



# Certified 4-H Poultry Judging Coaches' Training



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EXTENSION



# 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 coach certification



5. Expert

4. Proficient

3. Competent

2. Advance  
Beginner

1. Novice

**Tell us about your  
Poultry Judging  
experience...**

**<https://play.kahoot.it/v2/?quizId=f857227f-0e00-4c20-9683-1816cf34ffb9>**



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# Preparing for the Competition

- Register youth and adults for the contest in Georgia 4-H Event Registration
- Collect appropriate risk management forms
  - MIRF, CoC, Medicine Form
- Bring the check to pay for your team
- For your 4-H'ers
  - Clipboards
  - Pens/Pencils
  - Blank Paper
  - No handouts/notes allowed
- You will receive assigned score sheets with contestant number & token at contest registration



# Competition Environment

- Each class (Broken Out, Past Production, etc.) in the competition is a different station
- Youth are divided into groups and start at different stations
- When the timekeeper announces, groups will rotate through each station
- The group starting at the Oral Reasons station, will have to repeat that station at the end
- Youth mark answers on their score sheet first but will enter answers electronically between classes or at the end of the contest at a computer station
- Adults will be stationed to assist throughout



# Classes/Stations

Youth will have 10 minutes to complete the judging for each class.

- A: Live Birds
  - ARP: Oral Reasons Prep - *state only*
  - AR: Oral Reasons- *state only*
  - B: Live Birds
  - BRP: Oral Reasons Prep
  - BR: Oral reasons
  - C: Ready to Cook - carcasses\*
- D: Ready to Cook - parts\*
  - E: Written Exam
  - G: Broken Out Eggs
  - H: Exterior Quality Eggs
  - I: Candling Eggs
  - J: Breaded Products
  - K: Parts Identification

\*Classes C & D could be mixed within one class or separated into 2 distinct classes.



# Scorecard (Front & Back)

| Georgia 4-H Poultry Judging Answer Sheet   |   |   |   |   |   |
|--|---|---|---|---|---|
| Contestant Number -- 1    Token = 44444H   |   |   |   |   |   |
| Practice Contestant -- StateStaff County -- Team 1   |   |   |   |   |   |
| <b>Placing</b><br>Live Birds<br>Class A: _____<br>Class B: _____   | <b>Class C</b><br>Ready to Cook Carcasses<br>Answer A,B,C,No Grade<br>1: _____<br>2: _____<br>3: _____<br>4: _____<br>5: _____<br>6: _____<br>7: _____<br>8: _____<br>9: _____<br>10: _____ | <b>Class D</b><br>Ready to Cook Parts<br>Answer A,B,C,No Grade<br>1: _____<br>2: _____<br>3: _____<br>4: _____<br>5: _____<br>6: _____<br>7: _____<br>8: _____<br>9: _____<br>10: _____ | <b>Class E</b><br>Ready to Cook<br>Answer A,B,C,No Grade<br>1: _____<br>2: _____<br>3: _____<br>4: _____<br>5: _____<br>6: _____<br>7: _____<br>8: _____<br>9: _____<br>10: _____ | <b>Class F</b><br>Test<br>Answer A, B, C<br>1: _____<br>2: _____<br>3: _____<br>4: _____<br>5: _____<br>6: _____<br>7: _____<br>8: _____<br>9: _____<br>10: _____   |   |
| <b>Class H</b><br>Broken out Eggs<br>Answer AA,A,B,Loss<br>1: _____<br>2: _____<br>3: _____<br>4: _____<br>5: _____<br>6: _____<br>7: _____<br>8: _____<br>9: _____<br>10: _____ | <b>Class I</b><br>Exterior Quality<br>A,B,Dirty,Loss<br>1: _____<br>2: _____<br>3: _____<br>4: _____<br>5: _____<br>6: _____<br>7: _____<br>8: _____<br>9: _____<br>10: _____               | <b>Class J</b><br>Candling<br>Answer AA,A,B,Loss<br>1: _____<br>2: _____<br>3: _____<br>4: _____<br>5: _____<br>6: _____<br>7: _____<br>8: _____<br>9: _____<br>10: _____               | <b>Class K</b><br>Candling<br>Answer AA,A,B,Loss<br>1: _____<br>2: _____<br>3: _____<br>4: _____<br>5: _____<br>6: _____<br>7: _____<br>8: _____<br>9: _____<br>10: _____         | <b>Class L</b> Parts ID<br>Identify each of the 10 parts<br>from the list to the right<br>1: _____<br>2: _____<br>3: _____<br>4: _____<br>5: _____<br>6: _____<br>7: _____<br>8: _____<br>9: _____<br>10: _____ | Whole Breast<br>Breast with Ribs<br>Breast Quarter<br>Breast Quarter w/o Wing<br>Split Breast<br>Boneless Breast<br>Boneless Split Breast<br>Breast Tenderloin<br>Leg Quarter<br>Whole Leg<br>Thigh with Back<br>Thigh<br>Boneless Thigh<br>Drumstick<br>Boneless Drumstick<br>Whole Wings<br>Wing Drumette<br>Wing Flat<br>Back<br>Neck<br>Paws<br>Gizzard<br>Liver<br>Heart |

