

Poultry Evaluation

Senior Division

FFA

The purpose of the Poultry Evaluation Career Development Event is to encourage learning through activities related to production and management, processing, marketing, and food safety and quality of poultry products.

Eligibility

This event is open to all high school FFA chapters and FFA members in good standing. Members who participated in a previous national event or state-winning teams in this area are ineligible.

This event will be held during the Delaware State Fair. Each team will report to the bleachers inside Memorial Hall for registration at the appointed time.

Event Procedure

1. Teams will consist of up to four members.
2. Team members must wear an FFA shirt, nonathletic pants, or jeans, and closed-toed shoes.
3. Humane Treatment of Live Animals: All live animals must be treated with the utmost care and respect. Violation of this rule will automatically disqualify an offending team member from the event. The supervision, interpretation, and enforcement of this rule will be the responsibility of the event superintendent, industry professional present, or his/her designee.
4. Each team will report to the team orientation meeting for instructions. No participant, coach, or advisor may enter the event area before the specified time.
5. Each team will receive computer scan sheets during the Poultry Evaluation Career Development Event team registration time.
6. Participants will have ten minutes per class to complete Classes 1 through 12. An appropriate amount of time, as determined by the event officials, will be provided for the written exam and team activity. A warning signal will inform the participants when the time expires for each class. Participants will have approximately one minute to move from class to class.
7. Participants will not be allowed to possess any personal electronic devices (i.e., cell phones, smart watches, AirPods, etc) other than those approved by event officials. Participants who possess personal electronic devices without prior approval from the event officials will be disqualified from the event.

Event Format

Equipment

1. Materials provided by the participant: Each participant must have two clean, sharpened No. 2 pencils, a clipboard, and a calculator. Calculators permissible for use in this event are those that are battery-operated, non-programmable, and silent.
 - a. A calculator may have the following functions: addition, subtraction, multiplication, division, equals, percent, square root, +/- key, and one memory register. Calculators that are capable of storing equations, definitions, and/or terms are not permitted. Participant use of unauthorized electronic devices will result in disqualification.
2. Materials provided by the event officials: Participants will be provided a file folder to provide storage for the scan sheet during the event and blank paper for oral reasons. No other containers or devices will be permitted for participant use during the event.
3. NO OTHER MATERIALS will be permitted. Participants attempting to use unauthorized materials will be disqualified.

Individual Activities

Live Poultry Evaluation

Each class has a value of 50 points per participant. The event superintendent obtains the “official placing” of the class and the “basis of grading” from the judge. The “basis of grading” is the numerical difference or “cut” between each of the three pairs—top, middle, and bottom—in the placing class. The three “cuts” are totaled; the total cannot exceed 15 points. From the judge’s information and the directions printed on the Hormel Computing Slide, the correct scores are obtained for all (24) possible placings (refer to the references section for the source of the computing slide). The computer scoring system uses the Hormel Scoring format when calculating a participant’s score for each placing class. Pictures may be used in place of live birds when deemed necessary by Industry Professionals, DDA, and/or Delaware State Fair for Biosecurity reasons.

MARKET BROILER PLACING (50 POINTS)

Each participant will place a class of four market broilers. Each participant will be permitted to “handle” the birds, as long as the birds are inspected in a professional and humane manner.

Participants may NOT remove the broilers from the holding unit.

EGG-TYPE HEN PLACING (50 POINTS)

Each participant will place a class of four egg-type hens. The birds will be Single-Comb White Leghorns, or commercial strains of Leghorn-type (inbred cross). The birds may have trimmed beaks. Each participant will be permitted to “handle” the birds, as long as the birds are inspected in a professional and humane manner. **Participants may remove the laying hens from the holding unit.**

ORAL REASONS (50 POINTS)

Each participant may present oral reasons for either the placing class of market broilers or for the class of egg-type hens. The class for which participants should develop oral reasons for presentation will be clearly identified during the event. Participants will have ten minutes to prepare and two

minutes to present their oral reasons. Reasons should include current USDA and poultry industry terminology and standards. The oral reasons scorecard can be used as a guideline for preparing (refer to the “Presenting Oral Reasons” section of the Poultry Science Manual for National FFA Career Development Events, current edition)

Ready-to-Cook Poultry

CARCASS GRADING (50 POINTS).

