

**Robeson County
4-H POULTRY JUDGING
Rules and General Information
(Adapted from the North Carolina State Rules)**

A poultry judging team is composed of 2 to 4 members. Each team member's score will be combined and calculated to a mean average. Each team member must meet all the Requirements of eligibility, junior (ages 9-13) or senior (ages 14-18) level age requirements. Mixed teams will be allowed however the teams will compete on the level of the oldest member (if a team is made up of three 12 year olds and a 15 year old the team will be classified as a Senior team.).

Schools and communities may have multiple teams to participate in the poultry-judging contest, which is held at the Robeson Regional Fair each year. Each team member will also be registered as an individual for competition. Individuals are allowed to compete who are not members of a team.

At the Robeson County contest, junior and senior teams will be ranked according to their total team mean average score. Individuals will be ranked by total individual scores. The first place junior and senior teams will each receive a \$50 check and trophy, second place in each age division will receive at \$40 check and ribbon and third place will receive a \$30 check and ribbon. The overall junior and senior individual first place winners will receive a \$50 check and trophy, second place in each age division will receive at \$40 check and ribbon and third place will receive a \$30 check and ribbon.

Rules for the Robeson County Poultry Judging Contest

1. For the Robeson County Contest, prior Registration through the Robeson County 4-H Office is mandatory.
2. Each group may register multiple junior (ages 9-13) and/or senior (ages 14-18) levels Teams, or mixed age level teams but mixed-aged teams will be placed in the senior division. However youth may only be entered on one team for competition. All team members and individuals without a team will be registered in the individual competition.
3. All contestants are to report to the contest site and check in 15 minutes prior to contest starting time. The contest will be held at the Livestock Building at the Robeson Regional Fairgrounds.
4. Placing cards will be provided for all contestants when they check in. Each contestant needs to write their name and school on each card. Each contestant will write the placing on the proper card and hand it to the monitor before shifting to the next class. Contestants will not be allowed to see cards or alter any cards after they are handed in. This means if you hand in the wrong card, it will not be scored.
5. Teams will be divided so that no two contestants from the same team will be in the same group. Each group will remain together throughout the contest.

6. 10-12 minutes will be allowed for placing each class. Also, a maximum of two minutes will be allowed each contestant for giving oral reasons on Classes 1 or 2. Qualified judges will listen to and score oral reasons on the two production classes. Using notes while giving reasons will not be permitted.

7. Anyone found communicating with members of their team, rotation group, or audience members would be disqualified and removed from the contest.

Classes

DIVISION I: Egg Production – Hens: Perfect Score – 300 points

Class 1 & 2 – Past Production Hens: You will judge eight (8) hens for past egg production qualities (4 hens in each class). The birds, which show the best production qualities, should be placed first, second, third and fourth. Birds in this class must be handled. Contestants will give reasons on either Class 1 or 2. Each class is worth 100 points.

Class 3 – Oral Reasons: No notes are allowed while giving reasons. Ten (10) points will be deducted if notes are used. This is comparison judging, and you must describe why the class was placed accordingly during your oral reasons. Pigment loss, handling qualities, and body capacity must be mentioned. If contestants are not properly prepared or give inadequate reasons, they will be scored accordingly. Reasons class is worth 100 points.

DIVISION II: Market Poultry: Perfect Score – 200 points

Class 4 – Ready to Cook: RTC will be composed of ten (10) Ready-to-Cook Broilers in the 2 to 6 pound category. All carcasses will be judged according to USDA standards and graded A, B, or C quality.

Carcasses are not to be handled. Five (5) points will be deducted for each grade separation line crossed. Ten (10) points will be deducted if the contestant fails to enter a grade or if more than one grade is entered. Carcass class is worth 100 points.

The USDA Grading Standard for grading whole carcasses has changed for Grade A birds. The breast and leg of a whole carcass is now allowed the following cuts and tears in the skin. Remember that the thigh is considered part of the leg. The back and wings of a carcass are considered elsewhere. A whole carcass is composed of six parts: the breast, the back, two wings, and two legs. Cuts and tears are not cumulative on a carcass in determining its grade. The part of a carcass with the most significant cut or tear determines the grade of the carcass.

For Grade A Carcass Cut and Tears:

Weight Breast and Legs Elsewhere

2 – 6 lbs 1/4” 1 1/2”

6 – 16 lbs 1/2” 2”

over 16 lbs 1/2” 3”

All other carcass grade standards are the same as before.

Class 5 – Poultry Parts: This class will consist of ten (10) mixed poultry parts. Each contestant is

to identify the parts by name. The parts cannot be handled. The parts are listed in the National Manual plus drummette and flat (these are in the new manual). Ten (10) points will be deducted for each incorrect answer. Parts class is worth 100 points.

DIVISION III: Eggs: Perfect Score – 500 points

Class 6 & 7 – Exterior Eggs: Will be composed of 20 white eggs to be graded for Exterior Shell Quality and graded A, B, or Dirty. One (1) point will be deducted if the A-B line is crossed and three (3) points deducted if the B-Dirty line is crossed. Four (4) points will be deducted if a contestant fails to enter a grade or if multiple grades are entered for an egg. Exterior egg class is worth 200 points.

Class 8 & 9 – Interior Eggs: Will be composed of 20 white eggs to be judged for Interior Quality by candling them and grading them AA, A, B or Inedible. One (1) point will be deducted for each grade separation line crossed except when the line between B and Inedible is crossed, then three (3) points will be deducted. Five (5) points will be deducted if a contestant fails to enter a grade or enters more than one grade for an egg.

Class 10 – Broken Out Eggs: Will be composed of ten (10) broken-out eggs to be judged for Interior Quality and graded AA, A, B or Inedible. Three (3) points will be deducted for each grade separation, except when the line between B and Inedible is crossed, then four (4) points will be deducted. Ten (10) points will be deducted if a contestant fails to enter a grade or enters multiple grades for an egg. Broken out class is worth 100 points.

Total Possible Score – 1000 points