

# Poultry Judging Basics

*Micah Osburn*  
June 17, 2021




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## Micah Osburn

- Education
  - BS Poultry Science – Texas A&M University
  - MS Poultry Nutrition – Texas A&M University (current student)
- Professional career
  - Manager, Texas A&M University Poultry Research Center (4+ years)
  - Judge poultry shows across Texas
  - Set up poultry judging contests across Texas
- Personal
  - Hometown – Deer Park, TX
  - Member of the 2013 National Champion Poultry Judging Team


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## Intent

- Purpose
  - Provide you with a broad overview of how to successfully coach a poultry judging team.
- Process
  - What is poultry judging?
  - Exam
  - Live Birds: Broilers & hens
  - Bone in & boneless products
  - Interior & exterior eggs
  - Ready to cook broilers & turkeys
  - Identification of parts
- Payoff
  - You will have gained additional knowledge and tools to take back to your students regarding poultry judging.


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## What is poultry judging?



Poultry Judging teaches students how to effectively make comparative observations, generalizations to the poultry industry, draw conclusions and make decisions. Students must apply USDA standards and make qualitative judgements concerning eggs, live birds, carcasses and further processed products. Students learn foundational knowledge and master basic skills related to the poultry and food industry.



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## Event Format



- Team Make-up
  - A team is made up of 3-4 members per school. All students will be scored and the 3 highest scores make up the team score.
- Event Schedule
  - Participants will have 10-12 minutes to evaluate each class.
  - There will be a two minute warning alerting the participants of the impending end of the 10-12 minute period.



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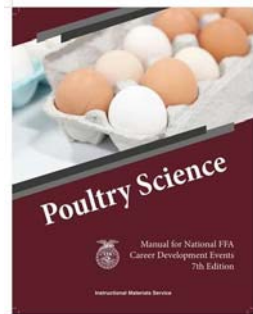
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## Poultry Manual

- [www.myimsserices.com](http://www.myimsserices.com)
- Currently we are using the 7<sup>th</sup> edition
- Should be moving to the 8<sup>th</sup> edition soon



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## Exam

- Pg. C-1 of the manual,
- Topics are split into ALL YEARS, ODD-NUMBERED YEARS, and EVEN NUMBERED YEARS
- In general there are 30 questions. 25 questions are pulled from the book and 5 are math questions based off a generic problem




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## Live birds: Broilers & Hens




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## Evaluating Broilers for Meat Production

- Begins on pg. B-2 of the manual
- Criteria to look for: Body Confirmation, Fleshing, Finish
- Humane/Proper Handling
- At Nationals this can be used a reasons class




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## Evaluating Egg-Type Hens

- Begins on pg. B-6 of the manual
- Criteria to look for: Pigmentation, Handling qualities & abdominal capacity, Plumage condition
- Humane/Proper handling
- At Nationals this can be used a reasons class




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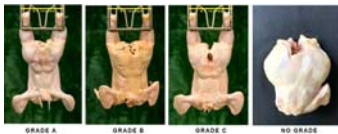
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## RTC: Broilers & Turkeys



- Starts on pg. B-18 in the manual
- USDA grading standards will be used while examining these classes: Grades of A, B, C and No Grade(NG)
- RTC Broilers-10 carcasses will be examined and graded
- RTC Turkeys-4 carcasses will be graded and placed according to their grade and confirmation




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## Shell Eggs: Interior & Exterior Quality



- Interior eggs pg. B-24 to B-31
  - 4 grades: AA, A, B and Loss
  - Grades are determined by their air cell size
  - Losses will be blood red or they could have a blood spot
- Exterior eggs pg. B-32 to B-36
  - Grading AA/A, B and non-gradable




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### Further Processed Bone in & Boneless products

- Pages B-37 to B-45 of the manual
- Each class has 10 plates of products that are to be judged
- “Standard” rule, some defects require there to be a standard on the plate, 2 or more of one factor.



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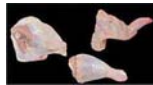
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### Identification of Parts

- Starts on pg. B-46 to B-55
- Contestants must properly identify 10 carcass parts displayed in the class
- A part can be displayed skin up or skin down



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### Poultry Judging Tutorial Videos

TEXAS A&M UNIVERSITY  
Poultry Science

Ag Teachers & Coaches:  
Register for login access at [www.pssc.tamu.edu](http://www.pssc.tamu.edu)



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**Questions?**

**Need help setting up an invitational contest?  
Need materials for practice?**

Contact: Micah Osburn  
Email: [mosburn94@tamu.edu](mailto:mosburn94@tamu.edu)



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