

## REFERENCES FOR 2006-2010 POULTRY EVALUATION CDEs



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IMS CATALOG NUMBERS, DESCRIPTIONS, AND PRICES (effective January 4, 2006)

### Required References for Written Exam

- 0418-5 Poultry Science Manual for National FFA Career Development Events – 5<sup>th</sup> Edition; 250 pages; (B&W print edition); \$30.00 plus S/H\*
- 0414 Poultry-Grading Manual – USDA Handbook No. 31 (color print edition); \$8.00 plus S/H\*
- 0417 Egg-Grading Manual - USDA Handbook No. 75 (color print edition); \$8.00 plus S/H\*  
Evaluating Further-Processed Poultry Meat Products (PPT program; included with 9333NC)

### Required References for Written Exam on Single CD (exclusive of 0418-5)

9333NC Supplement to 0418-5 (CD); \$50.00 plus S/H\*

*PDF pages from selected sections of Poultry Science Manual:*

*Comparison of Body Parts in Excellent and Poor Egg-Type Hens (12 color photos; 2 pages)*

*Examples of Interior Qualities of Eggs (8 color photos; 1 page)*

*Examples of Exterior Qualities of Eggs (9 color photos; 1 page)*

*Examples of Precooked Chicken Patties, Tenders, Nuggets, and Wings (24 color photos; 2 pages)*

*Examples of USDA Grades of Whole Carcasses and Carcass Parts (24 color photos; 2 pages)*

*Identifying Chicken Carcass Parts (48 color photos; 7 pages)*

*Poultry Embryology (written examination topic) (9 figures – 6 Color / 3 B&W; 10 pages)*

*PDF version of Poultry-Grading Manual - USDA Handbook No. 31 (32 pages)*

*PDF version of Egg-Grading Manual - USDA Handbook No. 75 (50 pages)*

*PPT program on Evaluating Further-Processed Poultry Meat Products (27 color photos; 40 PPT slides)*

### Teacher Packet

0418-5T Four each of 0418-5 and one 9333NC; \$170.00 value; \$150.00 plus S/H\*

### Supplemental PPT Slide Programs on a Single CD

9334NC National FFA Poultry CDE PPT Programs (CD); \$50.00 plus S/H\*

*Grading Shell Eggs for Exterior Quality (50 color photos; 58 PPT slides)*

*Selecting Broiler Breeders (30 color photos; 33 PPT slides)*

*U.S. Standards of Quality for Poultry and Poultry Parts:*

*Part 1 - Whole Fryer Grading (41 color photos; 44 PPT slides)*

*Part 2 - Fryer Parts Grading (66 color photos; 69 PPT slides)*

### Supplemental USDA Printed References

- 0413 Regulations Governing the Voluntary Grading of Poultry/Rabbit Products – USDA (B&W print edition); \$2.00 plus S/H\*
- 0415 Interior Quality of Eggs – USDA AMS-PY-004 (color print chart); \$6.00 plus S/H\*
- 0416 Interior/Exterior Quality of Shell Eggs - USDA AMS-605 (color print chart); \$6.00 plus S/H\*

\* *Shipping and Handling (S/H): For orders up to \$50.00, add \$5.00; for orders \$50.00 to \$500.00, add 10%; and for orders \$500.00 or more, add 5%. Texas residents must add 8.25% for sales tax if paying by personal check, personal credit card, personal money order, or cash.*