

DETAILS FOR CLASSES AT THE FLORIDA STATE 4-H POULTRY JUDGING CONTEST

The National Poultry Judging Manual will be used as the OFFICIAL MANUAL for the contest. The manual (4-H 460) can be ordered at <https://marketplace.unl.edu/ne4h/4h460.html>. The U.S.D.A. Standards and Grades are summarized in the manual. Following is class specific information for each of the classes.

- A. Past Egg Production (2 classes):
 - a. Each class will consist of four (4) Single Comb White Leghorn hens.
 - b. Judging will be done by comparison of the hens and their characteristics.
- B. Oral Reasons (1 set):
 - a. Oral reasons will be required on one (1) class of past production hens.
- C. Ready-To-Cook Chickens (1 class):
 - a. The class will be composed of ten (10) carcasses weighing between 2.5 and 6 lbs.
 - b. Each carcass will be graded as "A", "B", or "C". The U.S.D.A. Standards and Grades for Dressed Poultry will be the guide.
- D. Identification of Chicken Parts:
 - a. Ten (10) chicken parts will be identified.
 - b. Contestants are not allowed to handle the parts.
- E. Eggs (1 class each of the following):
 - a. Exterior Egg Quality
 - i. Twenty (20) eggs will be graded for exterior quality according to the U.S.D.A. standards ("A", "B", and "Dirty"). Contestants are not allowed to handle the eggs. The eggs will be white-shelled.
 - b. Interior Egg Quality
 - i. Twenty (20) eggs will be graded by candling according to the U.S.D.A. standards ("AA", "A", "B", and "Inedible"). The eggs will be white-shelled.
 - c. Broken-Out Quality
 - i. Ten (10) eggs will be graded according to U.S.D.A. standards ("AA", "A", "B", and "Inedible").
 - ii. Contestants are not allowed to handle the eggs.
- F. Each class will have an equal value of 50 points. This equate to 400 points total for individuals and 1200 points total for teams.