

### EVALUATION

**Complete the following short answer questions.**

1. Why is it important to remove food from chickens before being processed?
  
  
  
  
  
  
  
  
  
  
2. List the steps in processing poultry meat.
  - a.
  - b.
  - c.
  - d.
  - e.
  - f.
  - g.
  - h.
  - i.
  
3. The poultry industry has added value to its products by further processing. What does this mean? Give three examples of further processed products of the poultry industry.

4. What important new element has the HACCP legislation added to poultry and meat processing plant inspections?
5. Why are eggs oiled during egg processing?
6. Explain what it means to “candle” the egg.
7. When marketing eggs, why is it important that eggs be marked with the USDA grade symbol?