

# NACTA 2012

## Poultry Contest

**Date:** April 13, 2012

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### Rules

Each school may enter one team consisting of four (4) members. All four members will be eligible for individual awards, but the top three (3) scores will be used for the team score.

The format will be one class of the following;

- 1) Interior eggs-10 white shelled eggs as graded by USDA standards.
- 2) Exterior quality eggs-20 white shelled eggs graded by the USDA standards, also defects should be given as to why they were downgraded.
- 3) Production hens-past production-shanks could be used instead of live birds.
- 4) Broiler breeders-4 birds will be used and placed against the other (placing class)
- 5) Further processed products bone in-10 parts will be used to evaluate what is wrong about the part-examples would be wing parts-drumettes or secondary joints (buffalo wings)
- 6) Further processed products boneless-10 parts will be used to evaluate what is wrong about the part-examples would be patties, nuggets, fingers, etc.
- 7) Broiler carcass grading-10 carcass will be used to evaluated by USDA grades
- 8) Broiler or Turkey carcass placing-4 carcass will be used in placing class, placed on USDA grades
- 9) Parts Identification-10 fresh carcass parts will be identified-examples could be wishbone, drumette, boneless thigh, etc., the full list is listed in the Texas A.M. manual
- 10) Multiple choice test

\*The book that will be used is the Poultry manual that can be obtained at the Texas A M media center. It explains everything in detail.