

Indiana Poultry and Eggs CDE

- A. A State Poultry Contest committee, composed of Extension Youth Educators and Agriculture teachers. The duties and responsibilities of the committee will be to conduct the contest and tabulation of scores. All decisions of the Committee will be based on established rules when possible, and where rules do not apply, the decisions of the contest committee will be final.
- B. Procedures for State Contest (Junior and Senior levels)
1. A scantron will be given to each contestant prior to the start of the contest.
 2. For all individual awards, ties will be broken first by the highest individual score on class 1, then class 2, etc., until the tie is broken. Ties for team awards will be broken by the alternate's score.
 3. Total points for the state event: Juniors = 600, Seniors = 700
 4. Ten minutes will be allowed for each class.
 5. Two minutes will be allowed for each contestant to give oral reasons. **Notes may not be used in the reasons room.**
- C. State Contest Classes
The area chairpersons have discretionary control of appropriate classes for area contests.

Past Production Total points: 200

Classes 1 & 3 (reasons class 2 & 4)

Past production hens of white leghorn or leghorn-type. 50 Points per class. Cuts to be determined by the officials. Total cuts for the 3 pairs should not exceed 15 points on a 50-point basis. Stations 1 & 3. Reasons on classes 2 & 4 for Senior contestants only.

Market Poultry Total points: 300

Class 5

Dressed Boilers 2-6 lbs.; 50 points per class; Graded A, B, C, or **No Grade** (Cuts: 1-2-2)

Class 6

Dressed Ducks or Dressed Turkeys 6-16 lbs.; 50 points per class; Graded A, B, C or **No Grade** (Cuts 1-2-2)

Class 13

Boneless Further Processed Poultry Meat Products; 2 points for every defect [present or absent] for each plate of product = 10 points per plate, total 100 points

Class 12

Parts Identification. 50 points per class (10 parts @ 5 points each)

Utilize the National 4-H Poultry Judging Manual for full list of Parts Identification

Class 7

Parts Grading; 50 points per class; Graded A, B, C, or No Grade (Cuts 1-2-2)

***All parts will be from same size birds.**

****New or Updated for 2023 in red bold print.**

The updated changes were sourced from the National 4-H Poultry Judging Manual for reference. **

Link to Manual- <https://national4hpoultry.ca.uky.edu/poultry-judging-manual>

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Market Eggs Total points: 200

Class 8

Exterior Egg Grading; 50 points per class; Graded A, B, or Dirty; 10 eggs per class; cuts 2-3

Class 9 & 10

Egg Candling; 50 points per class; Graded AA, A, B, or Loss; 10 eggs per class; cuts 1-3

Class 11

Broken Out Eggs; 50 points per class; Graded AA, A, B, or Loss; 10 eggs per class; cuts 1-1-3
The broken-out class should be the last class for each contestant. By waiting until near the end of the contest to break the eggs, all contestants will see them before their condition deteriorates. Due to the reasons rotation, contestants finish other classes at different times. They should report to the broken-out class when they have finished all other classes. Contestants have up to 10 minutes to view the eggs from all directions.

D. State Contest Awards

1. Top 3 teams in Sr. 4-H
2. Top 3 teams in FFA
3. Top 3 teams in the Junior Division
4. Top 5 individuals in Sr. 4-H
5. Top 5 individuals in FFA
6. Top 5 individuals in the Junior Division

Only one set of the following awards are to be presented covering both Jr. & Sr. division and both 4-H & FFA.

7. Top 2 teams in Past Production
8. Top 2 teams in Market Poultry
9. Top 2 teams in Market Eggs
10. Top 2 individuals in Past Production
11. Top 2 individuals in Market Poultry
12. Top 2 individuals in Market Eggs

E. References

- Teaching 4-H Oral Reasons EM 4789, Washington State University, 1987. See last four pages of this 4-H/FFA Ag. CDE Handbook.
- National FFA Website: <https://www.ffa.org/participate/poultry/>
- National 4-H Manual: <https://national4hpoultry.ca.uky.edu/poultry-judging-manual>
For further assistance, contact Extension Poultry Specialist, Purdue University.

F. Supplemental/Optional Reference Items

- The following items may be obtained from the Purdue Instructional Media Center @ 888 3984636 or through the County Extension office.
- Practice Poultry CDE Part I, VC 1350, 33 minutes, color, provides practice sessions for CDE

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and learning.

- Practice Poultry CDE Part II, VC 1351, 25 minutes, color, provides samples for practice CDE, grading, poultry parts identification, contains official placing and cuts.
- CDE Pullets and Hens, VC 1354, 38 minutes, color, Placement of pullets, examination steps and helpful hints for making competent placement decisions.
- Egg Grading, VC 1352, 50 minutes, color, Individual egg grading for interior and exterior quality. Discussion of grading equipment and parts of egg used for proper grading. Provides examples of differences between grades.
- Introduction to Poultry Evaluation, VC 1355, 20 minutes, color
- Evaluating Ready-to-Cook Poultry, VC 1353, 45 minutes, color
- "Poultry and Egg CDE Simplified" -video tape -VC 1977 Keith Overton presents the fine points of poultry and egg CDE using detailed examples. Covers specific areas of grading for both the egg and the live and dressed bird.