

CATA Curricular Code Change Proposal

Submission Instructions, please read in full before submitting your proposal:

1. Fill in all the below information.
2. Download the current code from the CATA Website: [Curricular Activities Code](#)
 1. Do not delete anything from the code. Strikethrough parts to delete. Any new wording, type into the code and highlight in yellow.
 2. Upload "Proposed Code" below.
 3. Upload any additional documents if needed
 4. Scroll all the way to the bottom and sign the form.
3. **IMPORTANT - Answering "Yes" to any of the questions requires the Host Site's Contest Coordinator's signature.**
 1. After all information is filled out, codes are updated and you have signed the form, hit "Save" on the bottom right-hand corner. **DO NOT** hit "SUBMIT".
 2. Once you hit "Save" a box will appear with a link. This link is specific to your proposal. You can email the link to yourself and also copy from this box.
 3. Email this link to the Host Site coordinator to review your proposal. When emailing the Host Site, request that they review your proposal and sign in the "Host Site Coordinator's" Signature box. Request that they hit "Save" after signing the document and let you know that the signature is complete.
 4. Using the link, pull up your proposal and confirm that the signatures are complete and hit "Submit". Once you hit "Submit", you will no longer be able to make any changes to your submission.

Name of Contest:
Poultry Evaluation

Curricular Codes Open - List A
Poultry Judging

Out of Rotation Curricular Codes

Revive a Contest: Please enter the name of the contest below and contact the CATA office for a copy of the Code.

Proposed by:
Amy Guerra

School:
Righetti High School

Email:
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Issue:
Rules addition: Prior to the start of the state finals, one coach from each of the top five winning teams from the previous year's state finals will assess/confirm the scoring of the state-qualifying poultry classes. Final official scores will be determined by a majority consensus of the top five coaches represented, the State Finals CDE State Staff Arbitrator, and the host facility contest chair.

Contest Reference Material update: The 8th Edition of the Poultry Science Manual will be released in Fall 2026 and become an official reference for the national event beginning with the 2027 National FFA Poultry Science CDE.

This proposal will require a contest to open out of rotation: (Please note: It is highly recommended that you, or a representative, attend the pre-conference governing board meeting to answer any questions regarding proposed curricular code changes to contests that are requested to be opened out of rotation.)

No

The change will affect General Rules:

No

The change will affect the awards needed:

No

The proposed change will affect contest forms:

No

The proposed change will affect contest hosting site (e.g. additional facilities, new sections, additional scoring, etc.)

No

If you answered YES to any of the above questions, please explain:

Which JudgingCard scorecard will be used for tabulations?

Judging Card

Is this a New Contest Proposal?

No

If you answered YES to this being a New Contest Proposal, please indicate who will be sponsoring the contest. New Contest Proposals require a 3-year sponsor. Contact information for Sponsor:

If you answered yes to any of the above questions, you need to include the following signature:

Host Site Contest Coordinator's Name:

CDE Host Site Contest Coordinator's Signature (agreeing that changes are able to be accommodated by the host site.)

**Upload code with tracked changes:
Poultry Curricular Code Proposal 2026.docx**

Upload any additional information you would like:

Please sign below:

A handwritten signature in black ink, appearing to read "Amy Jones". The signature is written in a cursive style with a large, looped initial "A" and a long, horizontal flourish at the end.

POULTRY JUDGING

Revised 01/2026

Purpose and Standards

The poultry Career Development Event seeks to effectively prepare the students for jobs in the poultry workforce. Workers seeking careers in poultry must develop a high degree of knowledge and must develop the ability to solve problems in the poultry industry. The contest blends practical hands-on experiences with a basic knowledge of the poultry industry required for careers in the poultry field.

Foundation Standards: Mathematics Algebra 10, 13, 15, Problem Solving and Critical Thinking 5.1, 5.3, Health and Safety 6.2, 6.4, 6.5, Ethics and Legal Responsibility 8.3, Leadership and Teamwork 9.1, 9.2, 9.3, 9.6, Science 1.a, 1.c, 1.d, 1.L, 1.m, Writing 2.6, Listening and Speaking 1.1, 2.2, 2.3, Career Planning and Management 3.1.

Animal Science Pathway: D1.0-1.3, D2.2-2.3, D3.0-3.2, D4.1, D5.1, 5.3, 5.5, D6.1-6.7, D8.0-8.3, D9.0-9.4, D10.1, D12.1-12.5

Contestants

Teams consist of four members, with all four individual scores counting as the team score. All team members are eligible for individual awards.