| Class G<br>Boneless Breaded Product  |                          |                           |                          |                          |                          |                          |
|--|--------------------------|---------------------------|--------------------------|--------------------------|--------------------------|--------------------------|
| Each Item may have 0 or more defects - check all that apply (or 'No Defects') for each item. |                          |                           |                          |                          |                          |                          |
|  | Coating defect           | Consistency of shape/size | Cluster/Aggregate        | Completeness             | Foreign Material         | No Defects               |
| 1:   | <input type="checkbox"/> | <input type="checkbox"/>  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 2:   | <input type="checkbox"/> | <input type="checkbox"/>  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3:   | <input type="checkbox"/> | <input type="checkbox"/>  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 4:   | <input type="checkbox"/> | <input type="checkbox"/>  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 5:   | <input type="checkbox"/> | <input type="checkbox"/>  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 6:   | <input type="checkbox"/> | <input type="checkbox"/>  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 7:   | <input type="checkbox"/> | <input type="checkbox"/>  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 8:   | <input type="checkbox"/> | <input type="checkbox"/>  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 9:   | <input type="checkbox"/> | <input type="checkbox"/>  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 10:  | <input type="checkbox"/> | <input type="checkbox"/>  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |



# Preparing for Practice

- Make a practice schedule, plan to cover all classes
- Gather materials & supplies beforehand
- Use your resources!
  - Georgia 4-H Website
  - UGA videos: YouTube search “4-H Poultry Judging” (10 years old, but still helpful)
- Print manuals for all competitors
  - <https://national4hpoultry.ca.uky.edu/poultry-judging-manual>
- Use score cards, exams, and practice classes to match the contest as closely as possible
- Learn your material before practice
- Know your online registration & requirements





- Judging Manual
  - National 4-H Poultry Judging Manual
  - National 4-H Poultry Judging 2021 Manual Update Webinar
  - National 4-H Poultry Judging 2021 Manual Update Webinar Slides
  - Example Pictures, Parts, and Breaded Products PowerPoint
- General
  - Judging Cheatsheet
  - Hen Diagram
  - Giving Oral Reasons
  - Poultry Judging Tips for Coaches
- Practice
  - Scorecard and Entry Practice
  - Word Scramble
  - Word Search
  - Part Identification
  - Egg Grading
  - Past Production Feet Judging
  - Broiler Grading
  - Poultry Judging Tips for Coaches – Teaching Live Birds Without Live Birds
  - Parts of a Chicken Crossword Puzzle
- Coaches
  - Coach Training
  - Coach's Resource List


## Resources on the Georgia 4-H Website

<https://georgia4h.org/programs/focus-areas/agriculture-stem/agriculture/livestock-and-animal-projects/judging-teams/poultry/>



# Helpful Supplies

- Lysol wipes
- Kitchen shears
- Knives
- Ziplock bags

|  |  |
|--|--|
| <p style="text-align: center;"><u>Evisceration Shackles</u></p>   | <p style="text-align: center;"><u>Candler</u></p>               |
| <p style="text-align: center;">Plastic Shackles \$49.00 each<br/> <a href="https://premier1supplies.com">https://premier1supplies.com</a></p>  | <p style="text-align: center;">Kuhl Canister Candler \$40.00 each<br/> <a href="https://catalog.kuhlcorp.com">https://catalog.kuhlcorp.com</a></p> |
| <p style="text-align: center;"><u>Petri Dishes for Broken Out Eggs</u></p>   | <p style="text-align: center;"><u>Cages</u></p>                 |
| <p style="text-align: center;">Plastic Petri Dish 150x15mm<br/> <a href="https://amazon.com">https://amazon.com</a></p>  | <p style="text-align: center;">Asi Galvanized Wire Square Chicken Cage<br/> <a href="https://grangecoop.com">https://grangecoop.com</a></p>        |
| <p style="text-align: center;"><u>Disposable Plastic Aprons</u><br/>         Pack of 100 - \$12.00 per case<br/> <a href="https://www.katom.com/909-AP8F2846.html">https://www.katom.com/909-AP8F2846.html</a></p> |  |



# Class E: Written Exam

- 10 multiple choice questions
- All questions come from the manual
- Try to have a test at every practice
- Aim for 100 each time a test is taken
- Ask kids to make test questions for practice



# Biosecurity & Sanitation

- Live birds
- Raw chicken and eggs
- Sanitize supplies and surfaces
- Wash hands and use sanitizer
- Gloves and aprons



# Class A & B: Past Production Hens

- One hen per cage (banded to match cage)
- 4-H'ers may not compare birds outside of cages
- Place hens in order of best producer to worst producer
- Teach them to hold the bird in one hand, take notes for reasons with the other
  - Always head first through the door – in & out
  - Cradle wings
  - Calm kids = calm birds
- Video on removing hens from the cage
  - <https://www.youtube.com/watch?v=s1NtXdXGczQ&feature=youtu.be>