Each participant will grade a class of ten ready-to-cook chicken and/or turkey carcasses and/or parts. Criteria for grading will be derived from USDA standards for chicken carcasses weighing two pounds to six pounds and for turkey carcasses weighing six to sixteen pounds or carcasses weighing greater than sixteen pounds. Four categories may be used, including the USDA quality grades A, B, C, and the category NG (nongradable). Participants may not touch any carcass or part; doing so will result in disqualification. If used, the shackle holding a carcass may be rotated to show the entire carcass. Scoring for parts and carcass grading: OFFICIAL GRADE

Participants Grade	A	B	C	NG
A	5	3	1	0
B	3	5	3	0
C	1	3	5	0
NG	0	0	0	5

As shown above, carcass grading is scored based on the USDA quality grades A, B, C, and the category NG. Each correct grade receives a score of five points. If the item is graded one quality grade below or above the correct grade, two points will be deducted to obtain a score of three points. If the item is graded two quality grades below or above the correct grade, four points are deducted to obtain a score of one point. However, if the “NG” line is “crossed” (i.e., an incorrect judgment), all five points are deducted to obtain a score of zero points. (Adapted from information provided by Don Sheets, Retired, Kansas Board of Agriculture, Topeka, Kansas.)

CARCASS PLACING (50 POINTS).

Each participant will place a class of four ready-to-cook chicken or turkey carcasses. The criteria for placing will be derived from USDA standards relative to poultry weight classes. Participants may not touch any carcass; doing so will result in disqualification. If used, the shackle holding a carcass may be rotated to show the entire carcass.

ORAL REASONS (50 POINTS).

Each participant may present oral reasons for this class as determined by event officials. Participants will have ten minutes to prepare and two minutes to present their reasons. Reasons should include

current USDA and poultry industry terminology and standards.

Shell Eggs

INTERIOR GRADING (50 POINTS)

Each participant will grade a class of ten white (or white-tint) shell eggs.

Criteria for grading will be derived from USDA standards for the interior quality of market eggs. The USDA quality grades will be AA, A, B, and Loss. Participants must candle the eggs to determine the appropriate USDA quality grade, but improper handling of eggs will result in disqualification.

Scoring for interior egg quality grading:

Participants Grade	AA	A	B	Loss
AA	5	3	1	0
A	3	5	3	0
B	1	3	5	0
Loss	0	0	0	5

OFFICIAL GRADE As shown above, interior egg quality grading is scored based on the USDA quality grades AA, A, B, and Loss. In the case of Class 76, each correct grade receives a score of five points. If the item is graded one quality grade below or above the correct grade, two points will be deducted to obtain a score of three points. If the item is graded two quality grades below or above the correct grade, four points are deducted to obtain a score of one point. However, if the “Loss” line is “crossed” (i.e., an incorrect judgment), all five points are deducted to obtain a score of zero points.

EXTERIOR GRADING (50 POINTS)

Each participant will grade a class of ten shell eggs (white, brown, or other). Criteria for grading will be derived from USDA standards for the exterior quality of market eggs. The USDA quality grades will be AA/A, B, and NG (nongradable). Criteria for grading may include decisions related to the following quality factors: Soundness (unbroken, check, dented check or leaker); stains (slight/moderate stain or prominent stain); adhering dirt or foreign material; egg shape (approximately normal shape, unusual or decidedly misshapen); shell texture (large calcium deposits, body check or pronounced ridges); shell thickness (pronounced thin spots); no defect. Each participant will determine the written factors for the grading of the exterior chicken eggs. The written factors will relate to the criteria used for grading the exterior quality of eggs.

Scoring for exterior egg quality grading:

Participants Grade	AA/A	B	NG
A	5	2	0
B	2	5	0
NG	0	0	5
Loss	0	0	0

As shown above, exterior egg quality grading is scored based on the USDA quality grades AA/A, B, and NG (non-gradable). Each correct grade receives a score of five points. If the item is graded one quality grade below or above the correct grade, three points will be deducted to obtain a score of two points. However, if the “Loss” line is “crossed” (i.e., an incorrect judgment), all five points are deducted to obtain a score of zero points.

WRITTEN FACTORS (50 POINTS)

Written factors for exterior egg quality grading have a value of 50 points per participant:

Each item may be determined to have “no defect” or to have one or more defects.

- a. For each correct match with the judge, zero points are deducted.
- b. For each “defect” or “no defect” missed or added, two points are deducted.
- c. No score will be less than zero.

