

UNIT - INTRODUCTION TO ANIMAL PRODUCTS**AS 2 (Student)****Lesson 5: Poultry Products****Name** _____**Poultry Grading****Objective:** Grade poultry carcass for quality.**Directions:**

1. The instructor will provide four poultry carcasses for you to grade based on the quality factors presented in the *Introduction to Animal Products Student Reference*.
2. Closely evaluate each carcass. Complete the chart as you evaluate each carcass. Make sure you record the carcass number in the top of each column.
3. Determine the quality grade for each carcass. Record your grade in the table.

Quality Factors	Carcass # ____	Carcass # ____	Carcass # ____	Carcass # ____
Conformation (Breastbone, Back, Legs and Wings)				
Fleshing				
Fat covering				
Defeathering				
Exposed flesh				
Discolorations				
Disjointed and broken bones				
Missing parts				
Freezing defects				
Quality grade				

NOTE: If you touch the poultry carcasses, wash your hands thoroughly.