

NATIONAL 4-H POULTRY & EGG CONFERENCE

Thursday, November 17, 2011

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The National 4-H Poultry Judging Contest will be held in conjunction with the North American International Livestock Exposition, Louisville, on Thursday, November 18 in the West Hall.

Currently, the Conference is made up of five separate contests - Poultry Judging, Chicken Barbecue Demonstration, Turkey Barbecue Demonstration, Egg Preparation Demonstration, and Avian Quiz Bowl.

RULES AND REGULATIONS **RULES APPLYING TO ALL SECTIONS OF THE CONFERENCE**

1. The conference will be held at the Kentucky Exposition Center.
2. The National 4-H Poultry and Egg Conference shall consist of five sections; i.e. Poultry Judging, Egg Preparation Demonstration, Chicken Barbecue Demonstration, Turkey Barbecue Demonstration, and Avian Quiz Bowl. Specific purposes and rules for each section are included.
3. A 4-H Club member is not eligible to participate as a contestant in any section of the conference if he or she has participated in that section in previous contests.
4. A 4-H Club member may participate in only one section of the contest each year except for the Avian Quiz Bowl and another contest.
5. Each contestant must have passed his/her 14th birthday by January 1 of the current year and cannot have passed his/her 19th birthday on January 1 of the current year.
6. Each state is eligible to enter bona fide 4-H Club member(s) in the separate sections of the conference in accordance with the specific rules for that section. Each state shall determine the manner in which its representative(s) will be selected. They must be declared eligible and must be certified by a bona fide representative of the Cooperative Extension Service of the State they represent. Participants meeting individual state participation regulations, national contest age rules, and certified as eligible by the state, shall be eligible for participation.
7. States participating in the conference must submit name, birth date, and address of the contestant(s) on the proper form.
8. All contestants and coaches must be neat, clean and appropriately attired (nice slacks and shirts for male participants, similar attire or blouse/skirt or dress for female participants). 4-H uniforms will not be required.

POULTRY JUDGING CONTEST
(Special awards provided by U.S. Poultry & Egg Association)

PURPOSE OF CONTEST

1. To develop youth and help them learn the techniques of logical, accurate decision making; to learn to recognize the reasons for their decisions; and to develop the ability to express their reasons orally.
2. To help youth learn and understand standards used in poultry and egg production and marketing, and to apply the standards in a realistic decision-making situation.
3. To serve as an award activity and trip for youth who have achieved superior levels of performance in state competition and thus stimulate the learning process, interest, and enthusiasm.
4. To help youth with career guidance.
5. To promote the poultry industry.

**RULES & INFORMATION SPECIFIC
TO THE POULTRY JUDGING CONTEST**

1. Each state is eligible to enter a team of four bona fide 4-H members and/or one independent individual in the contest. The individual cannot compete on a state team once registered for the contest and is ineligible to compete in the contest again.
2. Contestants need not be enrolled in poultry projects and are not required to have conducted a poultry project in the current year.
3. The contest will consist of the following three divisions: Production, Market Poultry, and Market Eggs. A perfect individual score in Production will be 500 points, in Market Poultry 500 points, and in Market Eggs 500 points, for a total of 1,500 points. A perfect team score will be 4,500 points.
4. The classes to be judged will be as listed in No. 25.
5. Judging smocks will not be supplied to contestants.
6. Placing cards will be provided for all contestants. Each contestant will write his placing on the proper card and hand it to the monitor before shifting to the next class.
7. Teams will be divided so that no two contestants from a state will be in the same group. Each group will remain together throughout the contest. Failure to do so will result in disciplinary action.
8. Ten 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 2 and 4. Contestants will shift to the next class only upon notification by the contest monitor. The broken-out egg classes will be judged at the end of the contest in groups assigned by the contest chairman.
9. Competent judges will be responsible for the official placing of all classes.
10. Qualified judges will listen to and score oral reasons on two production classes. Using notes while giving reasons will not be permitted. No state or name identification will be worn by the contestant in the oral reasons room.

