

Name: _____

Age Levels

Score: _____/100

8-11 year old 12-14 year old 15-18 year old
(age as of January 1 of current year)**A= 100-85 B= 84-72 C= 71-61**

POULTRY - Market Broilers		
8-11 year old	Points	Task
*Anatomy		
Parts of the Hen	/20 pts	Label 20 parts of the hen (1 pt each)
*Breeds		
Identify breeds	/20pts	Label 5 breeds (4 pts each)
*Animal Wellness		
Stall Sanitation	/10 pts	Identify 5 problems in the picture and explain what needs to be done to correct those problems (2 pt each)
Wholesale Meat Cuts	/10 pts	Match cut label to picture (2 pts each)
*Book & Feed Tag	/20 pts	Bring completed project book, record/insert & feed tag
*Interview	/20pts	
TOTAL POINTS	/ 100 pts	
12-14 year old		
	Points	Task
*Anatomy		
Parts of the Rooster	/20 pts	Label 20 parts of the rooster (1 pt each)
*Breeds		
Identify breeds	/20pts	Label 5 breeds (4 pts each)
*Animal Wellness		
Cuts of Meat Chicken	/16pts	Label 8 cuts of the meat chicken (2 pt each)
Evaluation Definitions	/6pts	Match the word with the definitions used in evaluating meat chickens (2 pt each)
*Book & Feed Tag	/20 pts	Bring completed project book, record/insert & feed tag
*Interview	/18pts	
TOTAL POINTS	/ 100 pts	
15-18 year old		
	Points	Task
*Anatomy		
Parts of the Rooster	/25 pts	Label 25 parts of the rooster (1 pt each)
*Breeds		
Identify breeds	/20pts	Label 5 breeds (4 pts each)
*Animal Wellness		
Processing the Meat Chicken	/12 pts	Put the 6 processing steps in order from start to finish (2 pts each)
*Book & Feed Tag	/20 pts	Bring completed project book, record/insert & feed tag
*Interview	/23pts	
TOTAL POINTS	/ 100 pts	