



r

2026

Poultry Evaluation

2026 Updates

Below is a summary of updates to the Poultry Evaluation CDE Handbook for the 2026 convention cycle. We plan to release handbook changes that may impact instruction in June of the year prior but may finalize smaller updates through February of the competition year. All updates and changes aim to provide a positive, relevant experience for all competitors.

HANDBOOK UPDATE:

JULY 2025

- Further Processed Products was revised to include identifying defects and indicating whether the sample set is acceptable. This will be implemented in 2027.

“Updated section for Classes 10 and 11 composed of 5 samples (plates) of the same type of product. A sample is defined as a plate containing 3 or more of the same type of product. A specification will be provided with acceptable quality limits (AQL) for each product type to be evaluated. Participants should accept or reject the product based on the AQL provided during the contest. Criteria for evaluation will include coating void (mild or severe ($\pm$ 0.5 inch), broken or incomplete, cluster or marriage, foreign material, and miscut (bone-in product only).”

Rationale: Update in the practicum to be more consistent with industry practices in acceptable quality limits for products. Postponed implementation to meet the rollout of the detail event components section later in 2026.

JANUARY 2026

Policies and Guidelines

I. Eligibility of Students

- Added — Eligibility is based on the National FFA membership year (August 1–July 31)—not a school’s academic calendar or “rising grade” designation.

Rationale: Clarifying that a student must be a 7th-grade member on the date of the qualifying event to compete or qualify at a state qualifying event. A student who is still a 6th-grade member on that date is not eligible to qualify and may compete for 7th-grade consideration only in qualifying events held on or after August 1.

Refer to the National FFA Career and Leadership Events webpage on [FFA.org](https://ffa.org) for the most up-to-date career and leadership development handbook edition.

CONTACT

Career Development Events
Education Specialist
National FFA Center
6060 FFA Drive
Indianapolis, IN 46278
cde@FFA.org

FFA VISION

Growing the next generation of leaders who will change the world.

FFA MISSION

FFA makes a positive difference in the lives of students by developing their potential for premier leadership, personal growth and career success through agricultural education.

FFA CODE OF CONDUCT

FFA members participating in National FFA programs understand and agree to abide by the National FFA Code of Conduct at: <https://ffa.app.box.com/s/x6l2lkovv4x9tgiegq73mei30zvli5i>

Guiding Principles

National awards and competitive events should:

1. Inspire members to explore, learn, and be prepared for future careers related to the AFNR career pathways and FFA AFNR Value Chain.
2. Recognize achievements in skill development and knowledge, including:
 - a. leveraging relevant technologies
 - b. utilizing creative problem-solving
 - c. meeting developmentally appropriate learning objectives (Bloom's Taxonomy)
 - d. utilizing employability skills (teamwork, communication, collaboration)
3. Be accessible and engaging for all students and FFA members.
4. Provide awards and recognition opportunities for students at all levels.
5. Work with other groups to utilize or partner with existing experiences.
6. Provide feedback that promotes personal and professional growth.

Agriculture, Food and Natural Resources (AFNR) Career Cluster Content Standards

The National Council for Agricultural Education has provided permission to the National FFA Organization to use the National AFNR Career Cluster Content Standards in the development of their educational resource materials. The National Council for Agricultural Education is the owner and developer of the National AFNR Career Cluster Content Standards ©2016 and reserves all rights to the original material used here with permission. In addition, the National Association of State Directors of Career and Technical Education/National Career Technical Education Foundation (NASDCTE/NCTEF) has provided permission to use the Common Career and Technical Core (CCTC) Standards in support of this project. NASDCTE/NCTEF are the owners and developers of the Common Career and Technical Core (CCTC) Standards © 2012 and reserve all rights to the original material used here with permission.

The National FFA Organization has adopted the AFNR Career Cluster Content Standards and integrated them into the national award and recognition programs for the benefit of members, school administration, and agriculture as a whole. For a complete set of the standards, please visit the [2016 AFNR Career Cluster Content Standards](https://ffa.org). You may access the standards alignments for this event at <https://ffa.app.box.com/s/hrxlqvw7g6zo54xfi5x5kytlyusqjhy0>.

Professional Integrity

FFA members participating in national FFA programs and events understand and agree that all work must result from their own effort and ability, created, and completed alone (except for partner or chapter applications). When outside sources (direct quotes or phrases, specific dates, figures, or other materials) are used for a project, document, or application, the required reference citation must be completed according to the rules specified by the applicable handbook.

While participating in National FFA programs, FFA members are prohibited from:

- Plagiarizing
- Violating copyright
- Cheating
- Falsifying information
- Using another person's results or thoughts as their own, even with this person's permission. This includes work done by a family member or a mentor.
- Using information or data obtained from the internet without proper citation.