Classes

There will be 14 classes judged, including:

Part I - Live Poultry		Individual Points	Team Points
Class 1	A Class of four Market Broilers.	50	200
Class 2	A class of four Egg-type hens.	50	200
Class 3	Oral reasons for Class 1 or Class 2.	50	200
Part II - Ready-to-Cook Poultry			
Class 4	Ten chicken and/or turkey carcasses and/or parts for quality grading.	50	200
Class 5	Four RTC chicken or turkey carcasses for placing.	50	200
Class 6	Oral reasons on Class 5.	50	200
Part III – Shell Eggs			
Class 7	Ten white-shelled <u>chicken</u> eggs for USDA interior quality grading.	50	200
Class 8	Ten chicken eggs for exterior quality grading.	50	200
Class 9	Written factors on Class 8.	50	200
Part IV - Further Processed Poultry			
Class 10	Boneless further Processed Poultry Meat Products.	50	200
Class 11	Bone-In further Processed Poultry Meat Products.	50	200
Class 12	Ten poultry carcass parts for identification.	50	200
Part V – Poultry Production and Management			
Class 13	A written examination on poultry management.	100	400
Class 14	Team Activity		75
TOTAL		700	2875

Tie Breaker

1. The team or individual scoring the highest total reasons score will be the winner.
2. The team or individual scoring the highest management exam score will be the winner.
3. The team or individual scoring the highest on Sub Contest 1 - Live Birds will be the winner.

Sub Contest Definitions and Tie Breakers

1. **Sub Contest 1 - Live Birds** consists of classes 1, 2, and 3
Tie Breakers
 - a. The highest score individually or as a team from class 3 will be the winner.
 - b. The highest score individually or as a team from class 2 will be the winner.
2. **Sub Contest 2 - Ready to Cook** consists of classes 4, 5, and 6
Tie Breakers
 - a. The highest score individually or as a team from class 6 will be the winner.
 - b. The highest score individually or as a team from class 5 will be the winner.
3. **Sub Contest 3 - Shell Eggs** consists of classes 7, 8, and 9
Tie Breakers
 - a. The highest score individually or as a team from class 7 will be the winner.
 - b. The highest score individually or as a team from class 8 will be the winner.
4. **Sub Contest 4 - Further Processing** consists of classes 10, 11, and 12.
Tie Breakers
 - a. The highest score individually or as a team from class 11 will be the winner.
 - b. The highest score individually or as a team from class 10 will be the winner.
5. **Sub Contest 5 - Management Exam** consists of class 13
Tie Breakers
 - a. The contest site will choose three pre-determined tie breaker questions from the exam.

Rules

- I. No two students from one team shall judge the same class at the same time.
- II. Scannable forms will be given to each contestant upon which answers will be written.
- III. On the reasons classes, students shall hand the form to the judge before giving reasons.
- IV. Unnecessary rough handling of the birds will disqualify the contestant.
- V. All contestants shall be allowed two minutes to look over birds in coops prior to handling and 13 minutes to place birds. All other classes will be 15 minutes long.
- VI. Electronic calculators may be used. Only those having the following functions – addition, subtraction, multiplication, division, equal, percent, square-root, +/- key, and one memory register.
- VII. The Team Activity (Class 14) will be the first rotation of the contest. All other classes will follow.
- VIII. Prior to the start of the state finals, one coach from each of the top five winning teams from the previous year's state finals will assess/confirm the scoring of the state-qualifying poultry classes. Final official scores will be determined by a majority consensus of the top five coaches represented, the State Finals CDE State Staff Arbitrator, and the host facility contest chair.

Suggested Instructions for Judging Classes

Procedures

The USDA official for the meats classes are aware and adhere to our Curricular Code for the Poultry Contest (i.e. receive a copy of the Code before the day of the contest), as well as having a copy of the Curricular Code and the latest edition of the Texas A&M Poultry Manual available for reference the day of the contest. The USDA representative is to be included in the setting up and placing of the Ready to Cook Poultry Classes. The Texas A&M Poultry Manual is to be the official guide for all grading classes.

The classes will be monitored by a contest advisor throughout the contest to make sure products maintain their intended grade (i.e. Any internal eggs that are replaced be checked by the contest advisor – as well as checking processed meats, external eggs, parts, carcasses, etc.) from the start of the contest throughout the judging completion.

The contest advisor will be available throughout the contest in case any errors that may have occurred may then be corrected at tabulations in order to provide for a more outstanding State Finals Poultry Contest. The top three coaches from the previous year's state contest meet with the contest advisor prior to completion for a contest review.

Class 1 A class of four Market Broilers.

