

**NATIONAL 4-H
POULTRY & EGG CONFERENCE**

NORTH AMERICAN INTERNATIONAL LIVESTOCK EXPOSITION

**Kentucky Fair and Exposition Center
November 20-21, 2024**

CONFERENCE AND CONTEST INFORMATION

"Educational programs of the National 4-H Poultry and Egg Conference
serve all people regardless of race, color, age, sex, religion,
disability, or national origin."

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PURPOSE STATEMENT

NATIONAL 4-H POULTRY AND EGG CONFERENCE

The National 4-H Poultry and Egg Conference recognizes 4-H members who have excelled in their states in poultry learning experience activities. The activities and contests are designed to introduce participants to poultry and the poultry industry. Life skills are also learned through preparation for the various contests. The Conference is used to make participants aware of careers in poultry and allied industries.

The poultry judging contests teaches participants to make decisions in an orderly manner, use reasoning skills, and communicate decisions. They also learn to use USDA grading criteria to determine the quality of ready-to-cook poultry and eggs. In the egg chef challenge contest, contestants must prepare an egg dish, demonstrate presentation skills, and incorporate knowledge of the egg industry, egg quality, and nutrition. The avian bowl is a double elimination contest for state teams patterned after other knowledge bowls. Contestants must have a comprehensive knowledge of subject matter for several species of poultry, food safety, physiology, nutrition, eggs, and other subjects. The chicken and turkey barbecue contests involve skills in barbecuing, preparation of a product, and a presentation that demonstrates knowledge of the subject industry, food safety, nutrition, and product attributes.

Life skills learned include becoming an informed consumer, proper food handling for food safety, leadership skills, communication skills, problem solving, and decision making.

Dr. Ken Koelkebeck, Superintendent
National 4-H Poultry and Egg Conference
282 Animal Sciences Laboratory, 1207 W. Gregory Drive
University of Illinois, Urbana, IL 61801
(217) 244-0195; Fax (217) 333-5044; E-mail: kkoelkeb@illinois.edu

GENERAL RULES

1. A contestant can compete in only one contest in any one year.
2. State 4-H Leaders are responsible for ensuring that all students meet the age requirements of the contest in which they are registered.
 1. All contestants must be 14-18 years old as of January 1 of the current year.
 2. All members must be current members of 4-H.
 3. Contestants must not have competed in post-secondary (college, university, etc.) competitive events in the same subject area.
 4. Contestants cannot compete in a contest in which he, or she, had participated previously.
2. WARNING!! Secure all valuables.
3. **If a contestant from your state has a disability and desire any assistance, devices, services, or other accommodations to participate in this conference, please contact Dr. Ken Koelkebeck by October 21 at (217) 244-0195 during business hours of 8:00 a.m. to 5:00 p.m. (Central time zone) to discuss accommodations.**
4. As of May 25, 2000, the National 4-H Leadership Council has established the following policy for national 4-H events:

“Each state should provide proof of medical/accident coverage for all participating and non-participating contestants/members during travel to, while at Louisville, and travel from the contest.”

In order to conform to the above policy, please make sure you have made provisions for this coverage from your State 4-H Office. It is NOT necessary to send in a copy of this insurance coverage.
5. The address for the official web page of this conference is

<https://national4hpoultry.ca.uky.edu>

This site includes general conference information, such as the rules and Information for each contest area, competition history, schedule of events, maps to the contest, career workshop, and registration link.

1. It is important that your registration is reviewed by the appropriate person in each state. Please provide the name and address of one person in each State to whom correspondence should be directed. This should be a Specialist (Poultry, Nutrition, or 4-H), and not a contestant.
 - A. The Conference is comprised of five competitive events:
 1. Poultry Judging Contest - Team and Independent Individual
 2. Egg Chef Challenge Contest
 3. Chicken Barbeque Contest

4. Turkey Barbeque Contest
5. Avian Bowl Academic Competition

B. Each state can also have a youth delegate apply as an Ambassador to the Specialist committee. **They are expected to attend the specialist committee meeting at 3 PM Wednesday afternoon.**

6. **All contest decisions are final.** Judge and class committee decisions in all contests are final.
7. The proper conduct of participants in the respective contests is important. Disorderly conduct prior to, during, or after each contest will result in a warning to the contestant, coach, or specialist involved. If abusive behavior continues, the contestant (or contestants) will be disqualified from the contest.

The score of the individual in the poultry judging contest will count toward the team score, if not more than one person is disqualified from a State. Action concerning a Coach or Specialist will be decided by the **Executive Committee** of the National 4-H Poultry and Egg Conference.

At no time during the Poultry Judging Contest, Avian Bowl Contest, Chicken and Turkey BBQ Contest, and Egg Chef Challenge may a contestant or contest monitor carry a cellular phone and have it on. If personal circumstances warrant the use of one, this needs to be cleared by each particular contest chairperson.

8. Computer-generated graphics are acceptable in the illustrated presentations of the chicken and turkey barbecue contests. Posters must be used in the Egg Chef Challenge.
9. Breaking tie scores: Ties will be handled according to procedures listed for each contest.
10. All contestants and coaches must be neat, clean, and appropriately attired (nice slacks and shirts for male contestants, similar attire or blouse/skirt, or dress for female participants). 4-H uniforms ARE NOT required.

11. **Schedule of Events:** Check-in will be at the conference registration table in the lobby of the Crowne Plaza Louisville Airport at 8:00 a.m. on Wednesday. There will be a registration packet available for each state team or individual contestant at 8:00 AM. **Only the coach or chaperone should come to the table to pick up the registration packet** for his or her respective state. The packet contains name badges, admission tickets to the Fair and Exposition Center, and other information. Someone will be at the conference registration table until 11:00 AM to hand out registration materials to states that arrive late that morning. **Packets need to be picked up by 11:00 AM. If arriving late, let the committee know ahead of time so arrangements can be made for the packet pickup, and make sure everyone from your state is pre-paid in full.** Unless prior notification is given, **all participants, except Conference Committee Members, are expected to participate in all planned activities**, including the career workshop and the get-acquainted party. If not participating for a personal reason, do not select the event during registration.

12. **Contest Committee Chairpersons:** General questions regarding the Conference may be directed to the Conference Superintendent. Specific questions regarding a contest should be directed to the appropriate Chairperson.
13. **Awards:** The list should be considered a "tentative list". The awards assume that our sponsors will support the conference at the same level as in previous years.
NOTE: IF SPONSORSHIP DOES NOT MEET THE LEVEL FOR AWARDS, AWARDS WILL BE REDUCED OR ELIMINATED.
14. All specialist committee members are expected to assist in setting up the contest on Wednesday afternoon. Only registered participants are allowed to attend a tour of Louisville. **4-H Ambassadors are expected to attend the Extension Specialist Committee meeting at 3 PM at the West Hall, Room 1, Fair and Expo Center.**
15. **There is an activity fee that allows participants to participate in the career workshop, pizza dinner, and the awards banquet. Please indicate your participation when registering.** Registration costs are as follows: \$50 for each contestant (regardless of the number of contests participating in); \$50 for each non-contestant adult; and \$25 for each non-contestant youth (ages 0-12 years). In addition, there is an additional charge of \$10 per person for anyone, including a non-contestant youth (ages 0-12), participating in a tour. A tour may not be added after the registration deadline. This is because of logistics. Additionally, if anyone wants to purchase a National 4-H Poultry and Egg Conference t-shirt, a charge of \$18 will be added to the final registration costs.

This conference is for the benefit of the 4-H'ers, so if there is anything that we can do to make this a better learning experience, please let us know.

Dr. Ken Koelkebeck, Superintendent
National 4-H Poultry and Egg Conference
282 Animal Sciences Laboratory, 1207 W. Gregory Drive
University of Illinois, Urbana, IL 61801
(217) 244-0195; Fax (217) 333-7861; E-mail: kkoelkeb@illinois.edu

CONFERENCE REGISTRATION

****NEW THIS YEAR**** For each state, the State 4-H leader must sign off on each state team/individual. The form is included in your registration packet.

****Note**** A separate registration must be filled out online for each person attending the National 4-H Poultry and Egg Conference.

****Very Important**** Please check each activity that the participant plans on attending. **All registrations must be submitted online no later than October 21 at 5 PM Central Time.**

There is a **\$50 activity fee for each contestant and each non-contestant adult** attending the Conference. Since all five contests run concurrently, all contestants can only participate in one contest in a year. The activity fee for non-contestant youth (ages 0-12) is \$25.

There is an **additional charge of \$10 per person for anyone participating in a tour**, including a non-contestant youth (ages 0-12). **If a person going on a tour has a special need, they must let the committee know at the time of registration. A tour may not be added after the registration deadline.** This is because of logistics.

Additionally, if anyone wants to purchase a National 4-H Poultry and Egg Conference T-shirt, a charge of \$18 will be added to the final registration costs.

****Very Important**** **If a contestant requires special arrangements in order to compete, it is important to let the committee know ahead of time so that arrangements can be made to meet the particular need.**

If a person attending the conference has a special need, they must let the committee know at the time of registration.

Online registration at <https://national4hpoultry.regfox.com/national-4-h-poultry-egg-conference> - active until **October 21, 2024** (registration deadline)

An additional registration form is required for the **Egg Chef Challenge Contest**.

Hotel Information

Hotel Registrations. A block of rooms has been reserved at the [Crowne Plaza Louisville Airport](#). Each State is responsible for making lodging arrangements for its participants. To avoid confusion and to ensure your participants have lodging, please communicate with other personnel in your state when making reservations. **The hotel will not hold reservations past 6:00 p.m. without a credit card guarantee.** Room rates for this year are as follows:

Single or Double \$171 plus taxes

Triple or Quad \$171 plus taxes

For reservation information, contact the **Crowne Plaza Louisville Airport**

Online reservations - A dedicated booking website is available for the event ([National 4-H Poultry and Egg Conference 2024](#)) where you will be able to make, modify, and cancel hotel reservations online, as well as take advantage of any room upgrades, amenities, or other services offered by the hotel. **The cut-off date for reservations is October 19, 2024.**

By telephone - (866) 888-0620. To reserve rooms, when you call in indicate that you are with the **National 4-H Poultry and Egg Conference.**

Poultry Career Opportunities Workshop

**Wednesday, November 20, 2024
Louisville, Kentucky
Crowne Plaza Louisville Airport
8:00 – 10:30 AM**

CONGRATULATIONS! You are the best of the best from your state and soon you will compete at the national level. This is a tremendous achievement, and you should take pride in what you have accomplished. Start by utilizing what you know - one way to do this is by attending the Annual Poultry Career Opportunities Workshop.

Recruiters from several universities (currently includes Auburn University, University of Georgia, University of Arkansas, and Mississippi State University) will be present in the workshop room, starting at 8:00 a.m.. They will have information booths available and there will be time to interact with the recruiters and ask questions.

The featured speaker(s) will start at about 9:30 a.m. and will discuss the benefits of employment and opportunities available in poultry and allied industries. Audience interaction will be anticipated and encouraged. It should be an educational and entertaining session. Please plan on attending.

**SCHEDULE OF EVENTS
NATIONAL 4-H POULTRY AND EGG CONFERENCE
LOUISVILLE, KENTUCKY**

WEDNESDAY, November 20

8:00 – 11:00 a.m. **REGISTRATION**, Crowne Plaza Louisville Airport

Do NOT come before 8:00 a.m. because we will not be ready.