Further Processed

BONELESS FURTHER PROCESSED (50 POINTS)

Each participant will determine written quality factors for a class of ten boneless further processed poultry meat products (e.g., precooked, poultry meat patties, tenders, nuggets, or other boneless products). Criteria for evaluation will include coating defects, color defects, consistency of shape/size, broken and/or incomplete products, cluster/marriages, and evidence of foreign material.

Each item may be determined to have “no defect” or to have one or more defects.

- a. For each correct match with the judge, zero points are deducted.
- b. For each “defect” or “no defect” missed or added, two points are deducted.
- c. No score will be less than zero.

Participants may not touch any product; doing so will result in disqualification.

Possible Defects: Coating Void, Inconsistent Color, Inconsistent Shape/ Size, Broken/Incomplete, Cluster/Marriages, Foreign Material, and No Defect

BONE-IN FURTHER PROCESSED (50 POINTS)

Each participant will determine written quality factors for a class of ten bone-in further processed poultry meat products (e.g., precooked, bone-in wings or other bone-in poultry meat products). Criteria for evaluation will include coating defects if applicable, color defects, consistency of size, broken products, miscut products, and evidence of foreign material.

Participants may not touch any product; doing so will result in disqualification.

Each item may be determined to have “no defect” or to have one or more defects.

- a. For each correct match with the judge, zero points are deducted.
- b. For each “defect” or “no defect” missed or added, two points are deducted.
- c. No score will be less than zero.

CARCASS PARTS IDENTIFICATION (50 POINTS)

Each participant will identify ten poultry parts. Poultry parts to be identified will be randomly selected and consistent with those used in the chicken processing and merchandising industries.

The participant may not touch any part; doing so will result in disqualification.

The identification class consists of ten poultry carcass parts. The class has a value of 50 points per participant. Each correct answer receives a score of five points.

POULTRY MANAGEMENT WRITTEN EXAM (100 POINTS)

Each participant will complete a written examination on poultry production, management, anatomy, and physiology. Examination items will be developed from the past three years of National Poultry & Egg Evaluation CDE written exams.

Team Activity

TEAM ACTIVITY (150 POINTS)

The team activity can include, but is not limited to, data collection and summary, analyzing current events pertaining to the poultry industry, and evaluating other practicum materials pertaining to sections in the Poultry Science Manual for National FFA Career Development Events. The scores will be derived from responses to an appropriate number of questions, including calculations. Team members may be asked to utilize provided materials in their responses.

SCORING

Activity	Individual	Team
Live Poultry <ul style="list-style-type: none"> Market Broilers Placing Egg-type Hens Placing Reasons on one of the above placing classes 	300	1,200
Ready to Cook Poultry <ul style="list-style-type: none"> Carcass Grading Carcass Placing Reasons on the Carcass Placing class 		
Shell Eggs <ul style="list-style-type: none"> Interior Grading Exterior Grading Written Factors 	150	600
Further Processed Poultry <ul style="list-style-type: none"> Boneless Further Processed Bone-In Further Processed Carcass Parts Identification 	150	600
Written exam	100	400
Team Activity		150
TOTAL POINTS POSSIBLE	700	2,950

Tiebreakers

If ties occur, the following classes, in this order, will be used to determine the ranking of award recipients:

1. Team:
 1. Score of team activity
 2. Combined exam score
 3. Combined score on Further Processed Products
2. Individual:
 1. Total score of placing classes
 2. Written Management Exam
 3. Oral Reasons

Awards

Awards will be presented to individuals and/or teams based upon their rankings at the State FFA Awards Breakfast. The first place team will represent Delaware at that year's National FFA Convention to compete in the National FFA Poultry Evaluation CDE. The second place team will represent Delaware at the Big E.

References

This list of references is not intended to be all-inclusive.