# Class A & B: Past Production Hens

- Bleaching Order = Pigment loss - most important

- Vent
- Eye ring
- Earlobe
- Beak (corner to tip)
- Bottom of foot
- Shanks
- Hock
- Top of toes

**Very Early  
Everyone  
But Baby  
Suzy Has  
Talked**

- Current production: used to split ties in this order

- Abdominal capacity
- Abdominal fat condition
- Molt

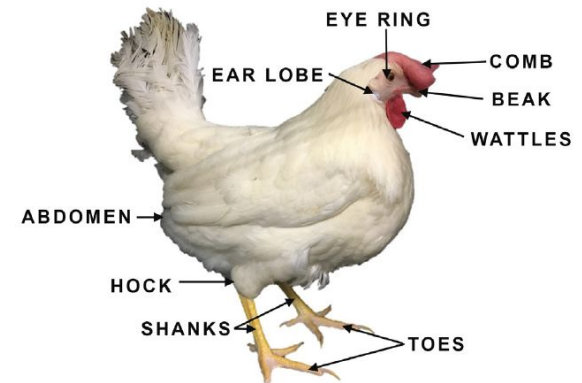


Figure 1. Parts of a white leghorn hen, giving common names used in poultry judging.  
Image credit: Developed by Dr. Jacqueline Jacob, University of Kentucky from an image supplied by Drs. Jason Emmett and Ken Koelkebeck, University of Illinois.



# Pigmentation (beak and eye ring)

Good Producer



Poor Producer



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# Pigmentation (Shanks and toes)





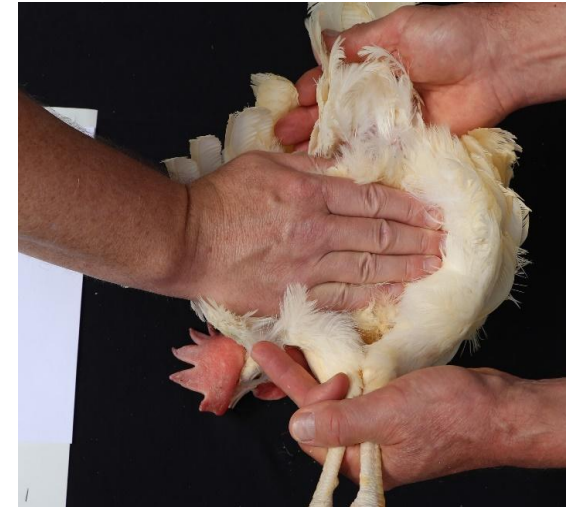
# Handling Qualities

## Good Egg Production

- Abdomen
  - Wide
  - Soft
  - Expanded
- Pelvic bones
  - Thin
- Vent
  - Moist
  - Large
  - Oblong shaped

## Poor Egg Production

- Abdomen
  - Narrow
  - Hard (fatty)
  - Contracted
- Pelvic bones
  - Thick
- Vent
  - Less Moist
  - Small
  - Round shaped



# Vent Conditions

## Good Egg Production

- Bleached
- Moist
- Large
- Oblong



Figure 14. The vent of a good layer with good bleaching.

Photo credit: Dr. Jacqueline Jacob, University of Kentucky

## Poor Egg Production

- May be pigmented or bleached
- Dry
- Small
- Round



Figure 15. The vent of a poor layer with considerable yellow pigment.

Photo credit: Dr. Jacqueline Jacob, University of Kentucky



# Feather Conditions

- Not a placement factor but can be discussed in reasons
- Best bird will not typically have the best feathers
- Housing can have huge impacts on feather condition