There will be a registration packet available for each state team or individual contestant at 8:00 a.m. Only the coach or chaperone should come to the table to pick up the registration packet for his or her respective state. The packet contains name badges, admission tickets to the Fair and Exposition Center, and other information. Someone will be at the conference registration table until 11:00 a.m., to hand out registration materials to states that arrive late that morning. **Packets need to be picked up by 11:00 a.m.** If arriving late, let the committee know ahead of time so arrangements can be made for the packet pickup and to make sure everyone from your state is pre-paid in full.

8:00 – 10:30 a.m. **POULTRY CAREERS OPPORTUNITIES WORKSHOP**, Crown Plaza Louisville Airport

Recruiters from several universities (currently includes Auburn University, University of Georgia, University of Arkansas, and Mississippi State University) will be present in the workshop room starting at 8:00 a.m. They will have information booths available and there will be time to interact with the recruiters and ask questions.

The featured speaker(s) will start at about 9:30 a.m. and will discuss the benefits of employment and opportunities available in poultry and allied industries. Audience interaction will be anticipated and encouraged. It should be an educational and entertaining session. Please plan on attending.

TOURS - Louisville area – Tentative schedule. Subject to change. Check with registration desk Wednesday morning

Two departure times, with a maximum of 132 participants per time period. Both time periods will be the same sites - Slugger Factory and Derby Museum

11:00 a.m. departure will return by 4:00 p.m. - recommended that anyone on an avian bowl team on this tour to be back in time for the written quiz at 5:30 p.m.

12:30 p.m. departure, will return by 4:30 p.m.

1:30 p.m. - Extension Committee - Set Up Contest - Meeting Rooms 1 and 2 -- West Hall, Fair and Expo Center.

3:00 p.m. Extension Committee - Annual Business Meeting - Room 1 + 2 -- West Hall, Fair and Expo Center. NOTE: 4-H AMBASSADOR IS EXPECTED TO ATTEND THIS MEETING

5:30 p.m. **Orientation for individual contests, Crowne Plaza Airport Hotel** - specific rooms will be announced Wednesday morning since subject to change

- **AVIAN BOWL** - First contestants will complete the written exam, followed by contestants and coaches for overall orientation.
- **POULTRY JUDGING** - Coaches and contestants
- **EGG CHEF CHALLENGE** - Coaches and contestants
- **BARBECUE CONTESTS** - Coaches and contestants

NOTE: If using a PowerPoint presentation for a BBQ presentation, it must be submitted at this time

6:00 p.m. **GENERAL ORIENTATION** - Everyone attending the conference is expected to attend.

6:30 p.m. **GET ACQUAINTED PARTY, TBA**

NOTE: It is common for 4-H'ers to exchange state-specific 'trinkets'

THURSDAY, November 21

7:00 a.m. Extension Committee – Finish set up of contests - West Hall, Fair and Expo Center.

8:00 a.m. **POULTRY JUDGING** – Last minute contest briefing and distribution of groups to classes they will start judging on: Coaches and contestants - Meeting room 3, West Hall, Fair and Expo Center

8:15 a.m. **JUDGING CONTESTANTS** - Coaches and Chaperones
Contest Briefing for Judging Contest - Room 3 -- West Hall, Fair and Expo Center.
Class 3 Reasons will be held in Rooms W15, W16, W17 -- West Hall, Fair and Expo Center.
Class 5 Reasons will be held in Rooms W15, W16, W17 -- West Hall, Fair and Expo Center.

EGG CHEF CHALLENGE – Contestants enter the preparation area

NOTE: Contestants are required to stay in the preparation room until they give their presentation. Coaches, parents, and chaperones are not allowed to enter the room preparation room.

Start time to be announced the night before during the orientation session
Meeting Rooms 5, 6, 8 & 9 -- West Hall, Fair & Expo Center.

8:30 a.m. **CHICKEN BARBECUE CONTEST** - Illustrated Presentation - Room 7, West Hall, Fair, and Expo Center

NOTE: Contestants are required to stay in the preparation room until they give their illustrated presentation. Coaches, parents, and chaperones are not allowed to enter the preparation room.

8:30 a.m. **TURKEY BARBECUE CONTEST** - Lobby, West Hall, Fair, and Expo Center

11:00 a.m. **AVIAN BOWL ACADEMIC COMPETITION** - Room 3, West Hall, Fair, and Expo Center

11:30 a.m. **CHICKEN BARBECUE CONTEST** – Lobby, West Hall, Fair, and Expo Center

11:30 a.m. **TURKEY BARBECUE CONTEST**, Illustrated Presentation - Room 7, West Hall, Fair and Expo Center

NOTE: Contestants are required to stay in the preparation room until they give their illustrated presentation. Coaches, parents, and chaperones are not allowed to enter the preparation room.

~6:00 p.m. **GROUP STATE PHOTOS** – Conference Center South Wing C 201-202, Fair and Expo Center

7:30 p.m. **AWARDS BANQUET** – Conference Center South Wing C 201-202, Fair and Expo Center

MAP TO CROWN PLAZA LOUISVILLE AIRPORT AND KENTUCKY FAIR AND EXPOSITION CENTER

Crowne Plaza Louisville Airport – (888) 233-9527
Louisville, KY 40209

From Nashville/Bowling Green:

Traveling I-65 Northbound, take Exit 131-B marked Fair/Expo Center. (Do not take Watterson or Airport exits.)

From Indiana/Downtown Louisville:

Traveling I-65 Southbound, take Exit 131-B. Follow signage marked Fair/Expo Center.

From Eastern Jefferson County, Frankfort, Lexington & Cincinnati:

Take I-264 Westbound to Exit 11 (Crittenden Drive, Airport, Fair/Expo Center Main Gate). Follow signage marked Fair/Expo Center.

or

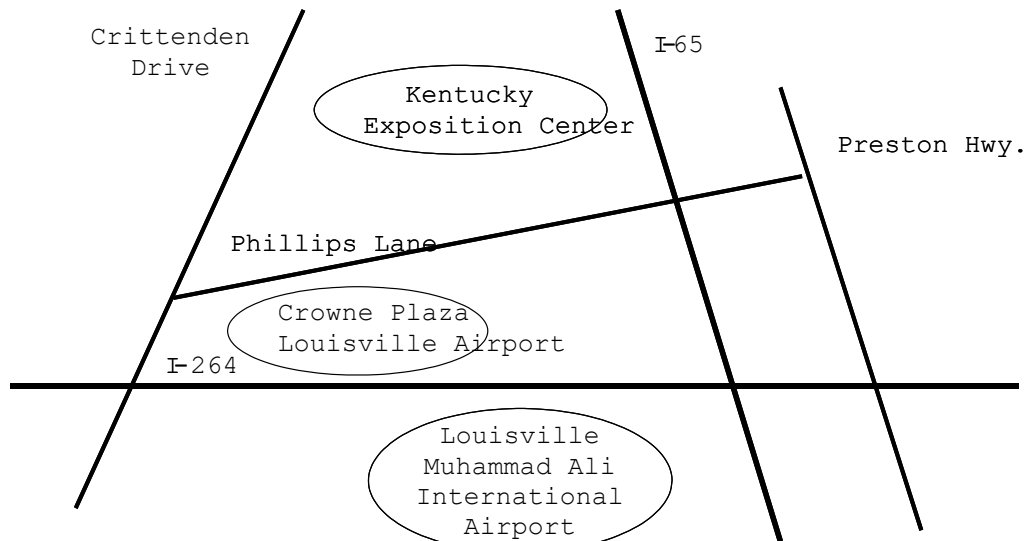
From I-71 or I-64, Take I-265 (Gene Synder) South to I-65 North (Exit 10A). Then take Exit 131-B marked Fair/Expo Center.

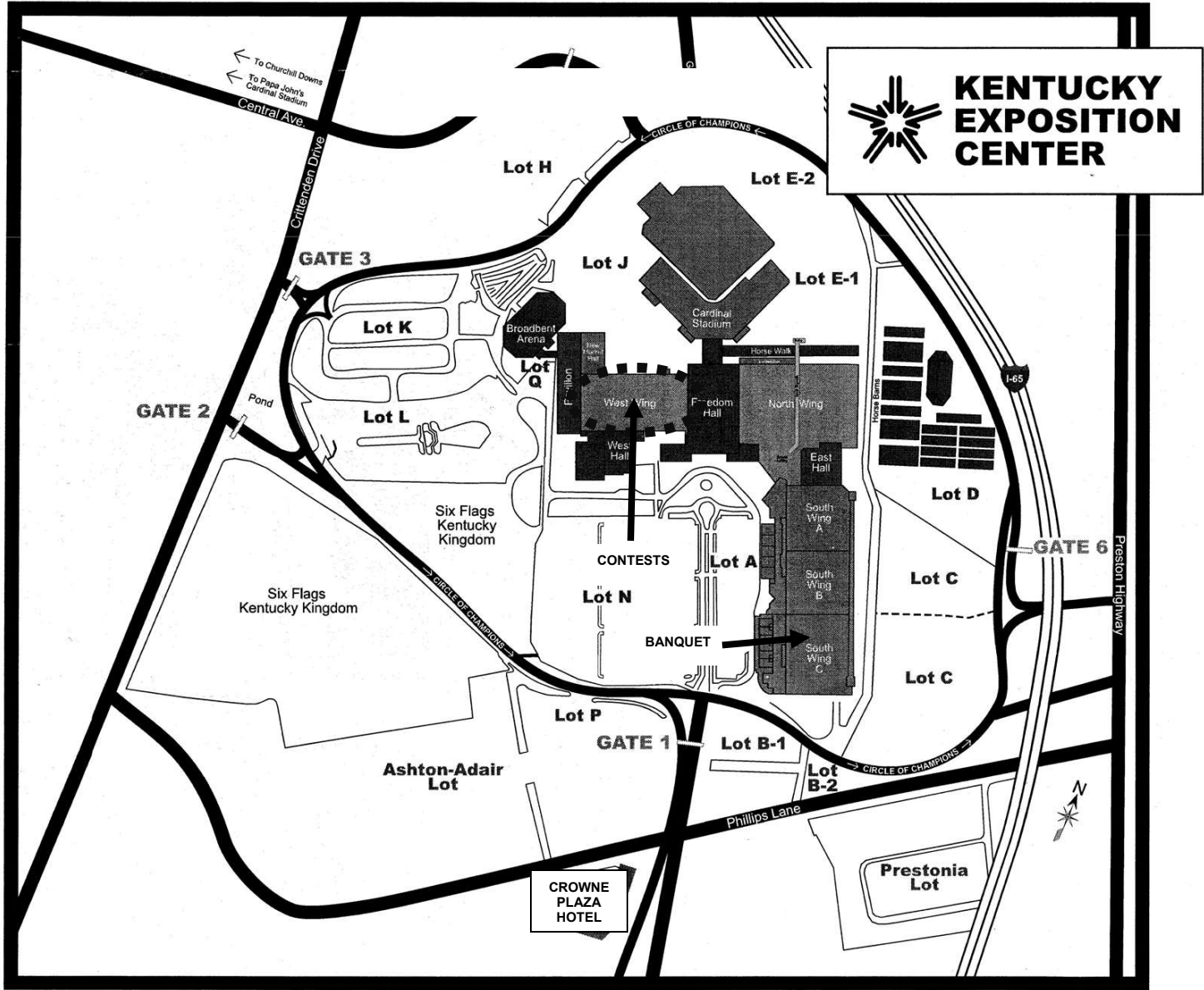
From Southern Jefferson County:

Traveling I-264 Eastbound, take Exit 12 (Nashville, Indianapolis). Follow signage marked Fair/Expo Center Main Gate.

or

Traveling I-265 (Gene Synder) Eastbound, take Exit 10 North to Louisville. Then take Exit 131-B marked Fair/Expo Center.





