**Poultry CDE Practice Lab – TO BE DONE IN PEN**

1. **GROUP ACTIVITY** – Watch the video and complete the group activity questions with your tablemates. Video is found at: <http://www.ihigh.com/ffa/video_910403.html> and on class website. Questions are 15 multiple choice questions. Answer below.
   1. 2. 3. 4. 5. 6. 7. 8.

9. 10. 11. 12. 13. 14. 15.

1. **LIVE HENS** - Three egg-type production hens for placing. Contestants rank the three birds in order of production qualities. The birds may be handled and should be handled in a humane way. Explain your placing below….

I place \_\_\_\_\_\_\_ over \_\_\_\_\_\_\_ for these reasons: (3-5 reasons)

Granted \_\_\_\_\_\_\_\_ (one good thing about 2nd place bird)

I place \_\_\_\_\_\_\_ over \_\_\_\_\_\_\_ for these reasons: (3-5 reasons)

Granted \_\_\_\_\_\_\_\_ (one good thing about 3rd place bird)

Leaving \_\_\_\_\_\_\_\_ for last because (2-4 reasons)

1. **LIVE ROOSTER** – One broiler type rooster will be scored based upon expected production and genetics. The bird may be handled and should be handled in a humane way. Rank the rooster from 1 to 10, 1 being the lowest quality broiler rooster possible and 10 being a strong broiler free of any defects or damages. State and explain your rank below.
2. **READY TO COOK** - Ready to cook drumsticks will each graded A, B, C according to the USDA quality standards. Do not remove from bags. Give your grade and rationale below.
3. **INTERIOR QUALITY** - Eight shell eggs, graded for interior quality only, based on USDA standards, into AA, A, B, and inedible. Candle each egg then give your grade and rationale below.
4. **EXTERIOR QUALITY** – Grade eight chicken eggs, for exterior quality grading based on soundness, cleanliness, etc. Participants may not touch any eggs. Explain your grade and rationale below.
5. **BROKEN OUT EGGS** – Four broken open eggs will be on display. Each will be graded AA, A, B, or inedible, according to the USDA quality standards. Explain your rationale and grade below, do not touch.
6. **SIZE** – Using the sizing chart size each of the eggs – small, medium, large, extra large or jumbo. Give the weight of each egg.
7. **CARCASS ID** - Poultry carcass parts to be identified. Participants may not touch any product.
8. **EQUPITMENT** – Poultry equipment, identify each tool and name it below.

11. **WRITTEN TEST** - A written test, consisting of twenty-five multiple choice questions.

* 1. 2. 3. 4. 5. 6. 7. 8.

9. 10. 11. 12. 13. 14. 15.

16. 17. 18. 19. 20. 21. 22. 23.

24. 25.

12. **EVALUATION** – Please comment below on this lab, easy, hard, enjoy, dislike, changes? Be detailed.

When finished – go to Mrs. Propson’s office to check your answers answers against the key. HIGHLIGHT each question you got INCORRECT. Then work on your resume, SAE booklet or studying for test Tues.