Any attempt to gain an unfair advantage will not be tolerated. Non-compliance represents plagiarism and will automatically disqualify a member.

Use of Artificial Intelligence (AI) for National Programs and Events

Artificial intelligence (AI) refers to computer systems capable of performing complex tasks that historically only a human could do, such as reasoning, making decisions, or solving problems. As AI continues to evolve, it can be a tremendous tool to help companies, organizations and individuals enhance their productivity and work. Therefore, the National FFA Organization allows the use of AI tools. FFA members may use AI tools, such as ChatGPT, Gemini, and CoPilot, to assist them in their learning.

Appropriate uses of AI may include:

- generating ideas for any FFA-related assignments, projects, contests and award applications
- checking facts of a phenomenon
- checking for and correcting grammatical errors in a paper written by a member

For more information, please see the [Standard Operating Procedures on the Use of Artificial Intelligence \(AI\) for National Programs and Events document](#).

Member Safety

At National FFA, we're committed to creating a safe, inclusive, and supportive environment for all members— students, educators, and families alike. We believe in fostering premier leadership, personal growth, and career success, and that starts with a community built on respect and professionalism. These guidelines outline the expectations for behavior and conduct across all FFA activities and spaces. By upholding these principles, members help ensure FFA remains a place where everyone can thrive.

Please take a moment to review these policies, [here](#) (Member Safety at FFA.org), which includes an agreement to abide by the [National FFA Code of Conduct](#). Adherence is essential—violations may result in disciplinary action, including restricted access to events.

2026 CAREER AND LEADERSHIP DEVELOPMENT EVENTS GUIDELINES

POLICIES AND GUIDELINES

I. Eligibility of Students

- a. Eligibility is based on the National FFA membership year (August 1–July 31)—not a school’s academic calendar or “rising grade” designation.
- b. Each student must be a student FFA member on the current roster in good standing with the local chapter, state FFA association, and the National FFA Organization during the school year in which the student qualified to participate at the national level.
- c. If a student’s name is not on the chapter’s official roster, please work with the National FFA membership team to update the membership before the national event.
- d. The student, at the national event, must be:
 - i. A secondary education (grades 7-12) FFA member during the school year in which the participant qualified to participate at the national level as determined by the roster at the time of qualifying.
 - ii. A graduating senior is eligible to compete in state and national career and leadership development events up to and including their first national convention following graduation.)
 - iii. Participants in the Creed Speaking and Conduct of Chapter Meetings LDEs must qualify as a 7th, 8th, or 9th grade member.
- e. If a student moves to a different chapter or a different state once the student has qualified as a state representative in an event, that student may be allowed to compete in the national event with the school they qualified with during the qualifying year.
- f. A student may only participate in the same official CDE/LDE once. No student may participate in more than one National FFA event each year.
- g. Each student participating in a national event must complete an online Waiver and release of Liability through the convention registration system.

II. Selection/Certification of State Teams

- a. Each state will submit a team declaration form by July 1, before the national FFA convention. Participation in each declared event will incur an entry processing fee. [State Staff Declaration Instructions](#)
- b. Each team will be composed of the number of members determined by the specific event rules and formats. The members of a state team must be from the same chapter.
- c. All students must be certified online by the designated deadline of Sept. 1 or within 10 days of the qualifying date if after the deadline. Advisors or state staff must certify members in each event by the certification deadline. [How to certify a team or member Instructions](#)
- d. Once the original certification has been completed, no member may be added without first deleting a member. (See III. Drop/Add Process).
- e. State staff shall approve students are eligible (See I. Eligibility of Students). [State Staff Certification Approval Instructions](#) If an ineligible student participates in any career or leadership development event, the member will be disqualified, which may also impact the team’s ranking.
- f. States may approve teams comprised of fewer members than the required members.
- g. Substitutions of any student or team are subject to the determination and approval of the state association.
- h. If reputable international competitions invite teams to competition the national organization will certify National FFA Career and Leadership Development Event winners for international competition when states request. This is with the understanding that the state team will provide their travel expenses.