**NATIONAL 4-H POULTRY AND EGG CONFERENCE
COMMITTEE CHAIRPERSONS**

SUPERINTENDENT

Dr. Ken Koelkebeck
Department of Animal Sciences
282 Animal Sci. Lab.
1207 West Gregory Drive
University of Illinois
Urbana, IL 61801
(217) 244-0195
kkoelkeb@illinois.edu

**ASSISTANT AND DEPUTY
SUPERINTENDENT**

Dr. Tony Pescatore
Department of Animal & Food Sciences
906 W.P. Garrigus Building
University of Kentucky
Lexington, KY 40546-0215
(859) 257-7529
apescato@uky.edu

**CHAIRPERSON
FUND RAISING**

Dr. Ken Koelkebeck
Department of Animal Sciences
282 Animal Sci. Lab.
1207 West Gregory Drive
University of Illinois
Urbana, IL 61801
(217) 244-0195
kkoelkeb@illinois.edu

TREASURER

Dr. Dianna Bourassa
Auburn University
302A Poultry Science Building
Auburn University, AL 36849
(334) 844-2610
dvv0006@auburn.edu

SECRETARY AND WEBMASTER

Dr. Jacquie Jacob
Department of Animal & Food Science
604 Garrigus Building
University of Kentucky
Lexington, KY 40546-0215
(859) 257-7613
jacquie.jacob@uky.edu

CHAIRPERSON
JUDGING CONTEST

Dr. Casey Ritz
Department of Poultry Science
University of Georgia
306 Poultry Science Build.
Athens, GA 30602
(706) 542-9139
critz@uga.edu

ASSISTANT CHAIRPERSON
JUDGING CONTEST

Dr. Claudia Dunkley
CAES Campus
Tifton, GA 31793--5766
(229) 382-3363
cdunkley@uga.edu

CO-CHAIRPERSON
CHICKEN/TURKEY
BARBECUE CONTESTS

Jesse Lyons
University of Missouri
Animal Sciences Dept.
S105 Animal Science Center
Columbia, MO 65211
(573) 882-0247
lyonsj@missouri.edu

CO-CHAIRPERSON
CHICKEN/TURKEY
BARBECUE CONTESTS

Reverend Blake Van Denburgh
Self-employed
Stillwater, MN
(763) 442-5036
blake.renner@gmail.com

CHAIRPERSON
EGG CHEF CHALLENGE

Dr. Jacquie Jacob
Department of Animal & Food Science
604 Garrigus Building
University of Kentucky
Lexington, KY 40546-0215
(859) 257-2538
jacquie.jacob@uky.edu

ASSISTANT CHAIRPERSON
EGG CHEF CHALLENGE

Mr. Mark Otto
U of MN Extension
240 Coffey Hall
1420 Eckles Ave.
University of Minnesota
St. Paul, MN 55108
(612) 626-1690
ottox010@umn.edu

CO-CHAIRPERSON
AVIAN BOWL CONTEST

Dr. Francine Bradley
University of California, Davis
1775 E. Palm Canyon Dr.
Suite 110-129
Palm Springs, CA 92264
(760) 699-5078

CO-CHAIRPERSON
AVIAN BOWL CONTEST

Dr. Mickey Hall
Poultry Science Department
129 P and AS Building
Clemson University
Clemson, SC 29634-0379
(864) 885-2197
mahall@clemson.edu

CHAIRPERSON
SOCIAL AND HOSPITALITY

Dr. Sara Orłowski
Poultry Science Department
1260 W. Maple, POSC O-114
University of Arkansas
Fayetteville, AR 72701
(479) 575-4952
orłowski@uark.edu

ASSISTANT CHAIRPERSON
SOCIAL AND HOSPITALITY

Ms. Tannah Christensen
Poultry Science Department
Box 9665
Hill Poultry Science Building
Mississippi State, MS 39762
t.christensen@msstate.edu

POULTRY JUDGING CONTEST
(Special Awards provided by USPOULTRY Foundation)

PLEASE NOTE - THE NATIONAL 4-H POULTRY JUDGING CONTEST HAS SIGNIFICANT CHANGES STARTING WITH THE NOVEMBER 2021 CONFERENCE. The past manual sold by the University of Nebraska is no longer applicable to the national contest. The new manual is only available online.

NATIONAL 4-H POULTRY JUDGING CONTENT MANUAL (Revised February 2021)

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

PURPOSE OF CONTEST:

1. To develop youth and help them learn the techniques of logical and accurate decision making, to learn to recognize the reasons for their decisions, and to develop the ability to express their reasons orally.
2. To help youth learn and understand standards used in poultry and egg production and marketing, and to apply the standards in a realistic, decision-making situation.
3. To serve as an award activity and trip for youth who have achieved superior levels of performance within in-state competition and thus stimulate the learning process, interest, and enthusiasm.
4. To help youth with career guidance.
5. To promote the poultry industry.

RULES AND INFORMATION SPECIFIC TO THE POULTRY JUDGING CONTEST:

1. Each state is eligible to enter a team of three (3) or four (4) bona fide 4-H members and/or one (1) independent individual in the national contest. The individual cannot compete on a state team once registered for the contest and is ineligible to compete in the national poultry judging contest again. **If a state has NO team, they may enter up to two (2) individuals.**
2. Contestants need not be enrolled in poultry projects and are not required to have conducted a poultry project in the current year.
3. Scoring for the contest will be done electronically. Each participant will be given a score sheet to use while judging and then will enter their choices into the electronic system. A practice page (with a **downloadable score sheet** <https://national4hpoultry.ca.uky.edu/sites/national4hpoultry.ca.uky.edu/files/2024%20PJ%20Contest%20Score%20Sheet.pdf>) has been developed for the contest and is available at <https://secure.georgia4h.org/poultrynational/practice/practiceinstructions.cfm>).

IMPORTANT NOTE: When evaluating live animals, the welfare of animals is important and should always be considered. Being trained in handling hens is important to prevent discomfort or harm to them. In order to maintain the welfare of the hens, the procedure described in the manual should be adhered to. It is also discussed in the following video:

Proper handling and holding a chicken (Penn State University) - [ba31566_v3_mb_vsquiz-quiz-30143V5-carbs_kemo-amha-rymc_vvjoca_vvdrpi-visa.mp4 \(youtube.com\)](#)

1. The contest will consist of the following three divisions: Production, Market Poultry, and Market Eggs. A perfect individual score in Production will be 500 points; in Market Poultry, 500 points; and in Market Eggs, 500 points; for a total of 1,500 points. A perfect team score will be 4,500 points.
2. Judging smocks will NOT be supplied to contestants.
3. Each contestant will receive an electronic scoring sheet to fill out during the contest. They will then enter their placings in laptops provided to allow for electronic scoring.
4. Teams will be divided so that no two contestants from a state will be in the same group. Each group will remain together throughout the contest. Failure to do so will result in disqualification.
5. Ten (10) minutes will be allowed for placing each class. Also, a maximum of two (2) minutes will be allowed for each contestant to give oral reasons on Classes 2 and 4. Contestants will shift to the next class only upon notification by the contest monitor. The broken-out egg class will be judged at the end of the contest in groups assigned by the contest chairman.
6. Competent judges will be responsible for the official placing of all classes.
7. Qualified judges will listen to and score oral reasons on two production classes. **Using notes while giving reasons will NOT** be permitted. **NO state or name identification** will be worn by the contestant in the oral reasons room.
8. A competent committee will be in charge of scoring the contest, announcing the results, and presenting the awards.
9. Each class of production hens, market poultry, and market eggs will be graded on the basis of 100 points for a perfect score. Similarly, oral reasons for the production classes will be graded on the basis of 100 points for a perfect score.
10. In the production division, there will be three classes of four past production hens. Oral reasons will be given for two of the classes. The hens are placed in accordance with the contest rules, as stated in the manual. If more than one order is marked, the lowest score will be used. If no rank is marked, a score of zero will be given for the class. The scoring of the placings will depend on the 'cuts' between the hens and is based on the difficulty in separating each pair of hens.
11. For the market poultry division, there will be two classes of ten (10) RTC carcass grading (broiler and heavy broiler), one class of ten (10) RTC parts grading, one class of ten (10) further-processed products evaluation, and one class of ten (10) RTC parts identification.

12. For the RTC carcass and parts grading, the possible grades are A, B, C, or **No Grade**. Each carcass or part is worth ten (10) points. In scoring the class, three (3) points will be deducted for each grade separation line crossed between A-B and B-C. Four (4) points will be deducted for crossing the C-No Grade line. For example, if the correct answer was No Grade and the contestant selected Grade B, three points would be deducted for crossing the B-C line and four points for crossing the C-No Grade line, leaving the contestant with a score of three points. If the correct answer was Grade C and Grade A was selected, three points would be deducted for crossing the A-B line and three points for crossing the B-C, leaving the contestant with a score of four points. Ten (10) points will be deducted if a contestant fails to enter a grade for a carcass or more than one grade is entered.
13. For the further-processed product evaluation class, each product is worth ten (10) points.. Each item may have 0 or more defects. The contestant will check all that apply (or “No Defects”) for each item.
14. For the RTC poultry parts identification, ten (10) points will be subtracted for each incorrect identification. If a contestant identifies less than ten (10) parts, a total of ten (10) points will be deducted for each unidentified part.
15. For the market eggs division, there will be two classes of twenty (20) eggs for exterior quality, two classes of twenty (20) eggs for interior quality by candling, and one class of ten (10) broken out eggs.
16. For the exterior egg grading, each egg is worth five (5) points. There are four possible grades - A, B, Dirty, and Loss. In scoring the exterior egg quality class, two (2) points will be deducted when the A and B grade separation line is crossed. Two (2) points will be deducted when the line between "B" and "Dirty" is crossed. One (1) point will be deducted when the line between "Dirty" and "Loss" is crossed. Five (5) points will be deducted if a contestant fails to enter a grade for an egg or more than one grade is entered for the same egg. Any color egg can be used in the exterior egg grading classes.
17. For the egg candling class, each egg is worth five (5) points. The possible grades are AA, A, B, or Loss. In scoring the candled market egg classes, one (1) point will be deducted for each grade separation line crossed except when the line between "B" grade and "Loss" is crossed; then, three (3) points will be deducted. Five (5) points will be deducted if a contestant fails to enter a grade for an egg or if more than one grade is entered for the same egg. Only white shelled eggs will be used for the egg candling classes.
18. For the broken-out egg class, each egg is worth 10 points. The possible grades are AA, A, B, or Loss. In scoring the broken-out eggs, a three (3) point deduction will be made for each grade separation line crossed except when the line between "B" grade and "Loss" is crossed; then, four (4) points will be deducted. Ten (10) points will be deducted if a contestant fails to enter a grade for an egg or if more than one grade is entered for the same egg.
19. In each division, the three highest contestant scores from each state team will be added to determine a team's divisional scores. Then the team's overall score will be determined by adding its three divisional scores.