## Good Egg Production

- Frayed
- Ragged
- Dirty
- Dull

## Poor Egg Production

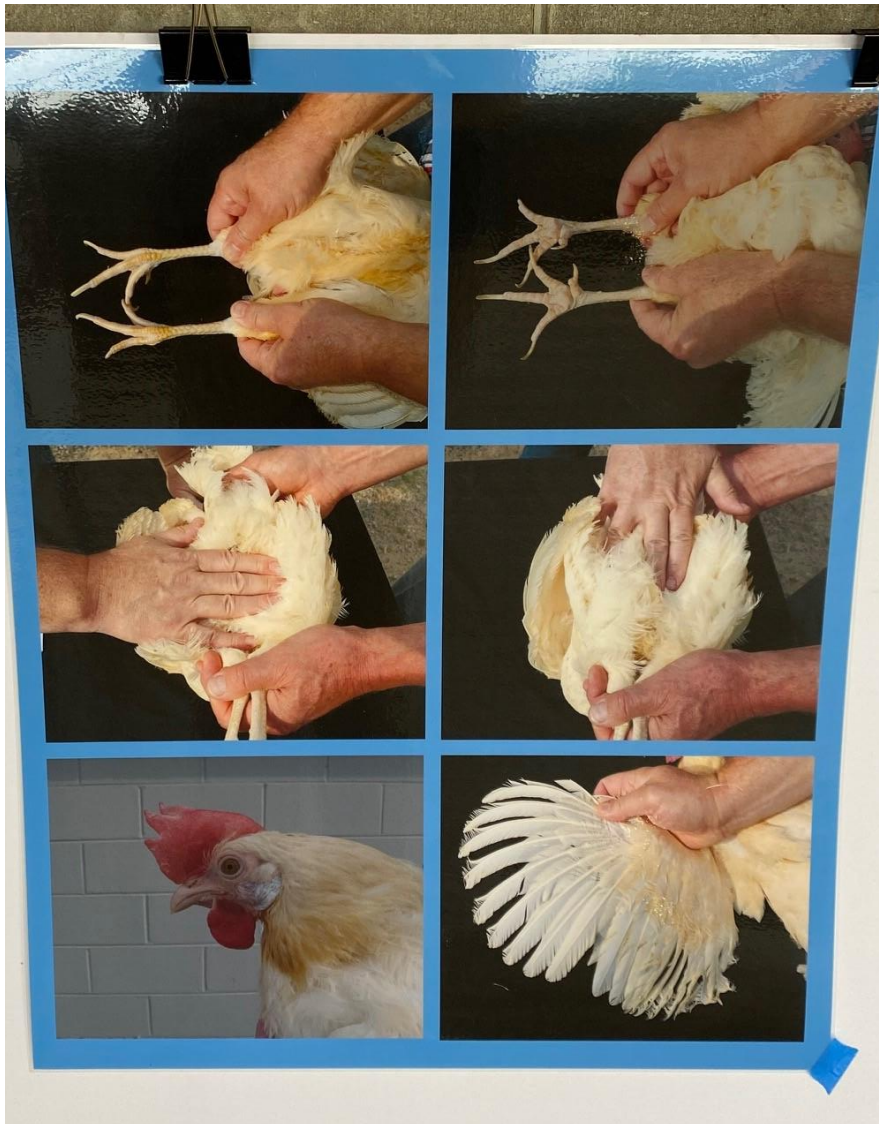
- Smooth
- Little to no wear
- Shiny appearance



# Molt

- Only used to break ties between hens - last factor
- Only applies to primary feathers for judging
- 10 feathers are present if the bird is not in molt





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# Class A & B R: Reasons

- Begins with notes taken on live birds class
- Organized format
  - Contestant number
  - What you are judging (White Leghorn Hens)
  - Placing (1,2,3,4)
  - Compare in pairs
  - Wrap up
- Begin with pigment then handling qualities
- Optional: add grants/faults
- **Tell the truth**



# Sample Notes

| HEN #1  | HEN #2                                   | HEN #3  | HEN #4   |
|---|--|---|--|
| <b>P-</b> Through bottom of the foot, most intense yellow in shanks                                       | <b>P-</b> Throughout                     | <b>P-</b> Well into shanks, slight yellow over top of toes and shanks | <b>P-</b> Through shanks with slight yellow on toes, but pearly white shanks |
| <b>C-</b> 2x2   | <b>C-</b> 3x4                            | <b>C-</b> 2x4   | <b>C-</b> 3x4  |
| <b>F-</b> Fat hard abdomen  | <b>F-</b> Soft, pliable abdomen          | <b>F-</b> Soft, pliable abdomen                                       | <b>F-</b> Fat, hard abdomen  |
| <b>M-</b> One feather in each wing  | <b>M-</b> None                           | <b>M-</b> None  | <b>M-</b> None   |
| <b>Notes:</b> Small, pink comb  | <b>Notes:</b> Bright eye, large red comb | <b>Notes:</b>   | <b>Notes:</b>  |
| <b>Class placing:</b>  |  |   |  |



# Sample Notes

| HEN #1  | HEN #2                                   | HEN #3  | HEN #4   |
|---|--|---|--|
| <b>P-</b> Through bottom of the foot, most intense yellow in shanks | <b>P-</b> Throughout                     | <b>P-</b> Well into shanks, slight yellow over top of toes and shanks | <b>P-</b> Through shanks with slight yellow on toes, but pearly white shanks |
| <b>C-</b> 2x2   | <b>C-</b> 3x4                            | <b>C-</b> 2x4   | <b>C-</b> 3x4  |
| <b>F-</b> Fat hard abdomen  | <b>F-</b> Soft, pliable abdomen          | <b>F-</b> Soft, pliable abdomen                                       | <b>F-</b> Fat, hard abdomen  |
| <b>M-</b> One feather in each wing                                  | <b>M-</b> None                           | <b>M-</b> None  | <b>M-</b> None   |
| <b>Notes:</b> Small, pink comb                                      | <b>Notes:</b> Bright eye, large red comb | <b>Notes:</b>   | <b>Notes:</b>  |
| <b>Class placing:</b> 2 - 4 - 3 - 1                                 |  |   |  |





# Sample Reasons

Good afternoon, I am contestant number XX. I place this class of White Leghorn production hens 2-4-3-1.

