

Poultry Cliff Notes

Live Birds

Rank from best to worst layers

Bleaching order: eyes, vent, legs

Reasons

- Compare within a top, middle, and bottom pair.
- State why the first one in the pair was better, admit or grant if there was anything about the second hen that was better, then follow up with what you ultimately faulted it for.
- Stand still
- Don't say Number 1, call them Hen 1
- Introduce yourself, state rankings at beginning and end

| | Place | Grant/Admit | Fault |
|----------------|----------------|-----------------------------------|--|
| Top Pair | ex: 1/2 | ex: Grant that 2 had a wider vent | ex: Fault 2 for less bleaching on legs |
| Middle Pair | | | |
| Bottom Pair | | | |
| Notes on Hen 1 | Notes on Hen 2 | Notes on Hen 3 | Notes on Hen 4 |

Ready to Cook

- Grade A: You'd be happy to buy it in the store as is
- Grade B: Could be cut up and sold for parts
- Grade C: Only good for soup
- You can't touch the carcass, but can turn it on the shackle at the top

Broken-Out Eggs

- Grade AA : high yolk, really small white
- Grade A : high, spreads some
- Grade B: low yolk, spread all over plate, interior part of the white is barely visible
- Inedible: blood or meat spots

Exterior Quality

- Grade A: Perfect, like the ones you buy in the store

- Grade B: Misshaped, not pretty, but still edible. Would be used in prebaked, etc products
- Dirty: Prominent stains or adhering material

Candling

- Grade AA: Air cell size of dime
- Grade A: Air cell size of nickel
- Grade B: Air cell size of quarter
- Inedible: Blood or meat spot

Parts

Use a mental key. At the contest, use process of elimination. Go through each item and think about what you know it is not

1. Breast Meat..... go to 2
Not breast meat go to 3
2. Contains bones go to 4
No bones..... go to 5
3. Leggo to 6
Something else..... go to 7
4. **Whole breast:** big, both sides, bones
Breast with ribs: both sides
Breast quarter: wing attached
Split breast: whole breast cut in half
5. **Boneless breast:** like what you buy in the store. May have skin
Breast tenderloin: chicken finger
6. **Whole leg:** thigh and drumstick with no back
Leg Quarter: thigh and drumstick with back attached- bigger
Thigh: upper portion of leg, contains bones
Boneless thigh: darker, more red than boneless breast
Drumstick: Chicken leg- you know this one
7. Wing..... go to 8
Something elsego to 9
8. **Wing:** whole thing, but wing tip may be removed
Flat: middle of the wing, small and flat
Drumette: ette= smaller form of something. So similar to a mini drumstick
9. **Giblets:** if you look at it and think “eww”. Includes gizzard, liver, heart, all very dark and small
10. **Back:** starts at base of neck, extends to tail
11. **Neck:** may have skin or not.