20. In case tie scores occur, the ties will be broken by the following methods in the order listed:
1. Ties in "production hen" and "overall categories" will be handled as follows: 1st) break the tie on the highest reasons scores; 2nd) break ties on the most perfect scores; 3rd) if ties can't be broken by the first two procedures, do not break the tie and pay identical premiums as advertised.
 2. For other categories, the contestant or team with the highest number of 100 scores will win; if even, the contestant or team with the largest number of the next highest score below 100 will win. If necessary, this method will be continued in the order of descent of scores or a method will be decided upon by the contest committee.
21. Appropriate awards will be made to the high individuals and teams in each division and overall judging.
22. Team and individual placings will be announced, and awards presented at an awards banquet Thursday evening.
23. As soon after the contest as possible, a copy of the detailed scoring will be provided to each participating state for distribution to each team member, the coach, 4-H office, and Extension poultry personnel.
24. **CLASSES TO BE JUDGED IN THE POULTRY JUDGING CONTEST**
1. **Classes 1, 2, 3, 4, and 5 -- Egg production and reasons - 500 points**



Classes 3 and 5 represent the Reasons portion of the contest, which is given for Classes 2 and 4, respectively. Three classes of four (4) Leghorns or Leghorn type hybrids are to be judged on past production qualities. Hens may be handled. **When evaluating live animals, the welfare of animals is important and should always be considered. Being well-trained in handling hens is important to prevent discomfort or harm to them. In order to maintain the welfare of the hens, the procedure described in the manual should be**

adhered to. Anyone mishandling the hens will be given a single warning. If it continues, they will be eliminated from the contest. Contestants are not allowed to move or bend the hens' pubic bones. The contestant can touch and place your fingers on each side of the pubic bones to determine thickness. But you are not to try to move the pubic bones. The flexibility of the pubic bone is no longer to be considered a factor in placing the class. Contestants may NOT compare hens with others in their group. The hens should be placed in accordance with the contest rules as stated in the manual. Contestants will give oral reasons for Classes 2 and 4. Using notes while giving reasons will NOT be permitted. A maximum of two minutes will be allowed for giving reasons for each class.

2. **Classes 6, 7, 8, 9, and 10 -- Grading ready-to-cook chicken carcasses and poultry parts, evaluation of further-processed poultry products, and identification of ready-to-cook poultry parts identification - 500 points**

Classes 6 and 7 involve grading 10 RTC broiler and 10 RTC heavy broiler carcasses, respectively. Class 8 involves grading 10 RTC poultry parts and can be from a chicken or turkey carcass. Each individual carcass will be classified as A, B, C, or No grade. Carcasses will be displayed in such a way that the entire carcass can be observed. Parts will be placed in plastic baggies. **Carcasses and parts may NOT be touched or handled.** Pinfeathers, diminutive feathers, hairs, and discoloration are to be disregarded.

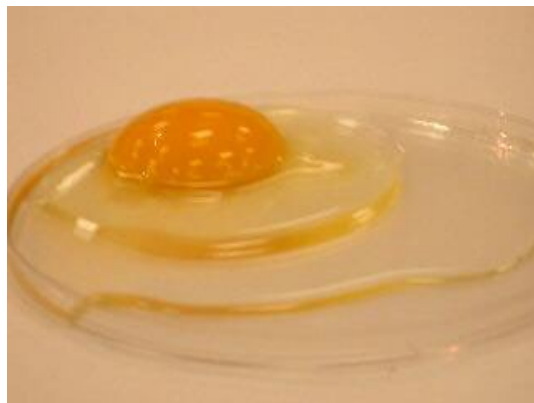
Class 9 involves the evaluation of 10 further-processed poultry products for five possible factors. . Each item may have 0 or more defects. The contestant will check all that apply (or "No Defects") for each item. The further-processed products will be displayed on plates covered in plastic. **The further-processed products may NOT be touched or handled.** Class 10 is a class of ten (10) poultry parts. The parts may be from a chicken or turkey carcass. Each part is to be identified and the number of the part is written in the appropriate square in the front of the part name. The 10 parts will be selected from the 24 parts listed in the National 4-H Poultry Judging Manual. Each part will be prominently displayed in a baggie. **The poultry parts may NOT be touched or handled.**

3. **Classes 11 and 12 -- Market Eggs -- Candled - 200 points**

There will be two classes of 20 white-shelled chicken eggs to be candled for interior quality evaluation. Each egg is to be individually candled and classified as AA, A, B, or Loss. Eggs **MUST be handled**. It is important to handle the eggs carefully. **No shaking of the eggs is permitted.** AviLighting Egg Candles will be used. They are an LED Egg Candler with an adjustable mount. The cinders are available from AHParma Inc.. The contact person is James McNaughton@admin.ahpharma.com. The cost is \$210 per candler. There should also be a 15% discount for 4-H. Mention that it is for 4-H when contacting Mr. McNaughton.



4. **Classes 13 and 14 -- Exterior Egg Quality - 200 points**
There will be two classes of 20 chicken eggs of any shell color to be individually classified AA/A, B, Dirty, or Loss. Eggs for exterior egg quality **CANNOT be handled.**
5. **Class 15 -- Broken-Out Market Eggs -100 points**



One class of 10 eggs will be broken out on a flat surface. Each egg is to be classified as AA, A, B, or Loss. **Eggs and containers CANNOT be touched or handled.**

TOTAL PERFECT SCORE - 1,500 points

6. Scorecard for oral reasons on the egg production classes in the poultry judging contest.
Appearance (general neatness) and delivery ----- 24 points
 - Did the contestant stand still, on both feet, and face the judges?
 - Did he/she speak clearly, distinctly, and loud enough to be heard without shouting?
 - Did he/she have an appropriate opening and closing sentence?
 - Did he/she speak smoothly and without long pauses?
 - Did he/she have confidence; was he/she convincing?

Proper use of terms ----- 20 points

- Did the contestant mention such factors as pigment loss or bleaching, abdominal capacity, abdominal fat condition, and molt, or did he/she use terms that do not apply to judging egg production?
- Did he/she use the terms properly?
- Did he/she understand the terms used?
- Was he/she able to define the terms? (The contestant may be asked to define some terms).

Accuracy of statement ----- 20 points

- Did the contestant really see the hens?
- Were his/her statements true, partly true, or false?

Completeness of coverage ----- 36 points

- Did he/she actually tell why he/she placed one hen over another, or did he/she just vaguely describe the hens? ----- (10)
- Did he/she stress the crucial differences between hens, or did he/she make stereotype comparisons of numerous factors? ----- (16)
- Did he/she tell all there was to tell of importance or were there several other good reasons that should have been given for his/her placing? - (10)

NOTE: The judges may ask the contestant to define one or two comparative terms.

2024 National 4H Poultry Judging Contest

Contestant #: _____

Production Hens record placing in the space below

Class 01: _____ Class 02: _____ Class 04: _____

Market Birds

Class 06	
Ready to Cook	Answer A,B,C,No Grade
1:	_____
2:	_____
3:	_____
4:	_____
5:	_____
6:	_____
7:	_____
8:	_____
9:	_____
10:	_____

Class 07	
Ready to Cook	Answer A,B,C,No Grade
1:	_____
2:	_____
3:	_____
4:	_____
5:	_____
6:	_____
7:	_____
8:	_____
9:	_____
10:	_____

Class 08	
Ready to Cook	Answer A,B,C,No Grade
1:	_____
2:	_____
3:	_____
4:	_____
5:	_____
6:	_____
7:	_____
8:	_____
9:	_____
10:	_____

Class 10	
Parts ID	Identify each of the 10 parts from the list to the right
1:	_____
2:	_____
3:	_____
4:	_____
5:	_____
6:	_____
7:	_____
8:	_____
9:	_____
10:	_____

- Whole Breast
- Breast with Ribs
- Breast Quarter
- Breast Quarter w/o Wing
- Split Breast
- Boneless Breast
- Boneless Split Breast
- Breast Tenderloin
- Leg Quarter
- Whole Leg
- Thigh with Back
- Thigh
- Boneless Thigh
- Drumstick
- Boneless Drumstick
- Whole Wings
- Wing Drumette
- Wing Flat
- Back
- Neck
- Paws
- Gizzard
- Liver
- Heart

Market Eggs

Class 11	
Candling	Answer AA,A,B,Loss
1:	_____
2:	_____
3:	_____
4:	_____
5:	_____
6:	_____
7:	_____
8:	_____
9:	_____
10:	_____
11:	_____
12:	_____
13:	_____
14:	_____
15:	_____
16:	_____
17:	_____
18:	_____
19:	_____
20:	_____

Class 12	
Candling	Answer AA,A,B,Loss
1:	_____
2:	_____
3:	_____
4:	_____
5:	_____
6:	_____
7:	_____
8:	_____
9:	_____
10:	_____
11:	_____
12:	_____
13:	_____
14:	_____
15:	_____
16:	_____
17:	_____
18:	_____
19:	_____
20:	_____

Class 13	
Exterior Quality	Answer A,B,Dirty,Loss
1:	_____
2:	_____
3:	_____
4:	_____
5:	_____
6:	_____
7:	_____
8:	_____
9:	_____
10:	_____
11:	_____
12:	_____
13:	_____
14:	_____
15:	_____
16:	_____
17:	_____
18:	_____
19:	_____
20:	_____

Class 14	
Exterior Quality	Answer A,B,Dirty,Loss
1:	_____
2:	_____
3:	_____
4:	_____
5:	_____
6:	_____
7:	_____
8:	_____
9:	_____
10:	_____
11:	_____
12:	_____
13:	_____
14:	_____
15:	_____
16:	_____
17:	_____
18:	_____
19:	_____
20:	_____

Class 09

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 defect	Cluster/Aggregate defect	Completeness defect	Foreign Material defect	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 15

Broken out Eggs

Answer AA,A,B,Loss

1:	_____
2:	_____
3:	_____
4:	_____
5:	_____
6:	_____
7:	_____
8:	_____
9:	_____
10:	_____

The answers will then be, transferred to laptops using the format shown below. This allows for computerized scoring.

1 -- Practice Contestant -- Unknown -- Team 1 Save Changes... Submit Final Answers...

Click the 'Save Changes' button to save your progress. When you've finished all classes, click 'Submit' to submit your final answers.