Other sources may be utilized, and teachers are encouraged to make use of the very best instructional materials available. The following list contains references that may prove helpful during event preparation:

- Poultry Picture Series, USDA Agricultural Marketing Service, <https://www.ams.usda.gov/book/poultry-picture-series>

- Poultry-Grading Manual —Agriculture Handbook Number 31 (latest USDA edition). Agricultural Marketing Service, United States Department of Agriculture.
<https://www.ams.usda.gov/sites/default/files/PoultryGradingManual.pdf>
- Egg-Grading Manual —Agriculture Handbook Number 75 (latest USDA edition), Agricultural Marketing Service, United States Department of Agriculture.
<https://www.ams.usda.gov/sites/default/files/media/Egg%20Grading%20Manual.pdf>
- Past CDE materials and other resources are available on FFA.org
- One Less Thing—Poultry Judging Handbook Lessons,
<https://www.onelessting.net/collections/poultry>
- Poultry Science Manual for National FFA Career Development Events 7th Edition (2017) Instructional Material Services. Available from Instructional Materials Service (IMS), Texas A&M University, 2588 TAMUS, College Station, Texas 77843-2588 (Phone: 979-845-6601; FAX: 979-845-6608; <https://agrillifelearn.tamu.edu/s/product/poultry-science-manual-for-career-developments-7th-edition/01t4x000002dEvPAAU>)

Reasons Rubric

Scorecard for Oral Reasons: Broiler or Egg-Type Hens and Ready-to-Cook Poultry Carcasses * To be used as a scoring guide by the official judges. (2 per student)	Possible Points	Total Points
Importance of Points Covered		
Did the participant actually explain why one bird/carcass was selected/placed over another, or did the participant only vaguely describe the birds/carcasses?	5	
Did the participant stress the crucial differences, or did he/she make stereotypic (“canned”) comparisons of various factors?	8	
Did the participant tell all there was to tell of importance, or were there other significant reasons that should have been given for the selection/placing?	5	
Appearance and Delivery		
Did the participant stand still on two feet and face the judge?	2	
Did the participant speak clearly, distinctly and loud enough to be heard?	2	
Did the participant have an appropriate opening and closing statement?	2	
Did the participant speak smoothly without long pauses?	2	
Was the participant confident? Was the participant convincing?	4	
Proper Use of Terms		
Did the participant use relevant terminology properly?	4	
Did the participant understand the terms used?	3	
Was the participant able to define the terms used? ** (**Participants may be asked to define terms used.)	3	
Accuracy of Statements		
Did the participant describe the birds/carcasses based on their actual visual appearance?	5	
Did the participant present accurate statements?	5	
Total Points	50	

Poultry Form #478-7

Team Name

Incorrect Marks Correct Mark



Team #

0	0	0	0
1	1	1	1
2	2	2	2
3	3	3	3
4	4	4	4
5	5	5	5
6	6	6	6
7	7	7	7
8	8	8	8
9	9	9	9

Last Name				First Name			
A	A	A	A	A	A	A	A
B	B	B	B	B	B	B	B
C	C	C	C	C	C	C	C
D	D	D	D	D	D	D	D
E	E	E	E	E	E	E	E
F	F	F	F	F	F	F	F
G	G	G	G	G	G	G	G
H	H	H	H	H	H	H	H
I	I	I	I	I	I	I	I
J	J	J	J	J	J	J	J
K	K	K	K	K	K	K	K
L	L	L	L	L	L	L	L
M	M	M	M	M	M	M	M
N	N	N	N	N	N	N	N
O	O	O	O	O	O	O	O
P	P	P	P	P	P	P	P
Q	Q	Q	Q	Q	Q	Q	Q
R	R	R	R	R	R	R	R
S	S	S	S	S	S	S	S
T	T	T	T	T	T	T	T
U	U	U	U	U	U	U	U
V	V	V	V	V	V	V	V
W	W	W	W	W	W	W	W
X	X	X	X	X	X	X	X
Y	Y	Y	Y	Y	Y	Y	Y
Z	Z	Z	Z	Z	Z	Z	Z

Carcass / Part Grading

Carcass/Part Number	Quality Grade			
	A	B	C	NG*
1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

*NG = Nongradable

Placing Classes

Mark one answer in each column!

