



# Poultry Evaluation

## Purpose

*The New Jersey FFA Poultry Evaluation Career Development Event simulates learning activities related to production and management, processing, marketing and food safety and quality of poultry products.*

## Objectives

The New Jersey FFA Poultry Evaluation Career Development Event provides opportunities for the participant 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 economic importance of value-added products.
- Collaborate with others to analyze industry scenarios.
- Demonstrate the use of appropriate information technology used 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.

## Event Rules

**NOTE: All rules and format are subject to change by discretion of the PA FFA Day officials and event coordinators. Those changes will be communicated through the event coordinators prior to the event. Please use this handbook as a guide, not as a guarantee of format.**

The complete rules, policies and procedures relevant to all New Jersey FFA Career and Leadership Development Events may be found in the CDE & LDE Event Participation Policy: [https://nj.gov/agriculture/ag\\_ed/ffa/activity/CDE\\_LDE\\_Policy.pdf](https://nj.gov/agriculture/ag_ed/ffa/activity/CDE_LDE_Policy.pdf)

- Teams will consist of four members, and all four scores will count toward the team score.

- The team score is comprised of the combined scores of each individual and the team activity in which all team members will participate.
- Official Dress is strongly suggested for this event; however, participants may also wear an FFA shirt and long pants. Closed-toe shoes are a must.
- Participants must come to the event prepared to work in adverse weather conditions. The event will be conducted regardless of weather.
- Any communication between participants during the event will be sufficient cause to eliminate the team from the event.
- Any participant caught cheating during the event will be expelled from the event.
- Participants are NOT allowed to use (or have visible) electronic devices during the event, unless for medical reasons or a portion of the event requires usage. This includes cell phones, tablets, etc. Participants will be allowed to use calculators, if specified for that event; however, cell phone calculators and graphing calculators are not permitted! Failure to adhere to these rules will result in disqualification.
- All individuals participating will judge in a cooperative manner following the rules set forth by the event coordinator.
- No school/chapter will use Rutgers University or Delaware Valley University facilities or locations for the training of teams. Contact with University faculty and staff is permissible. **Penalty will be disqualification.**
- There will be no separate alternate teams.
- A student may not compete in more than one event during the PA CDE Day Career Development Events.
- The State level competition fee of \$11 per contestant will be paid by the competing school. If a chapter is at least blue affiliated, registration to state FFA career development events is waived.

#### 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.

## Event Format

#### EQUIPMENT

##### *Materials Provided by the Participant*

- Two sharpened No.2 pencils
- A clean clipboard
- Calculator (non-programmable, basic)

#### Flow of Event

- Live Poultry **\*Due to recent Avian Flu cases, there is a probability that no live birds will be used. A note will be sent out closer to the competition regarding live birds.**
  - Hens Placing
  - Broiler Placing

- Ready to Cook Poultry
  - Carcass/Parts Grading
  - Carcass Placing
- Oral Reasons on Hens or Carcass Class
- Shell Eggs
  - Interior Grading
  - Exterior Grading
  - Written Factors Class
- Further Processed Poultry Products
  - Boneless Further Processed
  - Bone-in Further Processed
  - Carcass Parts Identification
- Written Exam

**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). The birds may have trimmed beaks. 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/or turkey carcasses and/or parts. Criteria for grading will be derived from USDA standards for chicken carcasses weighing two to six pounds and for turkey carcasses weighing six to 16 pounds or 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. (Adapted from information provided by Don Sheets, Retired, Kansas Board of Agriculture, Topeka, Kansas.)

**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. Participants may not touch any carcass; doing so will result in disqualification. If used, the shackle holding a carcass may be rotated to show the entire carcass.

**Oral Reasons (50 points)**

Each participant may present oral reasons one class as determined by event officials. The class will be either the placing class of egg-type hens or the 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 clearly identified during the event.

The oral reasons scorecard can be used as a guideline for preparing (refer to the Presenting Oral Reasons section of the Poultry Science Manual for National FFA Career Development Events, current edition).

*Shell Eggs*

**Interior Grading (50 points)**

Each participant will grade a class of 10 white (or white-tint) shell eggs. 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. In the case of Class 76, 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 chicken eggs. The written factors will relate to the criteria used for grading exterior quality of eggs.

Scoring for exterior egg quality grading:

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

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 "Loss" 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)

Written factors for exterior egg quality grading have a value of 50 points per participant.

Exterior egg quality grading is evaluated for 12 different quality factors. Further processed poultry meat products are evaluated for seven 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*

### Boneless Further Processed (50 points)

Each participant will determine written quality factors for a class of 10 boneless further processed poultry meat products (e.g., pre-cooked, poultry meat patties, tenders, nuggets or other boneless products). Criteria for evaluation will include coating defects, color defects, consistency of shape/size, broken and/or incomplete products, cluster/marriages and evidence of foreign material. Participants may not touch any product; doing so will result in disqualification.