Production Hens record placing in the space below

Class 01 Class 02 Class 04

Market Birds

CLASS_06 Ready to Cook Answer A,B,C,No Grade	CLASS_07 Ready to Cook Answer A,B,C,No Grade	CLASS_08 Ready to Cook Answer A,B,C,No Grade
1: <input type="text"/>	1: <input type="text"/>	1: <input type="text"/>
2: <input type="text"/>	2: <input type="text"/>	2: <input type="text"/>
3: <input type="text"/>	3: <input type="text"/>	3: <input type="text"/>
4: <input type="text"/>	4: <input type="text"/>	4: <input type="text"/>
5: <input type="text"/>	5: <input type="text"/>	5: <input type="text"/>
6: <input type="text"/>	6: <input type="text"/>	6: <input type="text"/>
7: <input type="text"/>	7: <input type="text"/>	7: <input type="text"/>
8: <input type="text"/>	8: <input type="text"/>	8: <input type="text"/>
9: <input type="text"/>	9: <input type="text"/>	9: <input type="text"/>
10: <input type="text"/>	10: <input type="text"/>	10: <input type="text"/>

Market Eggs

CLASS_11 Candling Answer AA,A,B,Loss	CLASS_12 Candling Answer AA,A,B,Loss	CLASS_13 Exterior Quality Answer A,B,Dirty,Loss	CLASS_14 Exterior Quality Answer A,B,Dirty,Loss
1: <input type="text"/>	1: <input type="text"/>	1: <input type="text"/>	1: <input type="text"/>
2: <input type="text"/>	2: <input type="text"/>	2: <input type="text"/>	2: <input type="text"/>
3: <input type="text"/>	3: <input type="text"/>	3: <input type="text"/>	3: <input type="text"/>
4: <input type="text"/>	4: <input type="text"/>	4: <input type="text"/>	4: <input type="text"/>
5: <input type="text"/>	5: <input type="text"/>	5: <input type="text"/>	5: <input type="text"/>
6: <input type="text"/>	6: <input type="text"/>	6: <input type="text"/>	6: <input type="text"/>
7: <input type="text"/>	7: <input type="text"/>	7: <input type="text"/>	7: <input type="text"/>
8: <input type="text"/>	8: <input type="text"/>	8: <input type="text"/>	8: <input type="text"/>
9: <input type="text"/>	9: <input type="text"/>	9: <input type="text"/>	9: <input type="text"/>
10: <input type="text"/>	10: <input type="text"/>	10: <input type="text"/>	10: <input type="text"/>
11: <input type="text"/>	11: <input type="text"/>	11: <input type="text"/>	11: <input type="text"/>
12: <input type="text"/>	12: <input type="text"/>	12: <input type="text"/>	12: <input type="text"/>
13: <input type="text"/>	13: <input type="text"/>	13: <input type="text"/>	13: <input type="text"/>
14: <input type="text"/>	14: <input type="text"/>	14: <input type="text"/>	14: <input type="text"/>
15: <input type="text"/>	15: <input type="text"/>	15: <input type="text"/>	15: <input type="text"/>
16: <input type="text"/>	16: <input type="text"/>	16: <input type="text"/>	16: <input type="text"/>
17: <input type="text"/>	17: <input type="text"/>	17: <input type="text"/>	17: <input type="text"/>
18: <input type="text"/>	18: <input type="text"/>	18: <input type="text"/>	18: <input type="text"/>
19: <input type="text"/>	19: <input type="text"/>	19: <input type="text"/>	19: <input type="text"/>
20: <input type="text"/>	20: <input type="text"/>	20: <input type="text"/>	20: <input type="text"/>

CLASS_10 Parts ID
Identify each of the 10 Parts from the list to the right

1: <input type="text"/>
2: <input type="text"/>
3: <input type="text"/>
4: <input type="text"/>
5: <input type="text"/>
6: <input type="text"/>
7: <input type="text"/>
8: <input type="text"/>
9: <input type="text"/>
10: <input type="text"/>

Whole Breast
Breast with Ribs
Breast Quarter
Breast Quarter w/o Wing
Split Breast
Boneless Breast
Boneless Split Breast
Breast Tenderloin
Leg Quarter
Whole Leg
Thigh with Back
Thigh
Boneless Thigh
Drumstick
Boneless Drumstick
Whole Wings
Wing Drumette
Wing Flat
Back
Neck
Paws
Gizzard
Liver
Heart

CLASS_15
Broken out Eggs
Answer AA,A,B,Loss

1: <input type="text"/>
2: <input type="text"/>
3: <input type="text"/>
4: <input type="text"/>
5: <input type="text"/>
6: <input type="text"/>
7: <input type="text"/>
8: <input type="text"/>
9: <input type="text"/>
10: <input type="text"/>

CLASS_09
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 defect	Cluster/Aggregate defect	Completeness defect	Foreign Material defect	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"/>

AVIAN BOWL CONTEST

(Special Awards provided by US POULTRY Foundation and the Poultry Science Association)

PURPOSE OF THE CONTEST:

1. To encourage youth to expand their knowledge of avian facts, and become proficient in poultry management and other related subjects.
2. To serve as an award activity and trip for youth who have achieved superior levels of performance in a state competition and thus stimulate their learning processes, interest, and enthusiasm.
3. To help youth with career guidance, and to promote the poultry industry, by stimulating their interest in poultry and other avian species.
4. To make learning fun.

THE 2024 STUDY PACKET:

All questions and answers will come from the following material in the 2023 version of the Avian Bowl Manual:

- Prologue
- Raising waterfowl (duck breeds and geese breeds only) ... pages 24-25
- Breeds, varieties, and strains (AOSB & Miscellaneous only) ... pages 78-80
- Eggyclopedia (eggs from A-Z through Daily values ... pages 103-118
- Raising your home chicken flock (All)... pages 153-161
- Squab production ... pages 171-173
- Contributions of individuals from industry, academia, and the government to the advancement of poultry science (1953 through 1962 only) ... pages 215-217

Note: The above study material came from the National 4-H Avian Bowl Manual revised in 2023.

RULES AND INFORMATION SPECIFIC TO THE AVIAN BOWL CONTEST:

1. Each state may enter a team of not less than two (2), and not more than four (4) members.
2. There will be a 25 question written quiz given the evening preceding the Avian Bowl Contest. The scores for the top three individuals will be added and averaged to give a team score.
3. Questions will be prepared from the National Avian Bowl Study Packet by the Avian Bowl Committee.
4. Questions will be fill-in-the-blank (short answer), multiple-choice, and spelling.
5. State representatives will be determined by the State 4-H Office or designated representative.
6. Team members may be participants in other contests.
7. As in other contests, team members may only compete for one year.
8. The Game Layout is shown below



9. At all times the audience is required to refrain from providing answers to any team member. Disciplinary action for violations will be at the discretion of the Avian Bowl Contest judges.
10. In the event an odd number of teams register, a "bye" will be awarded, as necessary, in order to allow all teams to participate.
11. No pictures will be allowed during the contest. No recording of any kind (tape recorders, videos, or written transcription) will be allowed.

OFFICIALS:

- Moderator - Assumes complete direction of the contest, asks all questions, designates contestants to answer questions, acts as the referee judge and is IN CHARGE at all times.
- Referee Judge - May rule on the acceptability of an answer.

- Time Keeper - Records total elapsed time for each contest and indicate to the moderator the expiration of total time or the expiration of the time allowed in which to answer questions.
- Score Keepers - Two individuals shall keep scores on each contest. One score should be kept so that all points awarded or taken away in penalties may be checked. The second score is kept maintaining scores visible to the moderator, the contestants, and, in so far as possible, the viewing audience.

TYPE OF QUESTIONS:

- The degree of difficulty and choice of questions will depend upon the contestants’ level of knowledge.
- Questions may be in the form of written words.
- Number of Questions. Each set of teams within a single round will have the same number of questions. Bonus questions will have the same point value in each game within a single round.
- Types of Questions. There are three types of questions:
 1. Regular Questions.
 2. Bonus Questions - A bonus question is usually a question requiring a several-part answer or a difficult answer. See point system summary for point values. Bonus questions WILL NOT be passed on to the other team in the event of an incorrect answer. When a team member answers a regular question correctly, a colored card in front of that team member will be turned over by the moderator. Regardless of the number of members on a team, four (4) questions must be answered correctly by the team before a Bonus Question is earned. There will only be one bonus question per team per game.
 3. Tie-breaker Questions - A tie-breaker question is used to replace a question thrown out by the judges. It is also used for the extra questions needed to break a tie between teams.

POINT SYSTEM:

- Correct Answer ----- plus 5 points
- Incorrect Answer----- MINUS 5 points
- Acknowledgment Penalty----- MINUS 5 points
- Bonus Question ----- plus 10 points

5 points per correct answer on multi-answer questions or bonus value on regular answers. NO loss of points for an incorrect answer to bonus questions. The value of the bonus questions will be announced by the moderator before the question is read.

Tied Games. In the event that two teams have a tied score in games involving placings, the tie will be broken by asking an additional five (5) questions. The running score will be maintained through the tiebreaker. Questions answered correctly during the tie-breaker can go toward the awarding of a bonus question if the team has not already received a bonus question during that game.

REFERENCE MATERIAL:

Competing teams should know well in advance the specific sources from which questions are taken. Questions will be taken from the selected sections of the National 4-H Avian Bowl Manual listed on the conference website:

MECHANICS OF PLAY:

6. Format

- A double-elimination tournament-style format will be followed. Any team which loses two games will be eliminated from the contest. The contest will continue until only one team remains with less than two losses.

7. Pairings, Byes, Order of Play and Placings

- The average team score for the written test (lowest score will still be dropped) will be used to determine the seedings for the contest.
- In the case of two average team written test scores being identical, the seeding will be determined by a coin toss.
- The contest will be a classic double-elimination contest and will run as such by an individual versed in contest organization.

8. The written scores will not be added at the end of the oral competition.

9. The moderator will ask a question. The first person whose light flashes must start to answer the question within five (5) seconds after being acknowledged or LOSE five (5) points.

- Any member answering a question without being acknowledged will LOSE five (5) points.
- It will be the responsibility of the judges to determine that an answer was started within the five (5) seconds allowed. It should be noted that repeating the question does not constitute the initiation of an answer.
- If an incorrect answer is given, the team will LOSE five (5) points.
- If the question has been completely read, the moderator will not repeat the question, but the other team will have the opportunity to ring in within five (5) seconds.
- Timing will begin when the question is complete and when a signal is activated.

- Once a contestant starts spelling a word the contestant may stop and begin again but can only re-trace the spelling previously given. The same holds true for a contestant with a fill in the blank question. The contestant can re-start, but not change what has already been said.
10. When a signal is activated before the question is completely read, the moderator shall stop reading the question, then the contestant has five (5) seconds to start the answer based on that portion of the question.
- If the answer is correct, the team will receive five (5) points.
 - If the answer is incorrect or incomplete, the team will LOSE five (5) points.
 - If the question was interrupted, the judge may NOT ask the contestant to be more specific, expand, or explain in any way their answer.
 - If an interrupted question is answered incorrectly--the question shall then be completely reread, and the other team will have the opportunity to answer it.
11. If neither team can offer an answer to the question within 10 seconds, the moderator will give the answer and the question will be dropped and neither team will forfeit points.
12. The ONLY discussion allowed between team members will be on BONUS questions. The answers MUST come from the team captain.
- Only the number of answers required by the bonus question will be accepted. Example: If the bonus has a four-part answer--the first four answers given by the team captain will be accepted.
 - On a bonus question, the team may have ten (10) seconds to consult. Time will be called at the end of ten (10) seconds--the captain must start the answer within five (5) seconds.
 - Once the Captain starts the answers, he/she will have thirty (30) seconds to complete the answers required.

DECISIONS AND INTERPRETATIONS:

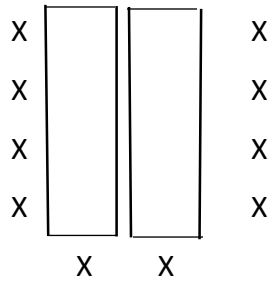
Answers and interpretations of questions will be the sole responsibility and final recall of the judge. All decisions of the judge, scorekeepers, and referee-timers are FINAL.

1. A team member will have the privilege to ask the judge to verify an answer that he/she feels is correct.
2. If a coach challenges the judge's decision--the coach must call "time out" immediately (before the next question is read). A decision made by the judge after the answer is verified will be FINAL.
3. Only answers contained in the Avian Bowl Manual will be acceptable to the Judge.

AVIAN BOWL GAME LAY-OUT

Wall

Podium with microphone for Moderator



Chair for Timekeeper and Scorekeeper with visible score

Scorekeeper with
Visible score
X

Tables side by side;
allows for buzzer system and
microphone cords to reach
(X = chair)

Table for official
doing seeding
X

Back-up
Scorekeeper

Seating area for audience

EGG CHEF CHALLENGE CONTEST
(Special Awards provided by various State Egg Promotion Associations)

PURPOSE OF CONTEST:

1. To develop and demonstrate leadership and communication skills.
2. To acquire knowledge of quality standards, size classification, nutritional value, preparation and storage, functional properties, versatility, and economic value of eggs.
3. To develop creative skills in the preparation, use, and serving of eggs.
4. To learn to enjoy eggs as food.
5. To use sound nutritional knowledge when planning meals.