	Broilers	Hens	RTC
1	1234	<input type="checkbox"/>	<input type="checkbox"/>
2	1243	<input type="checkbox"/>	<input type="checkbox"/>
3	1324	<input type="checkbox"/>	<input type="checkbox"/>
4	1342	<input type="checkbox"/>	<input type="checkbox"/>
5	1423	<input type="checkbox"/>	<input type="checkbox"/>
6	1432	<input type="checkbox"/>	<input type="checkbox"/>
7	2134	<input type="checkbox"/>	<input type="checkbox"/>
8	2143	<input type="checkbox"/>	<input type="checkbox"/>
9	2314	<input type="checkbox"/>	<input type="checkbox"/>
10	2341	<input type="checkbox"/>	<input type="checkbox"/>
11	2413	<input type="checkbox"/>	<input type="checkbox"/>
12	2431	<input type="checkbox"/>	<input type="checkbox"/>
13	3124	<input type="checkbox"/>	<input type="checkbox"/>
14	3142	<input type="checkbox"/>	<input type="checkbox"/>
15	3214	<input type="checkbox"/>	<input type="checkbox"/>
16	3241	<input type="checkbox"/>	<input type="checkbox"/>
17	3412	<input type="checkbox"/>	<input type="checkbox"/>
18	3421	<input type="checkbox"/>	<input type="checkbox"/>
19	4123	<input type="checkbox"/>	<input type="checkbox"/>
20	4132	<input type="checkbox"/>	<input type="checkbox"/>
21	4213	<input type="checkbox"/>	<input type="checkbox"/>
22	4231	<input type="checkbox"/>	<input type="checkbox"/>
23	4312	<input type="checkbox"/>	<input type="checkbox"/>
24	4321	<input type="checkbox"/>	<input type="checkbox"/>

Code #

0	0
1	1
2	2
3	3
4	4
5	5
6	6
7	7
8	8
9	9

Egg Interior Quality Grading

Egg Number	Quality Grade		
	AA	A	B Loss
1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Reasons

	1	2
0	0	0
1	1	1
2	2	2
3	3	3
4	4	4
5	5	5
6	6	6
7	7	7
8	8	8
9	9	9

Egg Exterior Quality Grading and Written Factors

Grade	Egg Number									
	1	2	3	4	5	6	7	8	9	10
1 AA/A	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2 B	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3 Nongradable	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Defect	1	2	3	4	5	6	7	8	9	10
1 Checked	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2 Dented Checked	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3 Leaker	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4 Slight / Moderate Stain	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5 Prominent Stain	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6 Adhering Dirt / Foreign Material	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7 Decidedly Misshapen	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8 Large Calcium Deposits	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9 Body Check	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10 Pronounced Ridges	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11 Pronounced Thin Spots	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12 No Defect	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

One for each egg! (ten total marks)

Mark all that apply!

Identification of Carcass Parts										
Part	Part Number									
	1	2	3	4	5	6	7	8	9	10
1 Half	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2 Front Half	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3 Rear Half	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4 Whole breast with ribs	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5 Bnls., skinless whole breast with rib meat	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6 Whole breast	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7 Bnls., skinless whole breast	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8 Split breast with ribs	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9 Bnls., skinless split breast with rib meat	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10 Split breast	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11 Bnls., skinless split breast	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12 Breast quarter	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13 Breast quarter without wing	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14 Tenderloin	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
15 Wishbone	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
16 Leg quarter	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17 Leg	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
18 Thigh w/ back portion	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
19 Thigh	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
20 Bnls., skinless thigh	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
21 Drumstick	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
22 Bnls., skinless drum	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
23 Wing	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
24 Drumette	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
25 Wing portion	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
26 Liver	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
27 Gizzard	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
28 Heart	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
29 Neck	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
30 Paws	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	1	2	3	4	5	6	7	8	9	10

Mark one answer in each column!

Exam	
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)
16	(A B C D E)
17	(A B C D E)
18	(A B C D E)
19	(A B C D E)
20	(A B C D E)
21	(A B C D E)
22	(A B C D E)
23	(A B C D E)
24	(A B C D E)
25	(A B C D E)
26	(A B C D E)
27	(A B C D E)
28	(A B C D E)
29	(A B C D E)
30	(A B C D E)

Boneless Further Processed Poultry Meat Products										
Defect	Product Number									
	1	2	3	4	5	6	7	8	9	10
1 Coating Void	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2 Inconsistent Color	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3 Inconsistent Shape / Size	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4 Broken / Incomplete	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5 Cluster / Marriages	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6 Foreign Material	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7 No Defect	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	1	2	3	4	5	6	7	8	9	10

Mark all that apply!

Bone-In Further Processed Poultry Meat Products										
Defect	Product Number									
	1	2	3	4	5	6	7	8	9	10
1 Coating Void	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2 Inconsistent Color	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3 Inconsistent Size	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4 Broken / Broken Bone	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5 Miscut	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6 Foreign Material	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7 No Defect	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	1	2	3	4	5	6	7	8	9	10

Mark all that apply!