

POULTRY WORKSHEET

Name: \_\_\_\_\_

School # \_\_\_\_\_

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

Placing Class 1	
<b>Placing:</b> 1st ___ 2nd ___ 3rd ___ 4th ___	
<b>Official:</b> 1st ___ 2nd ___ 3rd ___ 4th ___	
<b>Cuts:</b> _____ <b>Score:</b> _____	

Placing Class 2	
<b>Placing:</b> 1st ___ 2nd ___ 3rd ___ 4th ___	
<b>Official:</b> 1st ___ 2nd ___ 3rd ___ 4th ___	
<b>Cuts:</b> _____ <b>Score:</b> _____	

Egg Exterior Grading	AA/A	B	NG	Official
1				
2				
3				
4				
5				
6				
7				
8				
9				
10				

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	
9	A	B	C	NG	
10	A	B	C	NG	

Egg Int. Grading	AA	A	B	Loss	Official
1					
2					
3					
4					
5					
6					
7					
8					
9					
10					

:Egg Exterior Factors										
Checked	1	2	3	4	5	6	7	8	9	10
Dented Checked	1	2	3	4	5	6	7	8	9	10
Leaker	1	2	3	4	5	6	7	8	9	10
Slit/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

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	

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. Miscut 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) \_\_\_