NEW RESOURCE AVAILABLE - [series of videos on how to organize an Egg Chef Challenge presentation](#) - Auburn University

RULES AND INFORMATION SPECIFIC TO THE EGG CHEF CHALLENGE:

1. Each state is eligible to enter one bona fide 4-H Club member in the contest.
2. An appropriate contestant entry form must be submitted by the designated deadline. All information requested on this sheet **must** be provided, including a copy of the recipe, appliances needed and times, and total preparation time needed in the kitchen prior to the presentation. **Failure to submit all information may result in inconvenience for the contest.** Scheduling of appliances and presentation times are prepared using this information.
3. The contestants will be scored according to the points listed and described in the sample judges' scorecard.
4. **During the preparation of the product, participants who need to use an oven may have to share it with another participant.**
5. Each participant must present a demonstration on the preparation of an egg dish.
6. The presentation **must** include the following:
 1. Information of eggs: nutritional value, preparation and storage, functional properties, grading and sizing, versatility, and economics of cooking with eggs.
 2. Steps in preparation of the dish, demonstrating as many of the steps as possible.
 3. A finished dish ready for sampling. This must be prepared in the contest-site kitchen facilities on the day of the contest. Preparation may be prior to the presentation during the preparation time or during the actual presentation, depending on the nature of the dish. No contestants may prepare any portion of their dish outside the contest-site facilities.

4. Judges will be served and will sample the finished product at the end of each demonstration. Paper plates and bowls and plastic utensils will be provided, and these must be used when serving the judges. Contestants may not give anything to the judges except their recipe (see rule 9) and a sample of their finished product.
7. The presentation must be no more than 12 minutes in length. Contestants will be permitted to finish the presentation. If the presentation is two (2) minutes or less longer than the specified length, two (2) points will be deducted from the total score. If the presentation is from two (2) to five (5) minutes longer than the specified length, five (5) points will be deducted from the total score. If the presentation exceeds five (5) minutes longer than the specified length, ten (10) points will be deducted from the total score.
8. The contestant must have demonstrated the selected recipe no less than six (6) times prior to the contest.
9. At the time of the presentation, each contestant must submit to the judges and superintendent five (3) copies of the recipe used in the demonstration. This recipe must not contain the name of the contestant, or the state represented. Recipes submitted should meet the criteria described in rule 23.
10. The egg dish **must** contain a minimum of (Note: Large size eggs):
 - ½ egg per serving if the dish is classified as an appetizer or snack.
 - ½ egg per serving if the dish is classified as a dessert.
 - ½ egg per serving if the dish is classified as a beverage.
 - One (1) egg per serving if the dish is classified as a salad or main dish.
 - The numbers above represent eggs to be broken; however, the use of the entire egg is not required. For example, a dessert serving six people may be made with three egg whites.
11. The egg dish recipe may utilize prepared packages of food ingredients (i.e., grated cheese) or canned items (i.e., tomato paste).
12. Each contestant will furnish his or her own supplies for the demonstration **EXCEPT** the contest committee will provide eggs (size large), range, oven, microwave oven, and refrigerator necessary for the preparation of the egg dish in the kitchen. **Contestants must provide hot plates, electric skillets, or burners to be used in the presentation.**
13. Easels will be provided for the presentation. Only posters and table-top displays will be allowed. No slides or videos will be allowed. All props and visuals must be displayed on the demonstration table or easels. No additional display tables will be allowed.
14. Posters displayed **must** be the work of the contestant. Contestants may use notes or outlines to assist them, but reading from notes may hurt presentation scores.
15. NO contestants will be allowed to have any means of identification as to his or her name or the state they represent either on their person or on their posters.

16. The preparation room will be off-limits to everyone except the contestants and egg preparation room staff.
17. Contestants will work alone in the contest preparation room unless an emergency arises, in which case they will be assisted by the preparation room staff.
18. All contestants **must** remain in the preparation room until after their demonstration. Contestants who have completed their presentations **cannot** discuss judges' questions with other contestants until the contest is completed.
19. Contestants will be assigned an 8-foot table for use in the preparation area and for use as a front table in the demonstration. The contest committee will assist in moving this table from the preparation room to the demonstration area. A second 8-foot back table is available in the demonstration area.
20. Each contestant is responsible for cleaning up after his or her presentation.
21. In case of a tie, the tie will be broken by the following method, in the order listed:
 1. The contestant with the highest score in "Presentation and Skill" will win.
 2. The contestant with the highest score in "Program Content" will win.
 3. The contestant with the highest score in "Product" will win.
 4. A method will be decided upon by the contest committee
22. Scoring factors for the Egg Chef Challenge
 1. Program Content - 35 maximum score
 1. Introduction (5) - Visual impact: introduction sparks interest, importance established, purpose outlined.
 2. General Nutrition Information (10) - Accurate, complete, up-to-date, correct terminology: knowledge of nutrients in eggs, attention to balanced meals, health aspects, appropriate references.
 3. Knowledge of Eggs (10) - Nutritional value, preparation and storage, functional properties in foods, grading and sizing, use in menu planning, appropriate references.
 4. Summary of Main Points (5) - Unification of information with purposes, key points stressed.
 5. Response to Judges' Questions (5)
 2. Presentation and Skill - 35 maximum score
 1. Appearance (5) - Neatly and appropriately dressed, hair neat and restrained, hands and nails clean, no distracting jewelry.
 2. Delivery (10) - Voice projection, interpretation of information, confidence and speaking ease avoidance of cliches, general effect on the audience.
 3. Work Techniques (15) - Acceptable food demonstration techniques and equipment, ease and efficiency in work, materials conveniently arranged,

work sequence, table, and work area clean and neat. Safe food handling procedures followed.

4. Visuals (5) - Appropriate and useful to the effect of demonstration, neat, clean, visually appealing, easily read, or seen.
3. The Product - 30 maximum score
 1. Sensory Appeal (15) - Appetizing appearance, aroma, flavor; a flavor that appeals to most people.
 2. Reason for Selection (5) - Is dish economical, convenient, consider health aspects, a family favorite, for teens, etc.?
 3. Health Aspects (5) - Is the dish appropriate nutritionally for the intended use and people served; is it exceptionally high in fat, calories, sodium, etc.?
 4. Recipe (5) - Correctly written (see rule 23), preparation time not excessive, ingredients available, and economical. Is this a recipe that would appeal to and be used by families of today?
4. TOTAL SCORE - 100

23. The recipe includes the following parts:

1. Name of recipe
2. List of ingredients - listed in the order they are used in the instructions.
 - Measurements given in common fractions.
 - No abbreviations used.
 - No brand names used.
3. Instructions for combining ingredients.
 - Clear instructions for every step of combining and cooking the ingredients.
 - Short, clear, concise sentences.
 - Correct food preparation terms to describe the combining and cooking process.
 - Size of pan.
 - Temperature and cooking time stated.
 - The number of servings and calories per serving.

4-H EGG CHEF CHALLENGE SCORECARD
100 POINTS POSSIBLE

	Maximum Score	Judges Score
I. PROGRAM CONTENT		35
Introduction.....	(5)	_____
Visual impact: introduction sparks interest, importance established, purpose outlined.		
General Nutrition Information	(10)	_____
Accurate, complete, up-to-date, correct terminology: knowledge of nutrients in eggs, attention to balanced meals, health aspects, appropriate references.		
Knowledge of Eggs.....	(10)	_____
Nutritional value, preparation, and storage, functional properties in foods, grading and sizing, use in menu planning, appropriate references.		
Summary of Main Points	(5)	_____
Response to Judges' Questions	(5)	_____
II. PRESENTATION AND SKILL.....		35
Appearance.....	(5)	_____
Neatly and appropriately dressed, hair neat and restrained, hands and nails cleaned no distracting jewelry.		
Delivery	(10)	_____
Voice projection, interpretation of information, confidence and speaking ease, avoidance of cliches, general effect on the audience.		
Work Techniques	(15)	_____
Acceptable food demonstration techniques and equipment, ease and efficiency in work, materials conveniently arranged, work sequence, table, and work area clean and neat. Safe food handling procedures followed.		
Visuals	(5)	_____
Appropriate, neat, clean, visually appealing, easily read or seen. Contributes to demonstration.		
III. THE PRODUCT		30
Sensory Appeal	(15)	_____
Appetizing appearance, aroma, flavor.		
Reason for Selection	(5)	_____
Dish is selected for economy, convenience, nutrition or other suitable reasons.		
Health Aspects.....	(5)	_____
Dish appropriate nutritionally for intended use; not exceptionally high in fat, calories, and sodium.		
Recipe	(5)	_____
Correctly written, preparation time not excessive, ingredients available and economical. It is appropriate for today's lifestyle.		
SUBTOTAL		_____
TOTAL	100	_____

CHICKEN BARBECUE CONTEST
(Special awards provided by USPOULTRY Foundation)

PURPOSE OF THE CONTEST:

1. To develop leadership talents and to work toward achieving the broad objectives of developing sound character and effective citizenship.
2. To acquire scientific knowledge and improved understanding of the economy, versatility, and nutritional value of chicken meat and its relationship to human nutrition and health.
3. To help youth develop skills in the preparation and use of chicken and to acquire the ability to express their ideas proficiently and efficiently through participation in projects, talks, discussions, demonstrations, and exhibits.

RULES AND INFORMATION:

1. Each state is eligible to enter one bona fide 4-H member in the contest; however, an individual may only enter one of the barbecuing events in a particular year due to an overlap in the cooking and presentation times between the chicken and turkey events. NOTE: This contest also overlaps with the Poultry judging and Egg chef challenge contests.
2. The contest sequence for cooking and presentation will be announced at the contest briefing prior to the contest. The contestants will be scored for barbecue skills, sensory evaluation, and presentation by three sets of judges according to the barbecue score sheets.
3. Following arrival and delivery of their supplies to the grilling or presentation location, contestants will work alone, except in case of an emergency, as determined by contest monitors.
4. Contestants are responsible for keeping their cooking and presentation areas tidy and for clean-up as well as the removal of their equipment and supplies.

PRODUCT COOKING AND SENSORY EVALUATION:

1. Each contestant will prepare four (4) bone-in, skin-on chicken thighs (1.5-2.0 lb. total), provided to them by the contest monitors. They will be evaluated during the preparation of their chicken by judges utilizing the **chicken barbecue skills score sheet**.
2. There will be a 2-hour time limit for the preparation and cooking of the chicken thighs. The chicken will not be available to the contestant prior to the contest starting time. The fire may not be lit until the contest starts.
3. Chicken shall not be marinated prior to the start of the contest. Parboiling and/or deep-frying competition meat is not allowed. Contestants may not enhance chicken meat by piercing, injecting, or inserting any fluid, sauce, or additive into the chicken product other than immediately beneath the skin layer.
4. If the contestant desires, the thighs may be deboned. In addition, if deboned, seasoning or sauce may be applied to the area vacated by bone removal. Sauce or similar products can be

placed in a small metal pan on the grill for heating, but the meat product may not be placed in the metal pan while on the grill.