I had a definite top pair, close middle pair and easy bottom pair.

I place hen 2 at the top of the class, over hen 4 because of pigment loss and abdominal fat condition. Hen 2 is totally bleached through the hock and tops of toes. This indicates hen 2 displays the best production in the class. Hen 2's abdomen is soft and pliable, while hen 4 had a hard abdomen showing signs of fatty deposits. Both hens had a similar abdominal capacity, both had red and waxy combs.

Etc., Etc., Etc.,

For these reasons I place this class of White Leghorn production hens 2-4-3-1.

Thank you



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# Live Birds Practice Class



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# Classes C & D: Ready to Cook

- Grades: A, B, C, NG
- Carcasses and parts grading
- Lowest quality factor
- Class C (Carcass) judged for
  - Exposed flesh
  - Broken & disjointed bones
  - Missing Parts
- Class D (Parts) judged for
  - Exposed flesh
  - Disjointed & broken bones
- Great intro lesson for parts ID (Class K)
- Hanging at contest or on table for parts



# Ready to Cook Carcasses

| FACTOR  |        | A Quality                             |                            | B Quality   | C Quality  | No Grade   |
|---|--------|---------------------------------------|----------------------------|---|--|--|
| <u>Exposed Flesh</u>  |        | Breast and Legs                       | Else-where (wing and back) | Entire carcass  | Entire carcass   | Entire carcass   |
| Carcass weight Min  | Max    |                                       |                            |   |  |  |
| > 2 lb.   | 6 lb.  | ¼ inch                                | 1½ inches                  | No more than ⅓ of the flesh exposed normally covered by skin exposed  | Over ⅓ of the flesh exposed normally covered by skin<br><br>No limit on exposed flesh provided meat yield not affected | Flesh removed from any part in which the normal meat yield is materially affected (>¼ inch deep and diameter of a quarter coin or larger)  |
| > 6 lb.   | 16 lb. | ½ inch                                | 2 inches                   |   |  |  |
| > 16 lb.  | none   | ½ inch                                | 3 inches                   |   |  |  |
| <b>Disjointed and broken bones</b>  |        | 1 disjointed<br><br>No broken bones   |                            | 2 disjointed<br>or<br>1 disjoint and 1 non-protruding broken<br>or<br>1 non-protruding broken   | Any protruding broken or cut bones<br><br>No limit on disjoints or broken bones  | N/A  |
| <b>Missing parts (whole carcass only)</b>   |        | Wing tips<br><br>Tail removed at base |                            | Wing to 2nd joint<br><br>Tail and back area not wider than base of tail and extending up to halfway between base of tail and hip joints | Wing to 3rd joint (entire wing)<br><br>Tail and back area not wider than base of tail extending up to hip joints       | Back area removed wider than the base of the tail and/or extending beyond the hip joints<br><br>Flesh removed from any part in which the normal meat yield is affected (>¼ inch deep and diameter of a quarter coin or larger) |
| <p>The parts of the carcass shall be: each wing (2), each leg (2), the entire breast (including rib area), and the entire back (width of hip joints to the width of the wing joints).</p> |        |                                       |                            |   |  |  |



# Exposed Flesh



**GRADE A**



**GRADE B**



**GRADE C**



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# Missing Parts



**GRADE A**  
Missing one wingtip



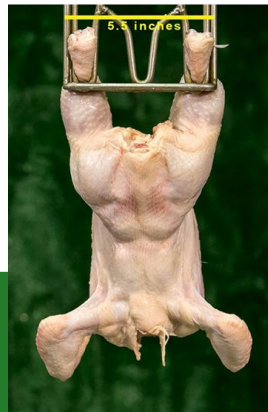
**GRADE B**  
Missing wingtip plus flat section