11. A competent committee will be in charge of grading the cards, announcing the results and presenting the awards.
12. Each class of production birds, R-T-C carcasses and eggs will be graded on the basis of 100 points for a perfect score. Similarly, oral reasons on the production classes will be graded on the basis of 100 points for a perfect score.
13. If a contestant checks more than one placing for any of the production classes, the lowest score will be the one recorded. If nothing is checked, the contestant will receive a zero.
14. In scoring the market poultry classes, a five-point deduction will be made for each grade separation line crossed. Ten points will be deducted if a contestant fails to enter a grade for a bird or if he/she enters more than one grade for a bird.
15. In scoring the broken-out eggs, a three-point deduction will be made for each grade separation line crossed except when the line between "B" grade and "Inedible" is crossed; then four points will be deducted. Ten points will be deducted if a contestant fails to enter a grade for an egg or if he/she enters more than one grade for the same egg.
16. In scoring the candled market egg classes, one point will be deducted for each grade separation line crossed except when the line between "B" grade and "Inedible" is crossed; then three points will be deducted. Five points will be deducted if a contestant fails to enter a grade for an egg or if he/she enters more than one grade for the same egg.
17. In scoring the exterior egg quality class, two points will be deducted when the A and B grade separation line is crossed. When the line between "B" and "Dirty" is crossed, three points will be deducted. Five points will be deducted if a contestant fails to enter a grade for an egg or if he/she enters more than one grade for the same egg.
18. In scoring the Broiler Parts Identification Class, ten points will be subtracted for each incorrect identification. If a contestant identifies less than ten parts, a total of ten points will be deducted for each unidentified part.
19. In each division, the three highest contestants' scores from each state will be added to determine a team's divisional scores. Then the team's overall score will be determined by adding its three divisional scores.
20. In case tie scores occur, the ties will be broken by the following methods in the order listed:
 - a. Ties in "production hen" and "overall" categories will be handled as follows: 1st) break the tie on the highest reasons scores; 2nd) break ties on most perfect scores; 3rd) if ties can't be broken by the first two procedures, do not break the tie, and pay identical premiums, as advertised.
 - b. For other categories, the contestant or team, with the largest number of 100 scores will win; if even, the contestant or team with the largest number of the next highest score below 100 will win. If necessary, this method will be continued in the order of descent of scores. Or, a method will be decided upon by the contest committee.
21. Appropriate awards will be made to the high individuals and teams in each division and overall judging.
22. Team and individual placings will be announced and awards presented at an awards banquet Thursday evening.

23. As soon after the contest as possible, a copy of the detailed scoring will be sent to each participating state for distribution to each team member, the coach, 4-H office, and Extension poultry personnel.
24. Classes to be judged in the Poultry Judging Contest:
 - a. Classes 1, 2, 3, 4 and 5 - Egg Production and Reasons (maximum score 500) Classes 3 and 5 represent the Reasons classes on classes 2 and 4 of the contest respectively. Classes 1, 2 and 4 consist of four Leghorn hens judged by comparison for length of lay.
 - b. Ready-to-Cook Birds and Broiler Parts Identification - Classes 6, 7, 8 and 9 represent two classes of ten ready-to-cook broilers, one class of heavy fowl and one class of ten heavy turkey hens graded individually as A, B or C by present USDA Standards.

Class 10 is a class of ten broiler parts to be identified by description in the National 4-H Poultry Judging Manual.
 - c. Class 11 Broken Out Market Eggs
One class of ten eggs broken out on a flat surface will be graded AA, A, B or Inedible by present USDA Standards.
 - d. Classes 12 and 13 Canded, Interior Quality Market Eggs
Two classes of 20 white shelled eggs are candled individually and classified AA, A, B or Inedible by present USDA Standards.
 - e. Classes 14 and 15 Exterior Quality Market Eggs
Two classes of 20 white shelled eggs individually classified A, B or Dirty according to present USDA Standards.

EGG PREPARATION DEMONSTRATION CONTEST
(Special awards provided by various State Egg Promotion Associations)

PURPOSE OF CONTEST

1. To develop and demonstrate leadership and communication skills.
2. To acquire knowledge of quality standards, size classification, nutritional value, preparation and storage, functional properties, versatility and economic value of eggs.
3. To develop creative skills in the preparation, use and serving of eggs.
4. To learn to enjoy eggs as a food.
5. To use sound nutritional knowledge when planning meals.

