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Poultry

Form #: 478-3

Team Name

Carmine

Team #

0 1 4 1

Code

Last Name | **First Name**

Broiler/ Breeder Selection

Bird No.	Class 1 Keep Cull
1	
2	
3	
4	
5	
6	
7	
8	

Reasons

Class 3	Class 6

Placing Classes

	Place	Class Number 2 5 14 15	Place
1	1 2 3 4		1 2 3 4
2	1 2 4 3		1 2 4 3
3	1 3 2 4		1 3 2 4
4	1 3 4 2		1 3 4 2
5	1 4 2 3		1 4 2 3
6	1 4 3 2		1 4 3 2
7	2 1 3 4		2 1 3 4
8	2 1 4 3		2 1 4 3
9	2 3 1 4		2 3 1 4
10	2 3 4 1		2 3 4 1
11	2 4 1 3		2 4 1 3
12	2 4 3 1		2 4 3 1
13	3 1 2 4		3 1 2 4
14	3 1 4 2		3 1 4 2
15	3 2 1 4		3 2 1 4
16	3 2 4 1		3 2 4 1
17	3 4 1 2		3 4 1 2
18	3 4 2 1		3 4 2 1
19	4 1 2 3		4 1 2 3
20	4 1 3 2		4 1 3 2
21	4 2 1 3		4 2 1 3
22	4 2 3 1		4 2 3 1
23	4 3 1 2		4 3 1 2
24	4 3 2 1		4 3 2 1

Class 4 Carcass/Part

Bird No.	Quality A	B	C	NG
1				
2				
3				
4				
5				
6				
7				
8				
9				
10				

NG = Nongradable

Class 7 Interior Quality

Egg No.	Quality AA	A	B	Loss
1				
2				
3				
4				
5				
6				
7				
8				
9				
10				

Class 8 Exterior Quality

Egg No.	Quality AA/A	B	NG
1			
2			
3			
4			
5			
6			
7			
8			
9			
10			

Class 9 Egg Exterior Quality - Written Factors

Defect	Egg Number 1	2	3	4	5	6	7	8	9	10
1 Checked										
2 Dented Checked										
3 Leaker										
4 Slight/Moderate Stain										
5 Prominent Stain										
6 Adhering Dirt/Foreign Material										
7 Decidedly Misshapen										
8 Faulty Soundness/Strength										
9 Large Calcium Deposits										
10 Body Check										
11 Pronounced Ridges										
12 Pronounced Thin Spots										
13 No Defect										

Class 11 - Identification of Parts

	Sample Number 1	2	3	4	5	6	7	8	9	10
1 Half										
2 Front Half										
3 Rear Half										
4 Whole breast with ribs										
5 Boneless, skinless whole breast with rib meat										
6 Whole breast										
7 Boneless, skinless whole breast										
8 Split breast with ribs										
9 Boneless, skinless split breast with rib meat										
10 Split breast										
11 Boneless, skinless split breast										
12 Breast quarter										
13 Breast quarter without wing										
14 Tenderloin										
15 Wishbone										
16 Leg quarter										
17 Leg										
18 Thigh with back portion										
19 Thigh										
20 Boneless, skinless thigh										
21 Drumstick										
22 Boneless, skinless drum										
23 Wing										
24 Drumette										
25 Wing portion										
26 Liver										
27 Gizzard										
28 Heart										
29 Neck										
30 Paws										

Class 10
Further-Processed Poultry Meat Products Evaluation

Defect	Product Number 1	2	3	4	5	6	7	8	9	10
1 Coating Void										
2 Inconsistent Coating Color										
3 Inconsistent Shape										
4 Broken										
5 Inconsistent Size										
6 Cluster/Marriages										
7 Miscut Wings										
8 Broken Wings										
9 Feathers/Foreign Materials										
10 No Defects										

Class 12
Written Examination

1	A	B	C	D	E	16	A	B	C	D	E
2	A	B	C	D	E	17	A	B	C	D	E
3	A	B	C	D	E	18	A	B	C	D	E
4	A	B	C	D	E	19	A	B	C	D	E
5	A	B	C	D	E	20	A	B	C	D	E
6	A	B	C	D	E	21	A	B	C	D	E
7	A	B	C	D	E	22	A	B	C	D	E
8	A	B	C	D	E	23	A	B	C	D	E
9	A	B	C	D	E	24	A	B	C	D	E
10	A	B	C	D	E	25	A	B	C	D	E
11	A	B	C	D	E	26	A	B	C	D	E
12	A	B	C	D	E	27	A	B	C	D	E
13	A	B	C	D	E	28	A	B	C	D	E
14	A	B	C	D	E	29	A	B	C	D	E
15	A	B	C	D	E	30	A	B	C	D	E

Class 13
Team Activity

1	A	B	C	D	E
2	A	B	C	D	E
3	A	B	C	D	E
4	A	B	C	D	E
5	A	B	C	D	E
6	A	B	C	D	E
7	A	B	C	D	E
8	A	B	C	D	E
9	A	B	C	D	E
10	A	B	C	D	E
11	A	B	C	D	E
12	A	B	C	D	E
13	A	B	C	D	E
14	A	B	C	D	E
15	A	B	C	D	E