5. Barbecue grills will be provided for all contestants, which they will be required to use. Each contestant will be assigned a cooking space and grill along with a work area of one half of an approximately 30-inch by 8-foot folding table adjacent to their grill.
6. Charcoal and lighter fuel will also be available if needed. Contestants may bring their own charcoal and lighter fuel, but self-starting charcoal or automatic fire starter blocks will not be permitted.
7. Chimney-starters may be used, but such devices must be placed inside the grill before and during ignition and removed from the grill prior to the addition of the chicken for cooking. Fire is restricted to inside the provided grill. Burning materials outside the grills will be considered as a fire hazard.
8. The use of non-charcoal combustible fuel is to be limited. Accessories such as spits, augers, or forced draft are not permitted. Electricity will not be provided or cannot be used. Material may not be added to the grill area such as rocks, sand, or other dense materials to aid in cooking.
9. All other equipment and supplies, including sauce, must be furnished by the contestant. Sauce, if used, may be a commercial product or private recipe (description must be provided to judges on the recipe card to assist during flavor and appearance evaluation).
10. Contestants are expected to use a meat thermometer. Devices used for supporting, containing, or covering of meat during cooking will not be permitted; only aluminum foil wrap may be used.
11. Contestants must provide recipe or preparation outline cards describing sauce, rubs, or other treatments associated with the cooking of the chicken to include ingredients and special instructions if necessary, for food safety, relating to these ingredients such as keeping sauce ingredients either cool or heated. NOTE: Three (3) copies on note card stock, single 3-inch by 5-inch size preferred, containing these cooking instructions or recipe must be provided to judges – 2 copies to barbecue skills judges before starting the fire, and 1 copy to turn in to sensory evaluation judges with the cooked product.
12. Recipe cards need to include the following information:
 - Name of the recipe and contestant number
 - Ingredients and general cooking instructions
 - If special cooking techniques were used to achieve unique flavoring
13. Each contestant will present three (3) barbecued chicken thighs to the panel of judges at the conclusion of their cooking time on plates or containers provided.
14. Prior to the submission of the three (3) cooked chicken thighs for evaluation, contestants must demonstrate to the barbecue skills judges the criteria and methods they used to determine the proper doneness of their product at the time of turn-in. Judges may also independently evaluate the product at this time. Thighs may be presented either intact, or boneless, however,

all submitted thighs must be presented the same whether intact or boneless. The contestant is to have turned in the product by the end of the stated cooking time. Contestants will be notified 15 minutes prior to the end of the cooking time. Cooking skills will be evaluated using the chicken cooking skills score sheets.

15. Each contestant will present three (3) barbecued chicken thighs to the panel of judges at the conclusion of their cooking time on plates or containers provided.
16. No garnishes, dips, or additional items shall be presented on the plates or submitted to the judges. Note that one recipe card or cooking outline card for the sensory judges must accompany the product. The product will be evaluated using the **chicken sensory score sheets**.

The Aussie Walk-A-Bout Portable Charcoal Grill is used and features folding legs and a locking bowl and hood. There are 332 sq. in. cooking area cooking space, a chrome-plated cooking grid, hood, and vents, and on this grill bowl and lid.



ORAL PRESENTATION:

1. An illustrated presentation, including factual information about meat chickens, will be made by each contestant (**see score sheet**). The participant is to demonstrate their knowledge in the following areas:
 - The chicken meat industry in the United States and its economic importance
 - General food safety, including safe storage and handling of chicken (uncooked and cooked) with particular emphasis on preparation by grilling.
 - Nutritional value of chicken meat and its role in a balanced diet
2. Contestants will be allotted a maximum of 10 minutes for their presentation. Judges will have up to 3 minutes for questions directed at contestants. Questions may be related to statements made by the contestant during their presentation that the judges feel might need further explanation or more related to important information that may be missing from the presentation. No contestant will be allowed to have any form of identification as to name or state represented, including from in the PowerPoint presentation content, posters, or from the tabletop graphics utilized during the oral presentation.

3. Easels will be provided for those using posters. PowerPoint presentations using a computer and computer projector can be used. A **Windows-based laptop computer** and computer projector will be available. **PowerPoint** will be installed on the computer and contestants should have their talk on a **USB flash drive device**. Information on which version of PowerPoint will be used in the current year will be posted on the contest website. If a PowerPoint presentation is planned, the presentation is due in the final form for submission at the time of the contestant briefing held the evening before the contest. PowerPoint presentations cannot include **audio**. The order of presentation and contestant number will be determined at the contest briefing.

NOTE: **In case of a tie** following tabulation of contestant scores, the tie scores of the top five contestants will be broken in descending order by:

- Highest score in Sensory Evaluation
- Highest score in Barbecue Skills portion
- A method determined by the contest committee

TURKEY BARBECUE CONTEST
(Special awards provided by USPOULTRY Foundation)

NOTE: THE TURKEY BARBECUE CONTEST WAS, CHANGED STARTING WITH THE 2021 CONTEST

Webinar on the new rules <https://connect.extension.org/event/new-format-for-the-national-4-h-poultry-barbecue-contests>

PURPOSE OF THE CONTEST:

1. To develop leadership talents and to work toward achieving the broad objectives of developing sound character and effective citizenship.
2. To acquire scientific knowledge and improved understanding of the economy, versatility, and nutritional value of turkey meat and its relationship to human nutrition and health.
3. To help youth develop skills in the preparation and use of turkey and to acquire the ability to express their ideas proficiently and efficiently through participation in projects, talks, discussions, demonstrations, and exhibits.

RULES AND INFORMATION:

1. Each state is eligible to enter one bona fide 4-H member in the contest; however, an individual may only enter one of the barbecuing events in a particular year due to an overlap in the cooking and presentation times between the chicken and turkey events. Note: There are also overlaps with the Poultry judging and Egg chef challenge contests.
2. The contest sequence for cooking and presentation will be announced at the contest briefing prior to the contest.
3. The contestants will be scored for barbecue skills, sensory evaluation, and oral presentation by three sets of judges according to the barbecue score sheets.
4. Following arrival and delivery of their supplies to the grilling or presentation location, contestants will work alone, except in case of an emergency, as determined by contest monitors.
5. Contestants are responsible for keeping their cooking and presentation areas tidy and for clean-up as well as the removal of their equipment and supplies.

PRODUCT COOKING AND SENSORY EVALUATION:

1. The contestant will prepare and cook turkey patties using ground turkey (as is 85-90% lean) provided by the contest monitors. At least 75% by weight of the burger ingredients must consist of the ground turkey provided by the contest monitors. Only the patties are submitted, and no other hamburger toppings may be included.
2. There will be a 2-hour time limit on the preparation of the turkey patties. Each contestant will be provided 2 pounds of ground turkey. The contestant will use this turkey product to prepare turkey patties of a minimum of 1/4 pound (uncooked weight), with two (2) to be submitted for

sensory evaluation. The ground turkey will not be available to the contestant prior to the contest starting time.

3. The fire may not be lit until the contest starts.
4. Parboiling and/or deep-frying competition meat is not allowed. The turkey patties may be cooked in aluminum foil wrap, or a basket formed of foil wrap. Separate ingredients such as sauce or similar products may be placed in a small metal pan on the grill for heating, but the meat product may not be placed in the metal pan while on the grill.
5. Barbecue grills will be provided for all contestants, which they will be required to use. Each contestant will be assigned a cooking space and grill along with a work area of one half of an approximately 30-inch by 8-foot table adjacent to their grill.
6. Charcoal and lighter fuel will also be provided, but contestants may bring their own charcoal and lighter fuel. Self-starting charcoal or automatic fire starter blocks will not be permitted.
7. Chimney-starters may be used, but such devices must be placed inside the grill before and during ignition and removed from the grill prior to the addition of the turkey for cooking. Fire is restricted to inside the provided grill. Burning materials outside the grills will be considered as a fire hazard. The use of non-charcoal combustible fuel is to be limited.
8. Accessories such as spits, augers, or forced draft are not permitted. Electricity will not be provided or used.
9. Material may not be added to the grill area such as rocks, sand, or other dense materials to aid in cooking. Appropriate charcoal use will be considered by the evaluators.
10. All other equipment, supplies, and ingredients, including sauce, must be furnished by the contestant. Sauce, if used, may be a commercial product or private recipe (description must be provided to judges on the recipe card to assist during flavor and appearance evaluation).
11. Contestants are expected to use a meat thermometer.
12. Devices used for supporting, containing, or covering meat during cooking will not be permitted; only aluminum foil wrap may be used.
13. The contestant must provide recipe or preparation outline cards describing sauce, rubs, or other treatments associated with the cooking of the turkey. They must list include ingredient quantities and special instructions if necessary, for food safety relating to these ingredients such as keeping sauce ingredients either cool or heated. NOTE: Three (3) copies on note card stock, single 3-inch by 5-inch size preferred, containing these cooking instructions or recipe must be provided to judges – 2 copies to skills judges before starting the fire, and 1 copy to turn in to sensory evaluation judges with the cooked product.
14. Recipe cards need to include the following information:
 - Name of the recipe and contestant number
 - Ingredients and general cooking instructions for the sauce
 - Materials added to the turkey meat

- If special cooking techniques were used to achieve unique flavoring
15. Prior to the submission of the cooked turkey burgers for evaluation, the contestant must demonstrate to the barbecue skills judges the criteria and methods they use to determine the proper doneness of their product at the time of turn-in. Judges may also independently evaluate the product at this time.
 16. Contestants must turn in the product by the end of the stated cooking time. Contestants will be notified 15 minutes prior to the end of the cooking time. Cooking skills will be evaluated using the **turkey cooking skills score sheets**.
 17. Each contestant will present two (2) cooked turkey burgers on containers provided to the panel of judges at the conclusion of their cooking. No burger toppings, garnishes, dips, or additional items shall be presented on the plates, or containers, or submitted to the judges. Only the turkey patties are to be placed in the containers submitted. NOTE: one recipe card or cooking outline card for the sensory judges must accompany the product when turned in. The product will be evaluated using the **turkey sensory score sheets**.

The Aussie Walk-A-Bout Portable Charcoal Grill is used and features folding legs and a locking bowl and hood. There are 332 sq. in. cooking area cooking space, a chrome-plated cooking grid, hood, and vents and on this grill.



ORAL PRESENTATION:

1. An illustrated presentation, including factual information about the commercial turkeys, will be made by each contestant (see score sheet). The participant is to demonstrate their knowledge in the following areas:
 - The turkey industry in the United States and its economic importance
 - General food safety, including safe storage and handling of turkey (uncooked and cooked) with particular emphasis in preparation for grilling.
 - Nutritional value of turkey and its role in a balanced diet
2. Contestants will be allotted a **maximum of 10 minutes** for their presentation. Judges will have up to 3 minutes for questions directed at contestants. Questions may be related to statements made by the contestant during their presentation that the judges feel might need further explanation or important information not mentioned in the presentation.

3. No contestant will be allowed to have any form of identification as to name or state represented, including from the PowerPoint presentation content, posters, or from the tabletop graphics utilized during the oral presentation.
4. Easels will be provided for those requiring them. PowerPoint presentations using a computer and computer projector can be used. A **Windows-based laptop computer** and computer projector will be available. **PowerPoint** will be installed on the computer and contestants should have their talk on a **USB flash drive** device. If a PowerPoint presentation is planned, the presentation is due in the final form for submission at the time of the contestant briefing the evening before the contest. PowerPoint presentations cannot include **audio**. The order of presentation and contestant number will be determined at the contest briefing.
5. Presentations will be evaluated using the **presentation score sheet**.