RULES & INFORMATION SPECIFIC TO THE EGG PREPARATION DEMONSTRATION CONTEST

1. Each state is eligible to enter one bona fide 4-H Club member in the contest.
2. Appropriate contestant entry form must be submitted by designated deadline. All information requested on this sheet **must** be provided, including copy of recipe, appliances needed and times, and total preparation time needed in the kitchen prior to the presentation. Failure to submit all information may result in inconvenience for contest. Scheduling of appliances and presentation times are prepared using this information.
3. The contestants will be scored according to the points listed and described in the sample judges score card.
4. Each participant must present a demonstration on the preparation of an egg dish.
5. The demonstration must include the following:
 - a. Information of eggs: nutritional value, preparation and storage, functional properties, grading and sizing, versatility and economics of cooking with eggs.
 - b. Steps in preparation of the dish.
 - c. A finished dish ready for sampling. This must be prepared in the contest-site kitchen facilities on the day of the contest. Preparation may be prior to the demonstration or during the actual demonstration, depending on the nature of the dish. No contestants may prepare any portion of their dish outside the contest-site facilities.
 - d. Judges will be served and will sample the finished product at the end of each demonstration. Paper plates and bowls and plastic utensils will be provided and these must be used when serving the judges. Contestants may not give anything to the judges except their recipe (see rule 8) and a sample of their finished product.
6. The demonstration must be no more than 12 minutes in length. Contestants will be permitted to finish the demonstration. If the presentation is two minutes or less longer than the specified length, two points will be deducted from the total score. If the presentation is from two to five minutes longer than the specified length, five points will be deducted from the total score. If the presentation exceeds five minutes longer than the specified length, ten points will be deducted from the total score.
7. The contestant must have demonstrated the selected recipe no less than six times prior to the contest.
8. At the time of the demonstration, each contestant must submit to the judges and superintendents five copies of the recipe used in the demonstration. The recipe must not contain the name of the contestant or the state represented. Recipes submitted should meet criteria described in rule 22 - Recipe Includes the Following Parts.
9. The egg dish must contain a minimum of:
 - a. 1/2 egg per serving, if the dish is classified as an appetizer or snack.
 - b. 1/2 egg per serving, if the dish is classified as a dessert.
 - c. 1/2 egg per serving, if the dish is classified as a beverage.
 - d. One egg per serving, if the dish is classified as a salad or main dish.
 - e. Numbers above represent eggs to be broken, however, use of the entire egg is not required. For example: A dessert serving six people may be made with three egg whites.
10. The egg dish recipe may utilize prepared packages of food ingredients (i.e. grated

cheese) or canned items (i.e. tomato paste).

11. Each contestant will furnish his or her own supplies for the demonstration EXCEPT the contest committee will provide eggs, range, oven, microwave oven, and refrigerator necessary for preparation of the egg dish in the kitchen. Contestants must provide hot plates, electric skillets, or burners to be used in preparation.
12.
 - a. Easels will be provided for the demonstration. Only posters and tabletop displays will be allowed. No slides or videos will be allowed.
 - b. All props and visuals must be displayed on the demonstration table or easels. No additional display tables will be allowed.
13. Posters displayed must be the work of the contestant. Contestants may use notes or outlines to assist them, but reading from notes may hurt presentation scores.
14. No contestant will be allowed to have any means of identification as to his or her name or the state they represent either on their person or on their posters.
15. The preparation room will be off limits to everyone except the contestants and egg preparation room staff.
16. Contestants will work alone in the contest preparation room unless an emergency arises, in which case they will be assisted by preparation room staff.
17. All contestants must remain in the preparation room until after their demonstration. Contestants who have completed their demonstration cannot discuss judges' questions with other contestants until the contest is completed.
18. Contestants will be assigned an 8-foot table for use in the preparation area and for use as a front table in the demonstration. The contest committee will assist in moving this table from the preparation room to the demonstration area. A second 8-foot back table is available in the demonstration area. Table cloths will be provided; however, contestants may use their own.
19. Each contestant is responsible for clean up after his or her demonstration.
20. In case of a tie, the tie will be broken by the following method, in the order listed:
 - a. The contestant with the highest score in "Presentation and Skill" will win.
 - b. The contestant with the highest score in "Program Contest" will win.
 - c. The contestant with the highest score in "Product" will win.
 - d. A method will be decided upon by the contest committee.