III. Drop/Add Process

- a. If a student needs to be substituted or dropped, the online drop/add process must be used to substitute or drop the team member. A team member must be dropped before another team member may be substituted. [How to Drop/Add a team member Instructions](#)
- b. The Drop/Add must be submitted one hour before the first event component or official activity of an event as listed in the schedule of events. Changes will not be permitted after this time.
- c. Members added to any team must meet all the eligibility and membership requirements described in this Guide's other sections.
- d. Substitutions may be allowed after the online document submission date (See individual Event Handbooks for details).
- d. Any assistance given to a student from any source other than the career development event officials or assistants will be sufficient to disqualify that student from the career and leadership development event.
- e. Event superintendents may stop any student if they deem their manner hazardous to themselves or others. Such action may result in a zero or lower score for that student for that section of the career or leadership development event.
- f. Students who start an event and do not complete it without notifying event officials at the time of departure may be disqualified. This can affect the overall team rank and position; in some events, it could also disqualify the entire team.
- g. Students will not be allowed to utilize personal electronic communication devices other than those approved by the event officials during the entire event. Students who access personal electronic communication devices without prior approval from the event officials may be disqualified from the national event.

IV. Disqualification

- a. FFA members participating in national FFA programs and events understand and agree that all work must result from their effort and ability, created and completed alone (except for partner or chapter applications). Details about Professional Integrity, the Use of Artificial Intelligence (AI) for National Programs and Events, and the National FFA Code of Conduct are included in event handbooks.
- b. Any verbal or non-verbal communication between students during an event that is not part of the event will be sufficient cause to eliminate the team member involved from the career development event.
- c. Teams or students arriving after the career development event has begun may be disqualified or penalized. This includes a zero or lower score for that team or student for the missed section of the career or leadership development event.
- h. Any CDE/LDE student, team, advisor, or coach who is proven to have gained access to event materials intended for or utilized by the event committee during the competition will be disqualified from the national event.

Purpose

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

Objectives

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.
- Contribute to a team practicum related to poultry science.

Event Rules

Review the Career and Leadership Development Event Policy and Guidelines for information on eligibility, selection, certification, team member changes, disqualification and more.

[General Information for National Competition](#) can provide general guidance on preparing for national competition.

- Each team will be comprised of four members.
- All four individual scores will contribute to the total team score.
- It is highly recommended that participants wear FFA Official Dress for this event.

Event Format

HUMANE TREATMENT OF LIVE ANIMALS

- All 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 designee.

EQUIPMENT

Materials Provided by the Participant

- Teams may be required to furnish one laptop computer for the team activity. The team orientation packet will notify teams if a computer is needed. Operating systems and software requirements will also be specified at that time.

Materials Provided by the Event Officials

- Participants will be provided a clipboard and paper to record decisions and notes while completing the event. Participants will be provided with a calculator. Additional items may be provided for the team activity. No other materials or devices will be permitted.

INDIVIDUAL ACTIVITY — PLACING CLASSES

- 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.

Live Poultry

Market Broiler Placing (50 points)

Each participant will place a class of four market broilers. Each participant will be permitted to “handle” the birds as long as the birds are inspected in a professional and humane manner. Participants may not remove the broilers from the holding unit.

Egg-type Hen Placing (50 points)

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). Each participant will be permitted to “handle” the birds as long as the birds are inspected in a professional and humane manner.

Ready-to-Cook Poultry

Carcass Grading (50 points)

Each participant will grade a class of 10 ready-to-cook chicken and turkey carcasses and parts. Criteria for grading will be derived from USDA standards for chicken carcasses weighing 2 to 6 pounds, turkey carcasses weighing 6 to 16 pounds, and turkey carcasses weighing greater than 16 pounds. Four categories may be used, including the USDA quality grades A, B, C and the category NG (non-gradable). 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.

Scoring for parts and carcass grading:

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, carcass grading 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.

Carcass Placing (50 points)

Each participant will place a class of four ready-to-cook chicken or turkey carcasses. Criteria for placing will be derived from USDA standards relative to poultry weight classes.

Oral Reasons (100 points)

Each participant may present oral reasons on two classes as determined by event officials. One class will be either the placing class of market broilers or the class of egg-type hens, and the second class will be a class of carcasses. Participants will have 10 minutes to prepare and two minutes to present their reasons. Reasons should include current USDA and poultry industry terminology and standards. The class for which participants should develop oral reasons for presentation will be announced and clearly identified during the event. The [oral reasons scorecard](#) can be used as a guideline.

Shell Eggs

Interior Grading (50 points)

Each participant will grade a class of 10 shell eggs (white, brown or other). 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.

Scoring for interior egg quality grading:

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, interior egg quality grading is scored based on the USDA quality grades AA, A, B and Loss. 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.

Exterior Grading (50 points)

Each participant will grade a class of 10 shell eggs (white, brown or other). 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 (non-gradable). Criteria for grading may include decisions related to the following quality factors: 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 (large calcium deposits, body check or pronounced ridges); shell thickness (pronounced thin spots); no defect.