In case of a tie following tabulation of contestant scores, the tie scores of the top five contestants will be broken in descending order by:

- Highest score in Sensory Evaluation
- Highest score in Barbecue Skills portion
- A method determined by the contest committee

Contestant No. _____

Judge's Initials. _____

Date _____

**National 4-H *Chicken* Barbecue
Cooking Skills**

	Points Scored	Comments
Equipment, Utensils and Work Area (point value 5) Practical? ____ Efficient? ____ Complicated? ____ Timely? ____ Appropriately arranged? ____ Cleanup of work area and equipment? ____ Contestant furnished appropriate recipe card? (yes) (no)		
Appearance and Cleanliness (point value 5) Person and equipment: Initially: (inappropriate, marginal, appropriate) While cooking: (inappropriate, marginal, appropriate) Apron/Attire: (inappropriate, marginal, appropriate)		
Starting Fire (point value 10) Was skill demonstrated in starting fire? (yes) (no) Was method of lighting safe? (yes) (no) Was extra fuel needed to start fire? (yes) (no)		
Controlling Fire (point value 15) Was person skilled in controlling fire: (yes) (no) Was there excessive smoke or flame? (yes) (no) Fire and heat control (too hot, appropriate, too cool) Excessive heat required control measures? (yes) (no) -excessive ash dust stirred up? (yes) (no) If needed, was charcoal added properly (yes) (no) (NA)		
Preparing Chicken for Cooking (point value 10) Demonstrated overall cooking skills? (yes) (no) Safe use of utensils (yes) (no) Safe handling of uncooked chicken: (inappropriate, marginal, appropriate)		
Skills in Barbecuing (point value 25) Was chicken turned before blistering? (yes) (no) Was product torn or stuck to grill? (yes) (no) Was sauce uniformly applied? (yes) (no) Was excessive charcoal used (yes) (no) Were food safety issues observed? (yes) (no) (cleanliness, contamination, handling, check for doneness)		
TOTAL POINTS (70 possible)		

Circle or Check appropriate statement

Contestant No. _____

Judge's Initials. _____

Date _____

**National 4-H *Chicken* Barbecue
Sensory Evaluation**

	Points Scored	Comments
Appearance (point value 15) Color: (too light, moderate, too dark) Uniformity: (not uniform, moderate, uniform) Burnt/blistered: (severe, moderate, none) Speckled with Ash: (severe, moderate, none) Skin or Surface Tear : (severe, moderate, none)		
Degree of Doneness (point value 20) All Thighs: (undercooked, done, overcooked) Certain Pieces: (undercooked, done, overcooked)		
<p align="center"><i>NOTE: If the product handed in is severely undercooked and the judges deem it unsafe to eat, and/or cooking skills judges observe food safety concerns, sensory evaluation will end here and zeros given to the remaining categories.</i></p>		
Texture (point value 15) Texture: (tough, chewy, tender, mushy) Rubbery: (much, moderate, none) Juiciness: (dry, moist, wet)		
Flavors (point value 25) Chicken: (poor, moderate, good, excellent) Sauce: (weak, moderate, too strong) Off Flavor: (weak, moderate, too strong) BBQ flavor (none, weak, excellent, excessive)		
After Taste (point value 5) (strong, moderate, weak, none)		
TOTAL POINTS (80 possible)		

Circle appropriate statement

Contestant No. _____

Judge's Initials. _____

Date _____

**National 4-H Turkey Barbecue
Cooking Skills**

	Points Scored	Comments
Equipment and Utensils (point value 5) Practical? ____ Efficient? ____ Complicated? ____ Timely? ____ Appropriately arranged? ____ Cleanup of work area and equipment? ____ Contestant furnished appropriate recipe card? ____		
Appearance and Cleanliness (point value 5) Person and equipment: Initially: (inappropriate, marginal, appropriate) While cooking: (inappropriate, marginal, appropriate) Apron/Attire: (inappropriate, marginal, appropriate)		
Starting Fire (point value 10) Was skill demonstrated in starting fire? (yes) (no) Was method of lighting safe? (yes) (no) Was extra fuel needed to start fire? (yes) (no)		
Controlling Fire (point value 15) Was skill demonstrated in controlling fire? (yes) (no) Was there excessive smoke or flame? (yes) (no) Fire and heat control: (too hot, appropriate, too cool) Excessive heat required control measures? (yes) (no) -excessive ash dust stirred up? (yes) (no) (NA) Was charcoal added properly? (yes) (no) (NA) Was excessive charcoal used in the grill? (yes) (no)		
Preparing Turkey for Cooking (point value 10) Demonstrated overall food handling skills? (yes) (no) Safe use of utensils? (yes) (no) Handling meat product: (inappropriate, marginal, appropriate) Handling of blending product if utilized: (inappropriate, marginal, appropriate)		
Skills in Barbecuing (point value 25) Were turkey patties turned to preventing burning? (yes) (no) Demonstrated skill in handling turkey patties? (yes) (no) Sauce was uniformly applied? (yes) (no) Was excessive charcoal used? (yes) (no) Were food safety issues observed? (yes) (no) (cleanliness, contamination, handling, check for doneness)		
TOTAL POINTS (70 possible)		

Circle or Check appropriate statement

Contestant No. _____

Judge's Initials. _____

Date _____

**National 4-H Turkey Barbecue
Sensory Evaluation**

	Points Scored	Comments
Appearance (point value 15) Color: (too light, moderate, too dark) Uniformity: (poor, OK, good, excellent) Burnt or Blacked: (severe, moderate, slight, none) Speckled with ash: (severe, moderate, slight, none)		
Degree of Doneness (point value 20) Outer part of patty: (undercooked, done, overcooked) Center of patty: (undercooked, done, overcooked)		
<p align="center">NOTE: If the product handed in is severely undercooked and the judges deem it unsafe to eat, and/or cooking skills judges observe food safety concerns, sensory evaluation will end here and zeros given to the remaining categories.</p>		
Texture (point value 15) Chewiness: (tough, chewy, tender, mushy) Rubbery: (much, moderate, none) Juiciness: (dry, moist, wet) Uniformity of patty: (poor, moderate, uniform)		
Flavors (point value 25) Turkey: (poor, moderate, good, excellent) Sauce: (too strong, OK, weak, none) Off flavor: (too strong, OK, weak, none) BBQ flavor achieved: (none, weak, excellent, excessive)		
After Taste (point value 5) (strong, moderate, weak, none)		
TOTAL POINTS (80 possible)		

Circle appropriate statement

Contest: Chicken _____ Turkey _____ Judge's Initials _____

Contestant No. _____ Date _____

National 4-H Barbecue Contest
Presentation Score Sheet

	Points Scored	Comments
A. Participants (Total Points 10) Dressed appropriately Voice distinct, clear to understand Pleasant, natural, yet enthusiastic and convincing		
B. Subject Matter (Total Points 25) Participant well informed and demonstrated knowledge of corresponding turkeys/broilers industry Incorporated factual nutritional information and addressed food safety issues including BBQ cooking. Exhibited insight into particular properties and attributes of the product. Information presented accurately, practicality and adequately addressed		
C. Presentation (Total Points 25) Introduction brief & interesting Methods suited to subject matter and venue Information given in logical manner Equipment & materials handled with ease and skill with visuals, easily seen and understood Completed within 10-minute time limit Effective use of time Important points summarized		
D. Results (Total Points 10) Overall effectiveness of presentation Questions answered satisfactorily		
TOTAL POINTS (70 possible)		

**NATIONAL 4-H POULTRY AND EGG CONFERENCE
(TENTATIVE) AWARDS LIST**

Team Awards

<u>Category</u>	<u>Placing</u>	<u>Award (Each Member)</u>
a. Overall Judging	1 st Team	Trophy, Gold Pin, Dr. Charles Wabeck memorial plaque
	2 nd	Trophy and Gold Pin
	3 rd	Trophy and Gold Pin
	4 th thru 6 th	Silver Pin
	7 th thru 10 th	Bronze Pin
b. Past Production	1 st Team	Trophy and Gold Pin
	2 nd and 3 rd	Silver Pin
	4 th and 5 th	Bronze Pin
c. Market Eggs	1 st Team	Trophy and Gold Pin
	2 nd and 3 rd	Silver Pin
	4 th and 5 th	Bronze Pin
d. R-T-C Poultry	1 st Team	Trophy and Gold Pin
	2 nd and 3 rd	Silver Pin
	4 th and 5 th	Bronze Pin
e. Avian Bowl	1 st Team	Plaque, Gold Pin, \$100
	2 nd	Plaque, Gold Pin, \$75
	3 rd	Plaque, Silver Pin, \$50
	4 th	Silver Pin, \$50
	5 th and 6 th	Bronze Pin, \$25

Individual Awards

<u>Category</u>	<u>Placing</u>	<u>Award</u>
a. Overall Judging*	1 st	Gold Pin, Plaque, \$250
	2 nd	Gold Pin, Plaque, \$225
	3 rd	Gold Pin, Plaque, \$200
	4 th	Silver Pin, \$175
	5 th	Silver Pin, \$150
	6 th	Silver Pin, \$125
	7 th	Silver Pin, \$100
	8 th	Silver Pin, \$75
	9 th and 10 th	Silver Pin, \$50
	11 th thru 20 th	Bronze Pin, \$25

*Note: We recognize the top 25% individuals up to the top 20 contestants with awards.

Individual Awards, Continued

<u>Category</u>	<u>Placing</u>	<u>Award (Each Member)</u>
b. Past Production	1 st	Plaque and Gold Pin
	2 nd	Gold Pin
	3 rd thru 5 th	Silver Pin
	6 th thru 8 th	Bronze
c. Market Eggs	1 st	Plaque and Gold Pin
	2 nd	Gold Pin
	3 rd thru 5 th	Silver Pin
	6 th thru 8 th	Bronze Pin
d. R-T-C Poultry	1 st	Plaque and Gold Pin
	2 nd	Gold Pin
	3 rd thru 5 th	Silver Pin
	6 th thru 8 th	Bronze Pin
e. Chicken Barbeque	1 st	Gold Pin, Plaque, \$250
	2 nd	Gold Pin, \$200
	3 rd	Silver Pin, \$175
	4 th	Silver Pin, \$150
	5 th	Bronze Pin, \$100
	6 th	Bronze Pin, \$75
	7 th	Bronze Pin, \$50
	8 th	Bronze Pin, \$25
f. Turkey Barbeque	1 st	Gold Pin, Plaque, \$250
	2 nd	Gold Pin, \$200
	3 rd	Silver Pin, \$175
	4 th	Silver Pin, \$150
	5 th	Bronze Pin, \$100
	6 th	Bronze Pin, \$75
	7 th	Bronze Pin, \$50
	8 th	Bronze Pin, \$25
g. Egg Chef Challenge	1 st	Gold Pin, Plaque, \$250
	2 nd	Gold Pin, \$200
	3 rd	Silver Pin, 175
	4 th	Silver Pin, \$150
	5 th	Bronze Pin, \$100
	6 th	Bronze Pin, \$75
	7 th	Bronze Pin, \$50
	8 th	Bronze Pin, \$25

NATIONAL 4-H POULTRY AND EGG CONFERENCE
(TENTATIVE) AWARDS LIST

COACH OF WINNING JUDGING TEAM	PLAQUE
COACH OF WINNING BBQ CONTESTANT (TURKEY)	PLAQUE
COACH OF WINNING BBQ CONTESTANT (CHICKEN)	PLAQUE
COACH OF WINNING EGG CHEF CHALLENGE CONTESTANT	PLAQUE
COACH OF WINNING AVIAN BOWL TEAM	ENGRAVED SILVER BOWL

NOTE: Awards assume that our sponsors will support the conference at the same level as in previous years. If support is inadequate, appropriate, and proportional modifications will be made to the awards presented to 4-H'ers.