

UNIT - INTRODUCTION TO ANIMAL PRODUCTS

Name _____

Lesson 5: Poultry Products

Date _____

EVALUATION

Circle the letter that corresponds to the best answer.

1. Which poultry quality factor evaluates the shape of the carcass or part?
 - a. Fleshing
 - b. Fat covering
 - c. Discoloration
 - d. Conformation

2. Which of the following is not a USDA grade for poultry carcasses?
 - a. AA
 - b. A
 - c. B
 - d. C

3. What is the correct name for the largest individual part of the wing?
 - a. Drumstick
 - b. Drumette
 - c. Leg
 - d. Wing

4. Which of the following is the highest grade for eggs?
 - a. AA
 - b. A
 - c. B
 - d. C

Complete the following short answer question.

5. When eggs are graded using a candling light, what factors are being evaluated?