

## Poultry Evaluation Career Development Event

New Jersey FFA Association  
New Jersey Department of Agriculture  
P.O. Box 330  
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*In Cooperation with the New Jersey Department of Education*

### Purpose of Event

The abilities to evaluate poultry and products, identify parts and solve management problems are essential to success in a career related to the poultry industry. FFA activities are an integral part of the instruction program in Agriculture, Food, and Natural Resources Education. The Poultry Evaluation Career Development Event stimulates learning activities related to the production, processing, marketing and consumption of poultry products and eggs.

### Common Core & State Core Curriculum Content Standards (CCCS)

Through Agriculture, Food, and Natural Resources Education, FFA is helping students meet the Common Core Standards and State Core Curriculum Content Standards in various areas. The Poultry Evaluation Career Development Event teaches students about English Language Arts and 21<sup>st</sup>-Century Life and Careers standards. Some examples of how the Poultry Evaluation Career Development Event is meeting these standards are:

**Students will: integrate multiple sources of information presented in diverse formats and media (e.g., visually, quantitatively, orally) in order to make informed decisions and solve problems, evaluating the credibility and accuracy of each source and noting any discrepancies among the data.**

- Agricultural Education students develop comprehension and critical analysis skills through identification and evaluation of animals through media (slides, videos, and computer CD-ROM). [SL.11-12.2. – English Language Arts - Speaking and Listening: Comprehension and Collaboration]

**Students will: adapt speech to a variety of contexts and tasks, demonstrating a command of formal English when indicated or appropriate.**

- Through agricultural education, students learn speaking skills as it relates to the evaluation of an animal. [SL.11-12.6. English Language Arts: Speaking and Listening – Presentation of Knowledge and Ideas]

**All students who complete a career and technical education program will acquire academic and technical skills for careers in emerging and established professions that lead to technical skill proficiency, credentials, certificates, licenses, and/or degrees.**

- ❖ (A.) Agriculture, Food, & Natural Resources Career Cluster: (3) Animal Systems: 9.4.12.A.(3).2 - Describe and implement the principles of animal production and management in domesticated and/or natural environments, applying knowledge of anatomy and physiology to enhance animal production.
  - Students will learn the key principles of animal production and management through the Poultry Evaluation Career Development Event. [9.4 - 21<sup>st</sup>-Century Life and Careers: Career and Technical Education – A. Agriculture, Food, & Natural Resources Career Cluster: (3) Animal Systems]

### Rules of Event

All Career Development Events will follow the general rules, which are published in the NJ State FFA Activity Guide (Form 7.000). This event will consist of fourteen (14) phases of judging classes and oral reasons. The Delaware FFA Association, host of the event, determines the number of classes. Material will be distributed to teams prior to the event. A chapter may have a team of three (3) or four (4). The top three (3) scores are used in determining the team's rank. For more details on this event, [click here](#) to consult the [National FFA Career Development Handbook](#).

### Scoring for the New Jersey Event

*(other scoring will occur on the national level)*

Phase I - Written Exam (30 questions) - 50 points  
Phase II – Broiler Breed Keep/Cull - 50 points  
Phase III – Past Production Hens (up to 3 classes) - 50 points  
Phase IV - Oral Reasons on Keep Cull – 50 points  
Phase V - Ready to Cook Broilers (Grading) - 50 points  
Phase VI - Eggs - Interior - Canded - 50 points  
Phase VII - Eggs - Exterior Quality - 50 points  
Phase VIII – Written Reasons: Eggs-Exterior Quality- 50 points  
Phase IX - Ready to Cook Roasters/ Turkeys - Placing - 50 points  
Phase X - Oral Reasons for RTC Roasters/Turkeys- 50 points  
Phase XI – Further Processed Poultry - Placing - 50 points  
Phase XII – Written Reasons: Further Processed Poultry – 50 points  
Phase XIII - Chicken Parts - Identification - 50 points  
Phase XIV – Team Activity – 50 points  
Team Total – 2100 points      Individual Total - 700 points

[Click here to discover the Career Opportunities, SAE Opportunities and Proficiency Award Areas that correspond to the Poultry Evaluation Career Development Event!](#)