Poultry Cliff Notes
Live Birds
Rank from best to worst layers
Bleaching order: eyes, vent, legs
Reasons
 Compare within a top, middle, and bottom pair.
 State why the first one in the pair was better, admit or grant if there was anything about the
second hen that was better, then follow up with what you ultimately faulted it for.
 Stand still
 ŽŶ͛ƚƐĂǇEƵŵďĞƌϭ͕ĐĂůůƚŚĞŵ,ĞŶϭ
 Introduce yourself, state rankings at beginning and end
 Place Grant/Admit Fault
Top Pair ex: 1/2 ex: Grant that 2 had a
wider vent
ex: Fault 2 for less
bleaching on legs
Middle Pair
Bottom Pair
Notes on Hen 1 Notes on Hen 2 Notes on Hen 3 No Notes on Hen 4

Ready to Cook
 'ƌĂĚĞ͗zŽƵ͛ĚďĞŚĂƉƉǇƚŽďƵǇŝƚŝŶƚŚĞƐƚŽƌĞĂƐŝƐ
 Grade B: Could be cut up and sold for parts
 Grade C: Only good for soup
 zŽƵĐĂŶ͛ƚƚŽƵĐŚƚŚĞĐĂƌĐĂƐƐ͕ďƵƚĐĂŶƚƵƌŶŝƚŽŶƚŚĞƐŚĂĐŬůĞĂƚƚŚĞƚŽƉ
Broken-Out Eggs
 Grade AA : high yolk, really small white
 Grade A : high, spreads some
 Grade B: low yolk, spread all over plate, interior part of the white is barely visible
 Inedible: blood or meat spots
Exterior Quality
 Grade A: Perfect, like the ones you buy in the store

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 Grade B: Misshaped, not pretty, but still edible. Would be used in prebaked, etc products
 Dirty: Prominent stains or adhering material
Candling
 Grade AA: Air cell size of dime
 Grade A: Air cell size of nickel
 Grade B: Air cell size of quarter
 Inedible: Blood or meat spot
Parts
Use a mental key. At the contest, use process of elimination. Go through each item and think
about what you know it is not
1. Breast Meat͙͙͙͙͙͙͙͙͙͙͙͙͙ go to 2
Not breast meat ͙͙͙͙͙͙͙͙͙͙͘͘ go to 3
2. Contains bones ͙͙͙͙͙͙͙͙͙͙͙ go to 4
No bones͙͙͙͙͙͙͙͙͙͙͙͙͙͙͘͘ go to 5
3. Leg ͙͙͙͙͙͙͙͙͙͙͙͙͙͙͙͙͙͙͘