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

Scoring for exterior egg quality grading:

Participant's	OFFICIAL GRADE		
	AA/A	B	NG
AA/A	5	2	0
B	2	5	0
NG	0	0	5

As shown above, exterior egg quality grading is scored based on the USDA quality grades AA/A, B and NG (non-gradable). Each correct grade receives a score of five points. If the item is graded one quality grade below or above the correct grade, three points will be deducted to obtain a score of two points. However, if the "No Grade" line is "crossed" (i.e., an incorrect judgment), all five points are deducted to obtain a score of zero points.

Written Factors Class (50 Points)

Exterior egg quality grading is evaluated for 12 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, two points are deducted.
- No score will be less than zero.

Further Processed Poultry

Classes 10 and 11 will be evaluations of fully cooked, further processed products. Examples of these fully cooked products can be, but are not limited to, breaded, grilled, or roasted chicken fillets, tenderloins, nuggets, wings, or bone-in parts. Participants will evaluate samples for defect criteria that are common in the production of further processed products and should be familiar with the written factors discussed in this section. Each class will contain 5 samples. A sample is defined as a plate containing pieces (3 or more) of the same type of product. The class will contain 5 samples (plates) of the same product type. A specification will be provided with acceptable quality limits (AQL) for each of the product types to be evaluated and participants should accept or reject the product based on the AQL provided during the contest.

For Further Processed classes 10 and 11, participants are not permitted to touch any sample or product; doing so will result in disqualification.

Further Processed Poultry Meat Products:

Defect	Sample Number									
	1	2	3	4	5	6	7	8	9	10
Mild Coating Void										
Severe Coating Void										
Color Defect										
Shape/Size Defect										
Broken/Incomplete										
Cluster/Marriages										
Foreign Material										
Miscut (Bone-In Product Only)										
No Defect										
Based on Provided AQL Accept or Reject Quality of the Sample										
Accept Sample										
Reject Sample										

Carcass Parts Identification (50 points)

Each participant will identify 10 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.

The identification class will consist of 10 poultry carcass parts. The class has a value of 50 points per participant. Each correct answer receives a score of five points.

WRITTEN EXAM (100 POINTS)

Participants will complete a 30-item written exam on poultry production, management, anatomy and physiology. Some questions may require mathematical calculations. Examination items will be developed from the Poultry Science Manual for National FFA Career Development Events, 7th Edition (purchase information found in Reference Section). Topics are indicated below by year as they appear in the manual.

Written exam topic areas**2022 – 2026**

Production Segments of the Poultry Industry
 Careers in the Poultry Industry
 Anatomy and Physiology of the Fowl
 Poultry Embryology
 Poultry Health Management
 Poultry Waste Management

2022, 2024, and 2026

Poultry Hatchery Management
 Market Broiler Management
 Market Turkey Management
 Egg-Strain Pullet and Hen Management
 Additional Poultry Enterprises & Products

2023, 2025

Poultry Environmental Control Management
 Poultry Genetics
 Poultry Nutrition
 Processing Poultry Products
 Marketing Poultry Products

TEAM ACTIVITY (150 POINTS)

The team activity can include, but is not limited to, data collection and summary, analyzing current events pertaining to the poultry industry and evaluating other practicum materials pertaining to sections in the Poultry Science Manual for National FFA Career Development Events. The scores will be derived from responses to an appropriate number of questions including calculations. Team members may be asked to utilize provided materials in their responses.

Specific information regarding practicum may be outlined in the team orientation packet, located on [FFA.org](https://www.ffa.org).

Scoring

Activity	Individual	Team
Live Poultry • Market Broilers Placing • Egg-type Hens Placing • Reasons on one of the above placing classes Ready to Cook Poultry • Carcass Grading • Carcass Placing • Reasons on the Carcass Placing class	300	1,200
Shell Eggs • Interior Grading • Exterior Grading • Written Factors	150	600
Further Processed Poultry • Boneless Further Processed • Bone-In Further Processed • Carcass Parts Identification	150	600
Written exam	100	400
Team Activity		150
TOTAL POINTS POSSIBLE	700	2,950

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.
3. Oral reasons

Team

1. Score of team activity practicums.
2. Combined exam score.
3. Combined score on Further Processed Products

Awards

Awards will be presented at an awards ceremony to individuals and/or teams based upon their rankings. Advisors of cash award recipients will receive information about claiming their award following the convention. Guidelines for amounts and recipients of cash awards can be found [here](#).

SPECIALTY AWARDS

Specialty awards may be presented by sponsors for teams in specific event areas as well as for individuals excelling in specific areas of the event. Those award categories may include:

- Poultry management.
- Shell eggs.
- Further processed products.
- Live poultry.
- Ready-to-cook poultry products.