**GRADE C**  
Missing entire wing



**NO GRADE**  
Breast trim with wing removed



**GRADE A**



**GRADE B**



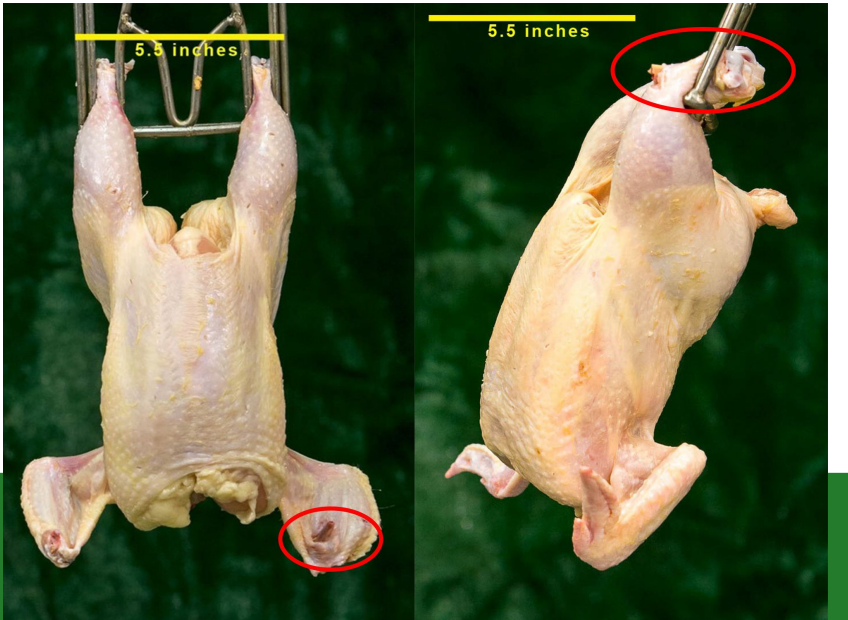
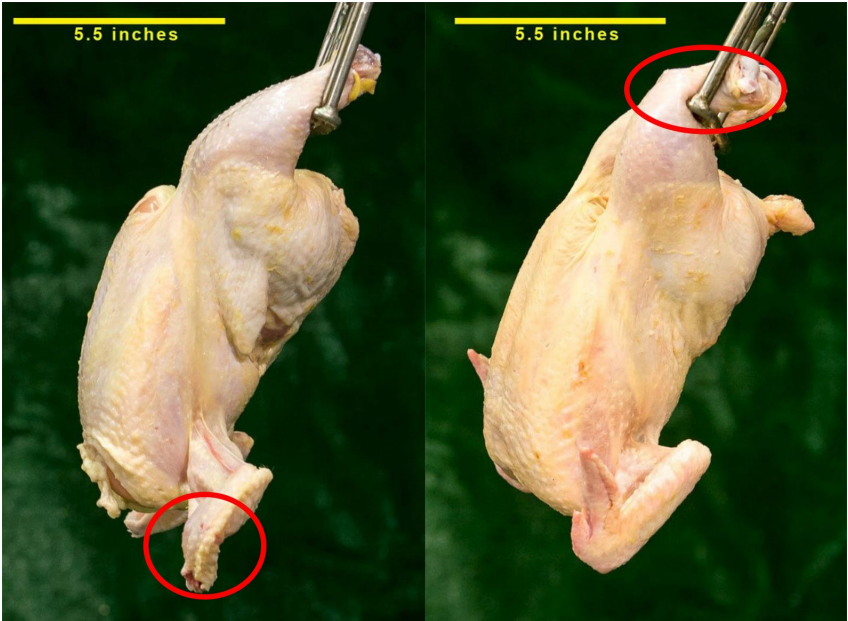
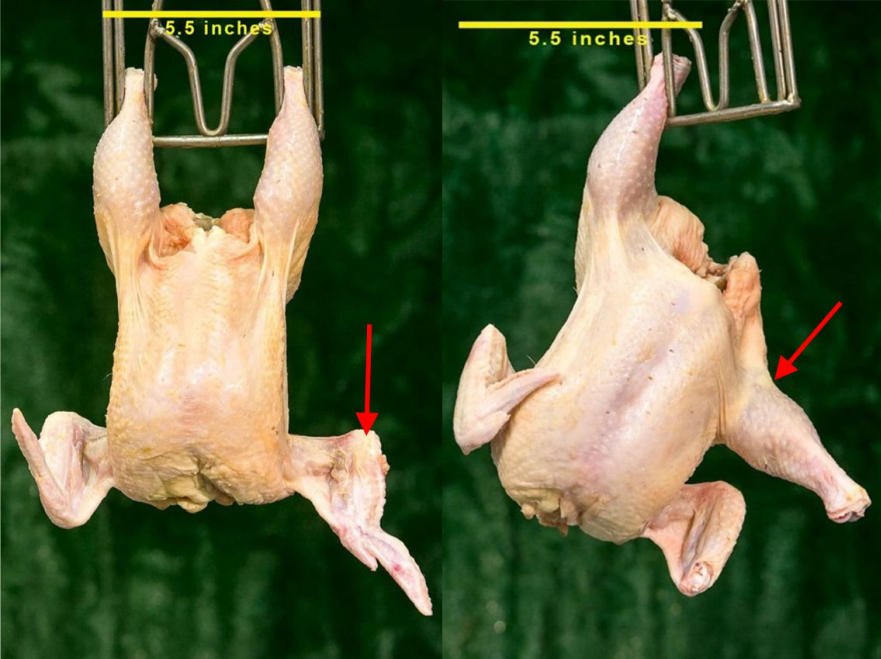
**GRADE C**