CHICKEN BARBECUE DEMONSTRATION CONTEST
(Special awards provided by U.S. Poultry & Egg Association)

PURPOSE OF CONTEST

1. To develop leadership talents and to work toward achieving the broad objectives of developing sound character and effective citizenship.
2. To acquire scientific knowledge and improved understanding of the economy, versatility and nutritional value of chicken broiler meat and its relationship to human nutrition and health.

3. To help youth develop skills in the preparation and use of chicken and to acquire the ability to express their ideas through participation in projects, talks, discussions, demonstrations, and exhibits.

RULES AND INFORMATION SPECIFIC TO THE CHICKEN BARBECUE DEMONSTRATION CONTEST

1. Each state is eligible to enter one bona fide 4-H member in the contest.
2. The contestants will be scored for barbecue skills, sensory evaluation, and presentation by three sets of judges according to the barbecue score sheets.
3. Each contestant will prepare four 1-1/4 to 1-1/2 pound chicken halves provided to them by the contest monitors and make an oral presentation to the judges.
4. There will be a 2 1/2 hour time limit on the preparation of the chicken. Contestant is to turn in product at end of stated cooking time.
5. Barbecue grills will be provided for all contestants, which they will be required to use. Type of grill will be announced prior to contest. Charcoal and lighter fuel will also be provided. Contestants may bring their own charcoal and lighter fluid. No self-starting charcoal will be permitted.
6. All other equipment and supplies, including sauce, must be furnished by the contestants. Sauce may be commercial or private recipe. (Recipe must be provided to judges). Commercial devices for covering of meat during cooking will not be permitted; only aluminum foil wrap may be used, remember browning is a part of the sensory score sheet. Aluminum foil may be used to construct a shield to block off the wind.
7. The chicken will not be available to the contestants prior to contest starting time.
8. A contestant may not inject any fluid or sauce into the chicken.
9. Chicken halves may not be placed in baskets to aid in turning.
10. Each contestant will present two barbecued chicken halves to the panel of judges at the conclusion of their cooking on plates provided. No garnishes will be permitted on the plates.
11. An illustrated presentation, including factual information about broilers, will be made by each contestant (see score sheet). Contestants will be allotted a maximum of ten minutes for presentations. Judges will have up to three minutes for questions directed to contestants. Posters, table-top graphics, and power point presentations will be allowed. Easels will be provided. No projected films or slides may be used. Order of presentation will be determined at show.
12. No contestant will be allowed to have any means of identification as to name or state represented.
13. Contestants will work alone, except for setting up for the demonstration or in case of an emergency, as determined by contest monitors.
14. Tie scores of the top five contestants will be broken in descending order by:
 - a. Highest score in Finished Product Quality portion.

- b. Highest score in Presentation portion.
- c. Drop high and low scores, use middle score.
- d. A method will be decided by contest committee.

TURKEY BARBECUE DEMONSTRATION CONTEST (Special awards provided by U.S. Poultry & Egg Association)

PURPOSE OF CONTEST

1. To develop leadership talents and to work toward achieving the broad objectives of developing sound character and effective citizenship.
2. To acquire scientific knowledge and improve understanding of the economy, versatility and nutritional value of turkey meat and its relationship to human nutrition and health.
3. To help youth develop skills in the preparation and use of turkey and to acquire the ability to express their ideas through participation in projects, talks, discussions, demonstrations, and exhibits.