The Market Broilers will be the same age (approximately 8 weeks old), the same strain, and raised under the same environmental conditions. A form of identification will be used to identify each bird. Broiler breeders may or may not have trimmed beaks. The participant may touch the birds but only inside the cages and using proper handling procedures.

A set of oral reasons (Class 3) is required for Class 1 or Class 2.

Class 2 A class of four Egg-type hens.

Egg-type hens will be used in Class 2 (a placing class of four birds). The hens will be the same age, the same strain and raised under the same environmental conditions. A form of identification will be used to identify each bird. Hens may or may not have trimmed beaks. The participant may touch the birds inside and outside the cages using proper handling procedures.

Competence in identifying egg-type hens with superior production characteristics is critical to a successful egg production enterprise. Egg-type hens will have characteristics indicating past production. Thus, the emphasis should be on the number of eggs laid by each hen. Body characteristics and qualities discussed in the "Poultry Science Manual" will govern the final placing of the hens.

Class 3 Oral Reasons on Class 1 or 2.

Class 4 Ten chicken broilers and/or turkey carcasses and/or parts for grading.

This class may consist of any combination of carcasses and parts (for example, there may be six broiler carcasses, three broiler parts, and one turkey carcasses, or there may be five broiler carcasses and five turkey carcasses). Each broiler carcass will weigh more than two pounds but not more than six pounds. Each turkey carcass will weigh more than six pounds but not more than sixteen pounds. Carcasses and parts are to be graded based on the "Poultry Science Manual for National FFA Career Development Events" by Instructional Media Services, Texas A&M University.

Class 5 Four RTC carcasses for placing.

This class is a placing class of four ready-to-cook chicken or turkey hens and/or toms. Each carcass will weigh more than six pounds but not more than sixteen pounds. The carcasses are to be placed after predetermining their USDA quality grades based on the standards provided in the "Poultry Science Manual." USDA quality grades are A, B, and C. NG designates non-gradable. More than one carcass of the same USDA quality grade may be in the class. IMPORTANT: Feathers, pin feathers, hair, preen glands, visible scales, excess skin and medullary bone are NOT considered in this class. The carcasses should be displayed on shackles. Participants may not touch the carcasses. The shackles may be rotated for viewing the carcasses.

Class 6 Oral reasons on Class 5.

USDA criteria and terminology is to be used when presenting reasons.

Class 7 Ten white-shelled chicken eggs for USDA interior quality grading.

Interior quality factors described in the "Poultry Science Manual" are the basis for evaluation. USDA quality grades are AA, A, B and Loss. The characteristics of a Loss egg are listed in the "Poultry Science Manual." Participants may handle the eggs for candling purposes.

Class 8 Ten chicken eggs for exterior quality grading.

The eggshells will be white in color. Evaluation of eggs will be based on soundness, cleanliness, and uniformity in color and size of the visible portions of the eggs based on USDA Standards. Participants will not be permitted to touch the eggs or the cartons.

Class 9 Evaluation criteria on Class 8

There are defects listed in the "Poultry Science Manual – Summary of Evaluation Criteria Used to Substantiate Placings of Shell Eggs."

Class 10 Boneless further Processed Poultry Meat Products

Each participant will determine written quality factors for a class of ten boneless further processed poultry meat products (i.e. precooked, 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.

Class 11 Bone-In further Processed Poultry Meat Products

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

Class 12 Ten poultry carcass parts for identification.

Participants will not be permitted to touch the poultry parts. Officials will randomly select ten parts for those used in the chicken processing and merchandising industries. Twenty-nine parts are described in the “Poultry Science Manual.”

Class 13 A written examination on poultry management.

The written exam will consist of 25 multiple choice items, of which no more than five will require mathematical calculations. Each question will be valued at 4 points for a total of 100 points possible.

Class 14 Team Activity

A team activity valued at 75 points (15 multiple choice questions valued at 5 points per question) involving a written scenario that the entire team makes a decision on. Information will be given to the entire team about a specific area of poultry (the same area the test covers based on the year stated in the Poultry Science Manual produced by Texas A&M). Teams will review information, a management problem or problems and use a logical process to solve the identified questions. 30 minutes will be given for this team activity. The Team Activity is to occur at the beginning of the contest.

Reference Materials

7th Edition Poultry Science Manual: Instructional Materials Service (IMS) Texas A&M University, 2588 TAMUS, College Station, TX 77843-2588; Telephone (979) 845-6601, FAX (979) 845-6608; ims@tamu.edu

The 8th Edition of the Poultry Science Manual will be released in Fall 2026 and become an official reference for the national event beginning with the 2027 National FFA Poultry Science CDE.