**NO GRADE**



# Broken & Disjointed Bones



# Ready to Cook Parts

| FACTOR   | A Quality  | B Quality                        | C Quality   | No Grade  |
|--|--|----------------------------------|---|---|
| All Parts*<br>2-6 lb.<br>6-16 lb.<br>> 16 lb.  | ¼ inch<br>½ inch<br>½ inch   | < ⅓ of the flesh on<br>each part | > ⅓ of the flesh on<br>each part<br>A moderate amount of<br>meat may be trimmed<br>around the edge of a<br>part to remove defects | Flesh removed from<br>any part in which the<br>normal meat yield is<br>affected (>1/8 inch<br>deep and diameter of<br>quarter coin or larger) |
| <b>Disjointed and<br/>broken bones</b>   | Thighs with back, leg<br>quarters may have<br>femur disjointed from<br>hip joint | Wings may be<br>disjointed       | No limit  |   |
| * For all parts, trimming of skin along the edge is allowed, provided that at least 75% of the normal skin cover associated with the part remains attached, and the remaining skin uniformly covers the outer surface and does not distract from the appearance of the part. |  |                                  |   |   |

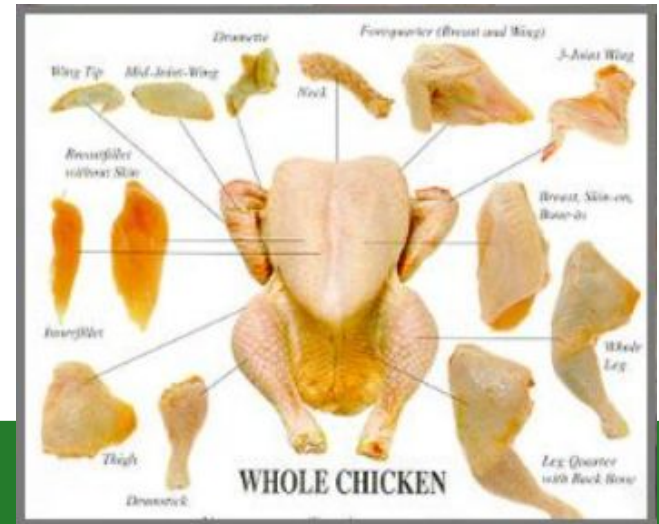
- Breast Quarter
- Breast Quarter without Wing
- Leg Quarter
- Whole Leg
- Thigh
- Thigh with Back
- Drumstick
- Whole Wing
- Wing Drumette
- Wing Flat





# Class K: Parts Identification

- Identification of parts (24 total parts)
  - 8 new products added to old list
- Consider cutting carcasses into parts to help reinforce
- Think whole, quarters, individual parts
- It will take four birds to get all the parts, with some left over
- Make connections with local butcher/grocery



# Class F: Breaded Boneless Processed Poultry

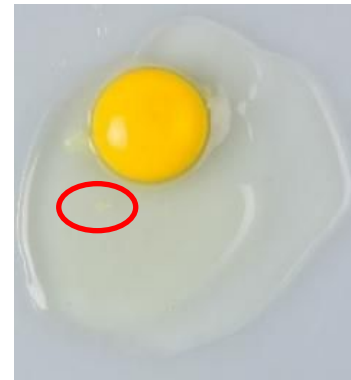
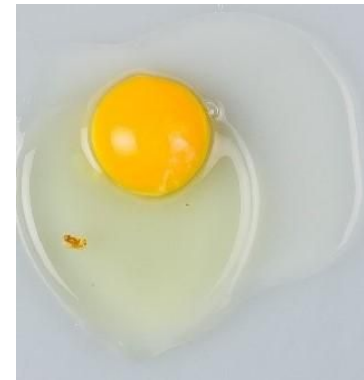
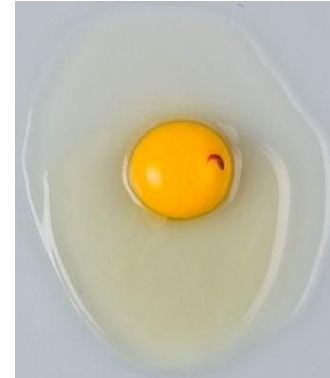
- Boneless, breaded products only
- Grade Defects – Y/N
  - Based on all quality factors
- Judged for
  - Coating – coverage, color
  - Consistency of shape/size
  - Cluster/aggregation of products
  - Completeness – broken
  - Foreign material – anything nonfood, feathers included
    - Bones not included as they are a natural part of the carcass

| Class G<br>Boneless Breaded Product  |                          |                           |                          |                          |                          |                          |
|--|--------------------------|---------------------------|--------------------------|--------------------------|--------------------------|--------------------------|
| Each Item may have 0 or more defects - check all that apply (or 'No Defects') for each item. |                          |                           |                          |                          |                          |                          |
|  | Coating defect           | Consistency of shape/size | Cluster/Aggregate        | Completeness             | Foreign Material         | No Defects               |
| 1:   | <input type="checkbox"/> | <input type="checkbox"/>  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 2:   | <input type="checkbox"/> | <input type="checkbox"/>  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3:   | <input type="checkbox"/> | <input type="checkbox"/>  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 4:   | <input type="checkbox"/> | <input type="checkbox"/>  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 5:   | <input type="checkbox"/> | <input type="checkbox"/>  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 6:   | <input type="checkbox"/> | <input type="checkbox"/>  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 7:   | <input type="checkbox"/> | <input type="checkbox"/>  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 8:   | <input type="checkbox"/> | <input type="checkbox"/>  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 9:   | <input type="checkbox"/> | <input type="checkbox"/>  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 10:  | <input type="checkbox"/> | <input type="checkbox"/>  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |



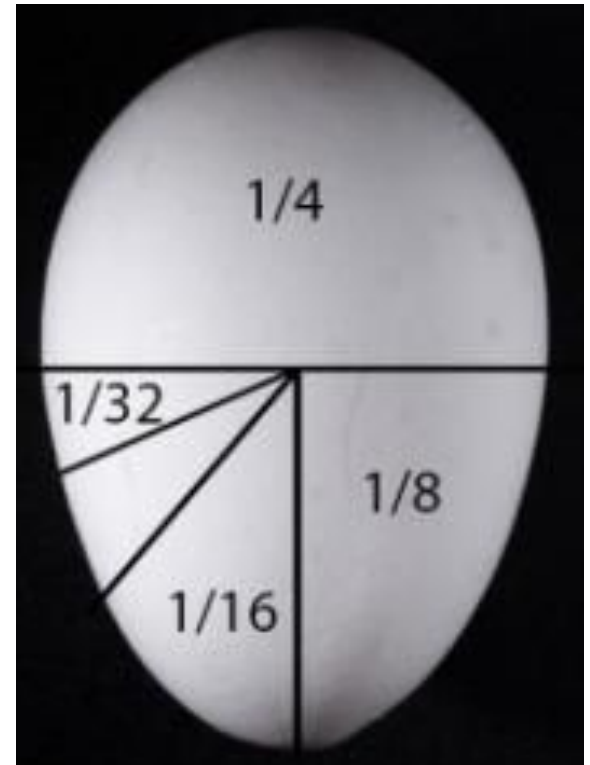
# Class G: Interior – Broken out

- Grades AA, A, B, Loss
- Set out in Petri dishes
- Lowest quality factor
  - Height & area of albumen & yolk
  - Presence of blood or meat spots
  - Chalazae may break off in the albumen – it does not count as a meat spot



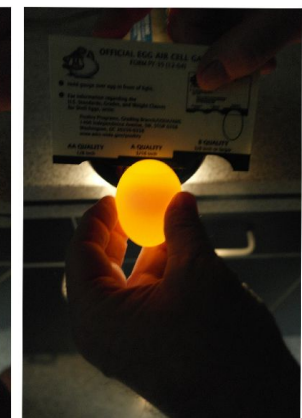
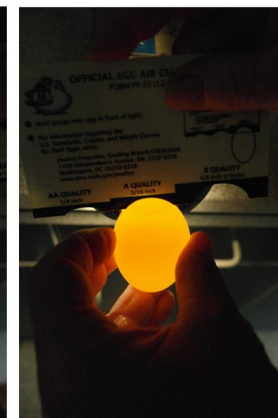
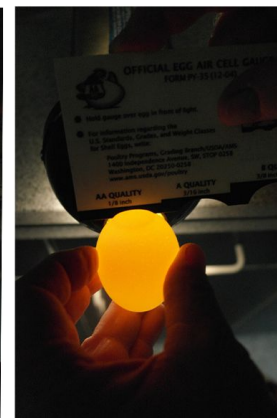
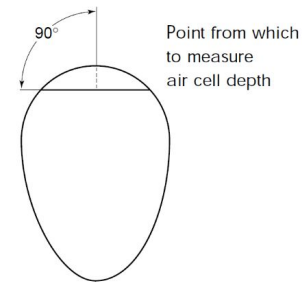
# Class H: Exterior Quality Eggs

- Grades AA/A, B, Dirty, Loss
- Lowest quality factor
- Shape, Size, Condition (A & B)
- Presence of Dirt, foreign material or albumen (B or Dirty)
- Cracked shell without membrane rupture (Loss)



# Class I: Interior - Candling

- Grades AA, A, B, Loss
  - Air cell size
  - Color and condition of yolk
  - Presence of blood or meat (Loss)
- Lowest quality factor
- One egg per candler (20 seconds)
- Do not shake the egg – rotate only



# Certified 4-H Poultry Judging Coaches' Training Team

Ashley Harman, Crawford / Meriwether County 4-H Agent

Ashley Carroll, Tift County 4-H Agent

Brenda Jackson, Murray County CEC

Brandi Shiflet, Hart County, CEC

Cheryl Poppell, Toombs County, CEC

Jenny Jordan, Oconee County Volunteer

Susannah Lanier, Candler County 4-H Agent

Training team is supported by

Kate Whiting, Extension 4-H Specialist, Casey Ritz, Poultry Specialist  
and UGA CAES Poultry Science Department



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