RULES AND INFORMATION SPECIFIC TO THE TURKEY BARBECUE DEMONSTRATION CONTEST

1. Each state is eligible to enter one bona fide 4-H member in the contest.
2. The contestant will be scored for barbecue skills, sensory evaluation and presentation by three sets of judges according to the barbecue score sheets. The filets will each consist of 1/2 breast with tenderloin removed (Pectoralis Major muscle). The skin may be left on or off both filets or one of each.
3. Each contestant will prepare two 1 1/4 to 1 1/2 pound turkey breast filets provided to them by the contest monitors and make an oral presentation to the judges.
4. There will be a 3 hour time limit on the preparation of the turkey. Contestant is to turn in product at end of stated cooking time.
5. Barbecue grills will be provided for all contestants, which they will be required to use. Type of grill will be announced prior to the contest. Charcoal and lighter fuel will also be provided. Contestants may bring their own charcoal and lighter fluid. No self-starting charcoal will be permitted.
6. All other equipment and supplies, including sauce, must be furnished by the contestants. Sauce may be commercial or private recipe. (Recipe must be provided to judges.) Commercial devices for covering of meat during cooking will not be permitted; only aluminum foil wrap may be used, remember browning is a part of the sensory score sheet. Aluminum foil may be used to construct a shield to block off the wind.
7. Turkey shall not be marinated prior to start of contest. A contestant may not inject any fluid or sauce into turkey. Turkey may be cooked in aluminum foil wrap.
8. The turkey will not be available to the contestant prior to contest starting time.
9. Each contestant will present one barbecued turkey filet to the panel of judges at the conclusion of their cooking on plates provided. No garnishes will be permitted on plates when submitted to judges.

10. An illustrated presentation, including factual information about turkeys, will be made by each contestant (see score sheet). Contestants will be allotted a maximum of ten minutes for presentations. Judges will have up to three minutes for questions directed to contestants. Posters, table-top graphics, and power point presentations will be allowed. Easels will be provided. No projected films or slides may be used. Order of presentation will be determined at show.
11. No contestant will be allowed to have any means of identification as to name or state represented.
12. Contestants will work alone, except for setting up for the demonstration or in case of an emergency, as determined by contest monitors.
13. Tie scores of the top five contestants will be broken in descending order by:
 - a. Highest score in Finished Product Quality portion.
 - b. Highest score in Presentation portion.
 - c. Drop high and low scores, use middle score.
 - d. A method will be decided by contest committee.

AVIAN BOWL CONTEST

PURPOSE OF CONTEST

1. To encourage youth to expand their knowledge of avian facts, and become proficient in poultry management, and related subjects.
2. To serve as an award activity and trip for youth who have achieved superior levels of performance in state competition and thus stimulate their learning process, interest, and enthusiasm.
3. To help youth with career guidance, and to promote the poultry industry, by stimulating their interest in poultry and avian sciences.
4. To make learning fun.

RULES AND INFORMATION SPECIFIC TO THE AVIAN BOWL CONTEST

1. Each state may enter a team of not less than two and not more than four members.
2. There will be a 25 question written quiz given the evening preceding the Avian Bowl Contest. The scores for the top three individuals will be added and averaged to give a team score.
3. Questions will be prepared from "National Avian Bowl Study Packet" by the Avian Bowl Committee. Sale price and ordering information is available from Clemson University Bulletin Room - Room 82, Poole Agricultural Bldg., Clemson, SC 29634 - \$12.00/copy.
4. Questions will be: fill-in-the-blank (short answer), multiple choice, and spelling.
5. State representatives will be determined by the State 4-H Office or designated representative.
6. Team members may be participants in other contests.

7. As in other contests, team members may only compete one year.
8. The Game Layout is enclosed.
9. The audience is required at all times to refrain from providing answers to any team member. Disciplinary action for violations will be at the discretion of the Avian Bowl Contest judges.
10. In the event an odd number of teams register, a “bye” will be randomly awarded, as necessary, in order to allow all teams to participate.
11. No flash pictures will be allowed during the contest. No recording of any kind (tape recorders, videos or written transcription) will be allowed.

OFFICIALS

- A. Moderator — Assumes complete direction of the contest, asks all questions, designates contestants to answer questions, acts as the referee judge. Is at all times IN CHARGE.
- B. Referee Judge — May rule on the acceptability of an answer.
- C. Time Keeper — Records total elapsed time for each contest and indicates to the moderator the expiration of total time or the expiration of the time allowed in which to answer questions.
- D. Score Keepers — Two individuals shall keep scores on each contest. One score should be kept so that all points awarded or taken away in penalties may be checked. The second score is kept to maintain scores visible to the moderator, the contestants, and, in so far as possible, the viewing audience.

TYPES OF QUESTIONS, SCORING, AND REFERENCE MATERIAL

- A. Questions
 1. The degree of difficulty and choice of questions will depend upon the contestants level of knowledge.
 2. Questions may be in the form of written words.
- B. Scoring
 1. Number of Questions. Each set of teams within a round will have the same number of questions. Bonus questions will have the same point value in each game within a round.

