



## Certified 4-H Poultry Judging Coaches' Training




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## Training Goals & Objectives

- Orient coaches to contest format & requirements
- Provide basic instruction for preparing 4-H'ers for 4-H Poultry Judging competition
- Explore resources and materials available to support training
- Meet requirements for certification





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## The Contest

- 10 minutes per class
  - A: Live Birds
  - ARP: Oral Reasons Prep-State
  - AR: Oral Reasons-State
  - B: Live Birds
  - BRP: Oral Reasons Prep
  - BR: Oral reasons
  - C: Ready to Cook
- D: Ready to Cook-State
- E: Written Exam
- G: Broken Out Eggs
- H: Exterior Quality Eggs
- I: Candling Eggs
- K: Parts Identification




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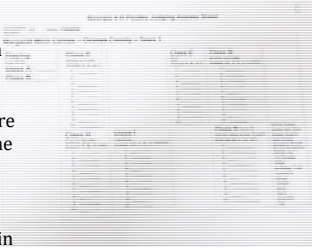
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### Competition Environment: Preparing for the Contest Structure



- No handouts (blank chart allowed)
- Assigned Score Sheet with number & token
- Respond electronically AFTER responding on score sheet; different times in the contest
- Begin at different stations and rotate through
- Adults stationed to assist in classes




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### Preparing for Practice



- Gather materials & supplies
- Review resources: videos, games, flashcards,
- Purchase manuals
- Think Do-Explore-Reflect-Apply
- Use score cards, exams, and practice classes
- Online registration dates & requirements




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### Biosecurity & Sanitation:



Teaching youth about safe practices

- Wash hands or use sanitizer
- Wear gloves, aprons/smocks, disposable booties
- Peel gloves from inside out not to contaminate hands




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### Class E: Written Exam

- Multiple Choice
- All questions from the manual
- Ask kids to prepare test questions for practice
- Practice a test at every practice
- Work for 100 each time a test is taken




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### Class A & B: Live Birds

- Past production used for placement
  - Vent
  - Eye ring
  - Earlobe
  - Beak (corner of mouth to tip)
- Current production
  - Abdominal capacity
  - Molt



- Bottom of foot
- Shanks
- Hock
- Top of toes




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### Class A & B: Live Birds

- One hen per cage (banded to match cage)
- 4-H'ers may not compare outside of cages
- Teach to hold the bird
  - Remove head first
  - Cradle wings
  - Calm kids = calm birds
- Take notes for reasons




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### Class A & B R: Reasons



- Begins with notes taken
- Organized format
  - Contestant number
  - What you are judging
  - Placing
  - Compare in pairs
  - Wrap up
- Begin with pigment then handling qualities
- Add grants/faults
- Tell the truth




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### Class C & D: Ready to Cook



- Grade A, B, & C
- Lowest quality factor
- Judged for
  - Exposed flesh
  - Broken & disjointed bones
  - Missing Parts
- Great lesson to tie to parts (class K)
- Hanging at contest




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### Class K: Parts I.D.



- Identification of parts
- Watching the cutting helps reinforce
  - Local grocery
- Think whole, half, quarters
- Note: It takes four birds to get all the parts




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### Class G: Broken Out Eggs



- Grade AA, A, B, Inedible
- Lowest quality factor
  - Height & area of albumen & yolk
  - Presence of blood or meat spot



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### Class H: Exterior Quality Eggs



- Grade A, B, & Dirty
- Lowest quality factor
  - Shape, Size, Condition (A & B)
  - Presence of Dirt, foreign material or albumen (B or Dirty)



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### Class I: Candling Eggs



- Grade AA, A, B, Inedible
  - Air cell size
  - Color & condition of yolk
  - Presence of blood or meat
- Lowest quality factor
- One egg per candler (20 seconds), no need to shake the egg



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**Certified 4-H Poultry Judging  
Coaches' Training Team**



Ashley Davis, Tift County CEA  
Brenda Jackson, Murray County CEC  
Jenny Jordan, Oconee County Volunteer  
Charles Lancaster, Catoosa County CEC  
Connie Page, Emanuel County Volunteer  
Brandi Shiflet, Hart County, CEC  
Kevin Tatum, Coffee County CEC  
Laura Walton, Lowndes County CEA

Training team is supported by  
Heather Shultz, Extension 4-H Specialist, Bruce Webster, Poultry Specialist  
and UGA CAES Poultry Science Department



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