

Poultry Judging

Poultry Judging trains young people in decision making skills related to the evaluation of chicken and egg production.

4-H members learn:

1. How to evaluate and define the differences in live chickens.
2. How to evaluate and grade the quality of egg.
3. How to evaluate and grade ready to cook poultry carcasses.
4. How to identify and evaluate ready to cook poultry parts.
5. How to evaluate breaded boneless processed poultry.
6. How to give oral reasons.

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Copy and paste the below link in your web browser:

<https://national4hpoultry.ca.uky.edu/content/poultry-judging>

General Rules:

Member will judge 1 to 2 classes of live birds, one class of ready to cook poultry carcasses, one class of interior quality eggs, one class of exterior quality eggs, one class of broken out eggs, one class of breaded boneless processed poultry, one class of parts identification, and one class of grading ready to cook poultry parts. Senior High members will give at least one set of oral reasons at all levels.

Region Contest:

The Region Contest will be held in the fall prior to the State Judging Day. The 1st – 4th place teams at this level will go to the State Contest.

State Contest:

The State Judging Contest is held on Fall State Judging Day. The first-place team at this level will go to the National Poultry Judging Contest in Louisville, KY.

National Contest:

The top placing team in each state qualifies for the National Contest. The National Poultry Judging Contest is held each year in conjunction with the North American International Livestock Expo in Louisville, Kentucky. This event takes place the third week of November.