**Boneless Further Processed Poultry Meat Products:**

Defect	Product Number									
	1	2	3	4	5	6	7	8	9	10
Coating Void										
Inconsistent Color										
Inconsistent Shape/Size										
Broken/Incomplete										
Cluster/Marriages										
Foreign Material										
No Defect										

**Bone-In Further Processed (50 points)**

Each participant will determine written quality factors for a class of 10 bone-in further processed poultry meat products (e.g., precooked, bone-in wings or other bone-in poultry meat products). Criteria for evaluation will include coating defects if applicable, color defects, consistency of size, broken products, mis cut products and evidence of foreign material. Participants may not touch any product; doing so will result in disqualification.

**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 Manual, 7th Edition (purchase information found in Reference Section). Topics are indicated below by year as they appear in the manual.

**Written exam topic areas**

**2024 – 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

**2025**

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

**2024 and 2026**

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

# Scoring

Activity	Individual	Team
Live Poultry <ul style="list-style-type: none"> <li>• Market Broilers Placing</li> <li>• Egg -type Hens Placing</li> </ul> Ready to Cook Poultry <ul style="list-style-type: none"> <li>• Carcass Grading</li> <li>• Carcass Placing</li> </ul> Reasons on hens or carcass class	250	1,000
Shell Eggs <ul style="list-style-type: none"> <li>• Interior Grading</li> <li>• Exterior Grading</li> <li>• Written Factors</li> </ul>	150	600
Further Processed Poultry <ul style="list-style-type: none"> <li>• Boneless Further Processed</li> <li>• Bone-In Further Processed</li> <li>• Carcass Parts Identification</li> </ul>	150	600
Written exam	100	400
<b>TOTAL POINTS POSSIBLE</b>	650	2,600

## 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 exam.

### Team

1. Written Exam Total

# Awards

Awards will be presented to individuals and the first place team based on their rankings at the CDE awards ceremony at the New Jersey State FFA Convention. Awards are sponsored by the National FFA Foundation and the New Jersey FFA Association.

The 1st place team will represent New Jersey at the National FFA Convention in October.

### Team

- Plaque Sponsored by the National FFA Foundation – 1st place

### Individual

- Overall Medals
  - Medals – Top three individuals
- H.O. Sampson Certificates (hands-on sections ONLY)
  - Certificate – Top five individuals



## 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 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://www.agrilifebookstore.org/product-p/ims-0418-7.htm> . All examination items will be derived from this reference.
- 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, [www.onelessting.net](http://www.onelessting.net)

## Request for Reasonable Accommodations

The New Jersey FFA Association is committed to providing equal access to our events and activities for all people. Use this form to request a reasonable accommodation or assistance at least 3 weeks before any state-level events:

<https://form.jotform.com/NJFFA/accommodations-request>. A new form will need to be submitted for each event in which a reasonable accommodation is being requested. This information will be kept confidential and will be used only to process the request. Our staff will review the request upon receipt and contact the requestor with additional information. The association cannot guarantee accommodations or assistance if a form is received less than 3 weeks before an event. Accommodations being requested that require the assistance of another person (nurse, interpreter, scribe, reader, etc.) is the responsibility of the school/requestor. It is also the school/requestor's responsibility to provide any approved equipment to aid in the accommodation process, if applicable.

# 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	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Front Half	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Rear Half	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Whole breast with ribs	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Bnls., skinless whole breast with rib meat	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Whole breast	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Bnls., skinless whole breast	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Split breast with ribs	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Bnls., skinless, split breast with rib meat	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Split breast	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Bnls., skinless split breast	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Breast quarter	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Breast quarter without wing	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Tenderloin	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Wishbone	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Leg quarter	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Leg	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Thigh w/ back portion	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Thigh	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Bnls., skinless thigh	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Drumstick	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Bnls., skinless drum	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Wing	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Drumette	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Wing Portion	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Liver	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Gizzard	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Heart	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Neck	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Paws	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

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

	Possible Points	Total Points
<b>Importance of Points Covered</b>		
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	
<i>Subtotal Points</i>	18	
<b>Appearance and Delivery</b>		
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	
<i>Subtotal Points</i>	12	
<b>Proper Use of Terms</b>		
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	
<i>Subtotal Points</i>	10	
<b>Accuracy of Statements</b>		
Did the participant describe the birds/carcasses based on their actual visual appearance?	5	
Did the participant present accurate statements?	5	
<i>Subtotal Points</i>	10	
<b>TOTAL POINTS EARNED OUT OF 50 POSSIBLE</b>		

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

Judge's Name

Judge's Signature

Date