

POULTRY WORKSHEET

Name: _____

School # _____

School: _____

Group # _____

Class #1: Broiler Breeder Selection			
Keep (Circle 4)		Cull (Circle 4)	
1	5	1	5
2	6	2	6
3	7	3	7
4	8	4	8

Class #2: Past Production Hens			
Placing:			
1st	2nd	3rd	4th
Official:			
1st	2nd	3rd	4th
Cuts: _____		Score: _____	

Class #5: Carcass/Part Placing			
Placing:			
1st	2nd	3rd	4th
Official:			
1st	2nd	3rd	4th
Cuts: _____		Score: _____	

Class #8: Egg Ext. Grading			Official
1	AA/A	B NG	
2	AA/A	B NG	
3	AA/A	B NG	
4	AA/A	B NG	
5	AA/A	B NG	
6	AA/A	B NG	
7	AA/A	B NG	
8	AA/A	B NG	

Class #4: Carcass/Part Grading					
Carcass	Grade				Official
1	A	B	C	NG	
2	A	B	C	NG	
3	A	B	C	NG	
4	A	B	C	NG	
5	A	B	C	NG	
6	A	B	C	NG	
7	A	B	C	NG	
8	A	B	C	NG	

Class #7: Egg Int. Grading		Official
1	AA A B Loss	
2	AA A B Loss	
3	AA A B Loss	
4	AA A B Loss	
5	AA A B Loss	
6	AA A B Loss	
7	AA A B Loss	
8	AA A B Loss	

Class #9: Egg Exterior Factors										
Dented Checked	1	2	3	4	5	6	7	8	9	10
Leaker	1	2	3	4	5	6	7	8	9	10
Slt/Mod. Stain	1	2	3	4	5	6	7	8	9	10
Prominent Stain	1	2	3	4	5	6	7	8	9	10
Ad. Dirt/Foreign	1	2	3	4	5	6	7	8	9	10
Misshapen	1	2	3	4	5	6	7	8	9	10
Lg. Calc. Deposit	1	2	3	4	5	6	7	8	9	10
Body Check	1	2	3	4	5	6	7	8	9	10
Ridges	1	2	3	4	5	6	7	8	9	10
Thin Spots	1	2	3	4	5	6	7	8	9	10
No Defect	1	2	3	4	5	6	7	8	9	10

Class #11: Part ID	Part Number	Official
1. Half	1 2 3 4 5 6 7 8 9 10	
2. Front half	1 2 3 4 5 6 7 8 9 10	
3. Back Half	1 2 3 4 5 6 7 8 9 10	
4. Whole Breast w/ ribs	1 2 3 4 5 6 7 8 9 10	
5. Boneless, skinless whole breast w/ rib meat	1 2 3 4 5 6 7 8 9 10	
6. Whole Breast	1 2 3 4 5 6 7 8 9 10	
7. Boneless, skinless whole breast	1 2 3 4 5 6 7 8 9 10	
8. Split breast w/ ribs	1 2 3 4 5 6 7 8 9 10	
9. Boneless, skinless split breast w/ rib meat	1 2 3 4 5 6 7 8 9 10	
10. Split breast	1 2 3 4 5 6 7 8 9 10	
11. Boneless, skinless split breast	1 2 3 4 5 6 7 8 9 10	
12. Breast quarter	1 2 3 4 5 6 7 8 9 10	
13. Breast quarter w/out wing	1 2 3 4 5 6 7 8 9 10	
14. Tenderloin	1 2 3 4 5 6 7 8 9 10	
15. Wishbone	1 2 3 4 5 6 7 8 9 10	
16. Leg quarter	1 2 3 4 5 6 7 8 9 10	
17. Leg	1 2 3 4 5 6 7 8 9 10	
18. Thigh w/ back portion	1 2 3 4 5 6 7 8 9 10	
19. Thigh	1 2 3 4 5 6 7 8 9 10	
20. Boneless, skinless thigh	1 2 3 4 5 6 7 8 9 10	
21. Drumstick	1 2 3 4 5 6 7 8 9 10	
22. Boneless, skinless drum	1 2 3 4 5 6 7 8 9 10	
23. Wing	1 2 3 4 5 6 7 8 9 10	
24. Drumette	1 2 3 4 5 6 7 8 9 10	
25. Wing portion	1 2 3 4 5 6 7 8 9 10	
26. Liver	1 2 3 4 5 6 7 8 9 10	
27. Gizzard	1 2 3 4 5 6 7 8 9 10	
28. Heart	1 2 3 4 5 6 7 8 9 10	
29. Neck	1 2 3 4 5 6 7 8 9 10	
30. Paws	1 2 3 4 5 6 7 8 9 10	

Class #10: Further Proc. Poultry Product Eval.	Official
1. Coating void	1 2 3 4 5 6 7 8 9 10
2. Inconsistent coating color	1 2 3 4 5 6 7 8 9 10
3. Inconsistent shape	1 2 3 4 5 6 7 8 9 10
4. Broken	1 2 3 4 5 6 7 8 9 10
5. Inconsistent size	1 2 3 4 5 6 7 8 9 10
6. Cluster marriages	1 2 3 4 5 6 7 8 9 10
7. Mis-cut wings	1 2 3 4 5 6 7 8 9 10
8. Broken wings	1 2 3 4 5 6 7 8 9 10
9. Feathers/ Foreign mat.	1 2 3 4 5 6 7 8 9 10
10. No defect	1 2 3 4 5 6 7 8 9 10

Test

- 1) ___ 11) ___ 21) ___
2) ___ 12) ___ 22) ___
3) ___ 13) ___ 23) ___
4) ___ 14) ___ 24) ___
5) ___ 15) ___ 25) ___
6) ___ 16) ___ 26) ___
7) ___ 17) ___ 27) ___
8) ___ 18) ___ 28) ___
9) ___ 19) ___ 29) ___
10) ___ 20) ___ 30) ___