References

This list of references is not intended to be all-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.

- Poultry Picture Series, USDA Agricultural Marketing Service, <https://www.ams.usda.gov/book/poultry-picture-series>
- Poultry-Grading Manual—Agriculture Handbook Number 31 (latest USDA edition). Agricultural Marketing Service, United States Department of Agriculture. <https://www.ams.usda.gov/sites/default/files/PoultryGradingManual.pdf>
- Egg-Grading Manual—Agriculture Handbook Number 75 (latest USDA edition), Agricultural Marketing Service, United States Department Agriculture. <https://www.ams.usda.gov/sites/default/files/media/Egg%20Grading%20Manual.pdf>
- Past CDE materials and other resources are available on FFA.org
- One Less Thing—Poultry Judging Handbook Lessons, <https://www.onelessting.net/collections/poultry>
- Poultry Science Manual for National FFA Career Development Events 7th Edition (2017) Instructional Material Services. Available from Instructional Materials Service (IMS), Texas A&M University, 2588 TAMUS, College Station, Texas 77843-2588 (Phone: 979-845-6601; FAX: 979-845-6608; <https://agrilifelearn.tamu.edu/s/product/poultry-science-manual-for-career-developments-7th-edition/01t4x000002dEvPAAU>)

Sample Scorecard

EXTERIOR EGG QUALITY SCORECARD

EGG NUMBER	EXTERIOR QUALITY GRADES		
	AA/A	B	NG
1			
2			
3			
4			
5			
6			
7			
8			
9			
10			

EGG EXTERIOR QUALITY WRITTEN FACTORS

Defect	Egg Number														
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15
Checked															
Dented Checked															
Leaker															
Slight/Moderate Stain															
Prominent Stain															
Adhering Dirt/Foreign Material															
Decidedly Misshapen															
Large Calcium Deposits															
Body Check															
Pronounced Ridges															
Pronounced Thin Spots															
No Defect															

BONE-IN FURTHER PROCESSED POULTRY MEAT PRODUCTS

Defect	Product Number									
	1	2	3	4	5	6	7	8	9	10
Coating Void										
Inconsistent Color										
Inconsistent Size										
Broken/Broken Bone										
Miscut										
Foreign Material										
No Defect										

Sample Scorecard for Identification of Parts

DIRECTIONS:

Darken the poultry carcass part that you consider correct for each of the 10 items.

PART NO.	1	2	3	4	5	6	7	8	9	10
Half	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Front Half	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Rear Half	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Whole breast with ribs	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Bnls., skinless whole breast with rib	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Whole breast	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Bnls., skinless whole breast	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Split breast with ribs	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Bnls., skinless, split breast with rib meat	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Split breast	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Bnls., skinless split breast	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Breast quarter	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Breast quarter without wing	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Tenderloin	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Wishbone	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Leg quarter	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Leg	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Thigh w/ back portion	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Thigh	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Bnls., skinless thigh	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Drumstick	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Bnls., skinless drum	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Wing	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Drumette	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Wing Portion	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Liver	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Gizzard	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Heart	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Neck	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Paws	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐

Sample Scorecard for Oral Reasons: Broilers, Egg-Type Hens or Ready-to-Cook Poultry Carcasses*

	Possible Points	Total Points
Importance of Points Covered		
Did the participant actually explain why one bird/carcass was selected/placed over another, or did the participant only vaguely describe the birds/carcasses?	5	
Did the participant stress the crucial differences, or did he/she make stereotypic ("canned") comparisons of various factors?	8	
Did the participant tell all there was to tell of importance, or were there other significant reasons that should have been given for the selection/placing?	5	
Subtotal Points	18	
Appearance and Delivery		
Did the participant stand still on two feet and face the judge?	2	
Did the participant speak clearly, distinctly and loud enough to be heard?	2	
Did the participant have an appropriate opening and closing statement?	2	
Did the participant speak smoothly without long pauses?	2	
Was the participant confident? Was the participant convincing?	4	
Subtotal Points	12	
Proper Use of Terms		
Did the participant use relevant terminology properly?	4	
Did the participant understand the terms used?	3	
Was the participant able to define the terms used? ** (**Participants may be asked to define terms used.)	3	
Subtotal Points	10	
Accuracy of Statements		
Did the participant describe the birds/carcasses based on their actual visual appearance?	5	
Did the participant present accurate statements?	5	
Subtotal Points	10	
TOTAL POINTS Earned out of 50 possible		

*To be used as a scoring "guide" by the official judges.

Judge's Name

Judge's Signature

Date