

Poultry Basics

Directions: Fill in the blanks as you read the section in the textbook or listen to lectures and view demonstrations.

What is Poultry?

1. Kinds: _____
2. _____
3. _____
4. Light Meat: _____
5. Dark Meat: _____

Purchasing Poultry

1. Market Forms: _____
2. Class: _____
3. Style: _____
4. RTC: _____
5. Which poultry you buy is determined by the:
 - a) _____
 - b) _____
 - c) _____
 - d) _____

Judging Quality

1. Color: _____
2. Odor: _____
3. Stamps: _____

Inspection and Grading

1. _____
2. _____
3. _____

(Continued on next page)

Poultry Basics, continued

4. _____

5. Grade A Poultry:

a) _____

b) _____

c) _____

d) _____

6. _____

Handling and Storage

1. _____

2. _____

3. _____

4. _____

5. _____

Cutting Up Poultry

1. _____

2. _____

3. _____

4. _____

5. _____

6. _____

7. _____

8. _____

Cooking Poultry

Directions: Fill in the blanks as you read the section in the textbook or listen to lectures and view demonstrations.

Roasting and Baking:

1. _____
2. _____
3. _____

Carving Poultry

1. _____

2. _____

3. _____
4. _____
5. _____
6. _____
7. _____

8. _____

Broiling and Grilling

1. _____
2. _____
3. _____
4. _____
5. _____
6. _____

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Cooking Poultry, continued

7. _____

Frying Poultry

1. Pan-Frying: _____

2. Deep-Frying: _____

3. Pressure Frying: _____

Sautéing Poultry

1. _____

2. _____

3. _____

4. _____

5. _____

Simmering and Poaching Poultry

1. Simmering: _____

2. Poaching: _____

3. _____

Braising Poultry

1. _____

2. _____

3. _____
