

## UNIT - INTRODUCTION TO ANIMAL PRODUCTS

AS 1 (Instructor)

### Lesson 5: Poultry Products

Name \_\_\_\_\_

#### Poultry Grading

**Objective:** The student will become familiar with USDA quality grades of poultry.

#### Instructor Directions:

Obtain four whole chicken carcasses from a local store. Hang the carcasses with their feet pointing up and their necks pointing down. Using the USDA quality grade tables, prepare one A grade, two B grades, and one C grade from the four birds. Assign each bird a three digit number and allow students to practice grading the birds. Have students refer to the *Introduction to Animal Products Student Reference* for the quality grading tables and descriptive information.

To prepare the various grades, follow these recommendations.

A grade – Use the chicken straight from the package.

B grade – On one chicken, remove wings at second joint. On the second chicken, cut the skin on the breast up to 1 ¼ inches along the breast. Do not cut into the meat.

C grade – On this chicken, remove an entire wing.