2. Types of Questions. There are three types of questions:
 - a. Regular Questions.
 - b. Bonus Questions — A bonus question is usually a question requiring a several-part answer or a difficult answer. See point system summary for point values. Bonus questions WILL NOT be passed on to the other team in the event of an incorrect answer. When a team member answers a regular question correctly, a colored card in front of that team member will be turned over by the moderator. Once all members on a team have their cards turned over, that team is entitled to a bonus question. There will only be one bonus question per team per game.
 - c. Tie-breaker Questions — A tie-breaker question is used to replace a question thrown out by the judges. It is also used for the extra questions needed to break a tie between teams.
3. Tied Games. In the event that two teams have a tied score in games involving placings, the tie will be broken by asking an additional five questions. The running score will be maintained through the tie breaker. Questions answered correctly during the tie-breaker can go toward the awarding of a bonus question if the team has not already received a bonus question during that game.

4. <u>Point System</u>		<u>Points</u>
	Correct Answer	5
	Incorrect Answer	Minus 5
	Acknowledgement Penalty	Minus 5
	Bonus Question	10

Five points per correct answer on multi-answer questions or bonus value on regular answers. NO loss of points for incorrect answer on bonus questions. The value of the bonus questions will be announced by the moderator before the question is read.

5. Reference Material. Competing teams should know well in advance the specific sources from which questions are taken. Questions will be taken from the National 4-H Avian Bowl Manual, 4-H Manual 161, Clemson University. Study sections will be listed in the conference cover letter which accompanies the conference rules.

C. Mechanics of Play

1. Format
 - a. A double elimination tournament style format will be followed. Any team which loses two games will be eliminated from the contest. The contest will continue until only one team remains with less than two losses.

2. Pairings, Byes, Order of Play and Placings
 - a. The average team score for the written test (lowest score will still be dropped) will be used to determine the seedings for the contest.
 - b. In the case of two average team written test scores being identical, the seeding will be determined by a coin toss.
 - c. The contest will be a classic double elimination contest and will run as such by an individual versed in contest organization.
3. The written scores will not be added in again at the end of the oral competition.
4. The moderator will ask a question. The first person whose light flashes must start to answer the question within five seconds after being acknowledged, or LOSE five points.
 - a. Any member answering a question without being acknowledged will LOSE five points.
 - b. It will be the responsibility of the judges to determine that an answer was started within the five seconds allowed. It should be noted that repeating the question does not constitute the initiation of an answer.
 - c. If an incorrect answer is given, the team will LOSE five points.
 - d. If the question has been completely read, the moderator will not repeat the question, but the other team will have the opportunity to ring in within five seconds.
 - e. Timing will begin when the question is complete and when a signal is activated.
5. When a signal is activated before the question is completely read, the moderator shall stop reading the question, then the contestant has five seconds to start the answer based on that portion of the question.
 - a. If the answer is correct, the team will receive five points.
 - b. If the answer is incorrect or incomplete, the team will LOSE five points.
 - c. If the question was interrupted, the judge may NOT ask the contestant to be more specific, expand, or explain in any way their answer.
 - d. If an interrupted question is answered incorrectly--the question shall then be completely reread and the other team will have the opportunity to answer it.
6. If neither team can offer an answer to the question within ten seconds, the moderator will give the answer and the question will be dropped and neither team will forfeit points.

7. The **ONLY** discussion allowed between team members will be on BONUS questions. The answers MUST come from the team captain.
 - a. Only the number of answers required by the bonus question will be accepted. Example: If the bonus has a four-part answer—the first four answers given by the team captain will be accepted.
 - b. On a bonus question, the team may have ten seconds to consult. Time will be called at the end of ten seconds—the Captain must start the answer within five seconds.
 - c. Once the Captain starts the answers, he/she will have 30 seconds to complete the answers required.

D. Decisions and Interpretations

Answers and interpretations of questions will be the sole responsibility and final recall of the judge. All decisions of the judge, scorekeepers, and referee-timers are FINAL.

1. A team member will have the privilege to ask the judge to verify an answer that he/she feels is correct.
2. If a coach challenges the judge's decision—the coach must call "time out" immediately (before the next question is read). A decision made by the judge after the answer is verified, will be FINAL.
3. Only answers contained in the Avian Bowl Manual will be acceptable to the Judge.