

Poultry and Fabrication Portfolio Artifact

This bacteria is commonly linked with Poultry and **P**oultry **P**roducts

_____ s PP		
Food Commonly Linked with the Bacteria:	Most Common Symptoms	Prevention Measures
Poultry and Eggs	Diarrhea	Cook poultry and eggs to minimum internal temperatures. (_____ F)
Produce	Abdominal Cramps	Prevent cross-contamination between poultry and ready-to-eat food.
	Vomiting and Diarrhea	Keep food handlers who have been diagnosed with salmonellosis out of the operation

Types of Poultry

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

Poultry grading is based on a number of guidelines:	Grade _____ Is the Highest Grade	Grade _____ and _____
<u>Conformation:</u> _____ _____ _____ Flesh: Carcass has well-developed covering of flesh, and gives a rounded appearance Fat covering: Carcass has an even distribution of skin and well developed layer of fat especially the breast Defeathering: Carcass has a clean appearance, free of pin feathers Exposed Flesh: Parts free of exposed flesh resulting from tears, cut and missing skin. Broken or disjointed bones: Free of broken bones and no more the one disjointed bone.	_____ grade likely to be at _____. Virtually free from _____ such as discoloration, bruises, and feathers. _____ products have no _____ bones. Whole birds will have no _____ in the skin or exposed _____ that could dry out during cooking. Whole birds will be full fleshed and meaty.	Used in processed products where the poultry meat is _____ up, _____, or ground.

Guidelines for Purchasing Poultry

1. When purchasing poultry, look for the _____ Inspection Label and Grade.
2. All poultry must be inspected to make sure it is healthy and slaughtered under sanitary conditions.
3. Frozen poultry should be:
 - a. Solid to the touch.
 - b. Free of _____.
 - c. Sold in a tightly sealed package.
 - d. All poultry should be free of skin tears and bruises and have a fresh odor.
4. Fresh uncooked chicken should be _____ and moist with a creamy yellow skin color.
5. Turkey should have the same qualities, with a white skin.
6. _____ Readily available and less expensive than most other meat.
7. _____ Range: Raised in large yards and given space to roam. Darker in color and slightly different in texture and flavor.

Receiving Poultry

Fresh poultry should be delivered at _____F or lower.

Frozen received frozen.

Acceptable criteria for receiving:

Color: No discoloration

Texture: Firm flesh that springs back when touched

Storing Poultry

Store fresh, raw poultry at an internal temperature of _____ or lower.

Store frozen poultry at a temperature that keeps it frozen.

If removed from original packaging, place in airtight containers

Store below ready to eat foods if in the same cooler

Follow FIFO

Forms of Poultry : White and Dark

The two distinct differences in poultry forms are white meat and dark meat: Each type of meat holds different _____.

_____ MEAT:

- From areas of the fowl where there is little _____.
- Lower in calories.
- Cooks faster: can result in a dry product.

_____ meat:

- From areas where the bird's _____ are used more.
- Higher in calories and fat.
- Richer, more flavorful
- Requires longer cooking times.
- Suitable for moist and dry cooking methods

Classes of Poultry

Type	Age	Preparation
Broiler Chicken	_____Weeks	Broil, Roast
Fryer Chicken	_____Weeks	Roast, Grill, Broil, Saute
Roaster Chicken	_____Months	Roast, Grill
Cornish Game Hen	5-7 Weeks	Roast
Hen Turkey	5-7 Months	Roast, Fry, Smoke
Tom Turkey	7 Months +	Roast, Fry Smoke

Submit Poultry Fabrication Notes in Google Classroom

Draw the different parts of the chicken (Raw) and label whether they are light or dark meat.