised 9/2023 – Dr. Jacquie Jacob

## Cooperative Extension Service

Agriculture and Natural Resources  
Family and Consumer Sciences  
4-H Youth Development  
Community and Economic Development

## MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT

Educational programs of Kentucky Cooperative Extension serve all people regardless of economic or social status and will not discriminate on the basis of race, color, ethnic origin, national origin, creed, religion, political belief, sex, sexual orientation, gender identity, gender expression, pregnancy, marital status, genetic information, age, veteran status, physical or mental disability or reprisal or retaliation for prior civil rights activity. Reasonable accommodation of disability may be available with prior notice. Program information may be made available in languages other than English. University of Kentucky, Kentucky State University, U.S. Department of Agriculture, and Kentucky Counties, Cooperating.

Lexington, KY 40506



Disabilities  
accommodated  
with prior notification.