Ready to Cook Poultry

4-H Poultry Judging
Grading Carcasses

• Graded A, B, or C
• Judged by Exposed Flesh, Missing Parts, and Disjointed or Broken Bones
• Mark your card for the lowest grade defect found on the carcass
• No Touching!
Exposed Flesh

• Cuts, tears, and trims are a result of a miscut by a knife or tearing of the skin.
• Grades are determined by the amount of exposed flesh: the length of the cut and the amount of flesh showing.
• Cuts and tears must be completely through the skin so that the meat is showing before putting a lower grade.
Exposed Flesh

• A Grade
  • Cuts and tears less than ¼ inch
  • No skin missing

• B Grade
  • Up to 1/3 of the flesh can be exposed
  • Meat cannot be cut

• C Grade
  • More than 1/3 of flesh is exposed
Grade A-No defects or exposed flesh
Grade B-Exposed flesh on breast and thigh
Exposed Flesh

• If there is more than one tear, add the length or amount missing to determine the grade
Missing Parts

• Grade A carcass may have the wing tips and tail missing where the tail joins the back.
• Grade B carcass may be missing the wing up to the second joint, as well as the tail and back less than halfway to the hips.
• Grade C carcass-the wing may be cut off at the third joint at the juncture of the body. The tail and back, more than halfway to the hip, may be missing.
• GRADE A
• Flippers removed
• Tail cut off even with body
• GRADE B

• Tail cut not wider than base of tail

• Tail cut ½ way to hip joints
- GRADE C
- Missing entire wing
Disjointed and Broken Bones

- Disjointed = joint is out of socket...not broken
- Broken bones may be protruding or non-protruding
  - Does it come through the skin?
Disjointed or Broken Bones

- Grade A can have one disjointed bone, but no broken
- Grade B can have either two disjointed or one disjointed and one non-protruding broken bone
- Grade C have more than two disjointed or non-protruding broken bones. Any protruding bones is grade C
• GRADE B
• 2 Disjoints (leg and wing)
Grade C
Protruding bone in wing
Table 3. Summary of Poultry Judging Contest Specifications of Quality for Individual Carcasses of Ready-to-Cook Poultry

<table>
<thead>
<tr>
<th>Factor</th>
<th>A Quality</th>
<th>B Quality</th>
<th>C Quality</th>
</tr>
</thead>
<tbody>
<tr>
<td>Exposed Flesh Carcass Weight</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Minimum</td>
<td>Maximum</td>
<td>Breast &amp; Legs$^1$</td>
<td>Elsewhere$^1$</td>
</tr>
<tr>
<td>None</td>
<td>2 lbs</td>
<td>1/4&quot;</td>
<td>1&quot;</td>
</tr>
<tr>
<td>Over 2 lbs</td>
<td>6 lbs</td>
<td>1/4&quot;</td>
<td>1-1/2&quot;</td>
</tr>
<tr>
<td>Over 6 lbs</td>
<td>16 lbs</td>
<td>1/2&quot;</td>
<td>2&quot;</td>
</tr>
<tr>
<td>Over 16 lbs</td>
<td>None</td>
<td>1/2&quot;</td>
<td>3&quot;</td>
</tr>
<tr>
<td>Disjointed bones</td>
<td>1 disjointed</td>
<td>2 disjointed or 1 disjointed and 1 nonprotruding broken or 1 nonprotruding broken</td>
<td>No limit</td>
</tr>
<tr>
<td>Broken bones</td>
<td>None</td>
<td>1 nonprotruding broken or 1 nonprotruding broken</td>
<td>No limit. Any protruding broken bones</td>
</tr>
<tr>
<td>Missing parts</td>
<td>Wing tips and/or tail removed at the base</td>
<td>Wing(s) to second joint. Back area not wider than base of tail and extending less than halfway between base of tail and hip joints</td>
<td>Entire wing(s). Back area not wider than base of tail extending to area beyond halfway to hip joint</td>
</tr>
</tbody>
</table>

$^1$Longest length for a cut and total area for tears and missing skin based on the whole part.  
$^2$For purposes of definition, the parts of the carcass shall be each wing, leg, entire breast and entire back.
Ready To Cook Poultry: Parts ID

- 17 parts you need to know
- You will ID 10 at the contest
Whole Breast
Split Breast
Breast with Ribs
Boneless Breast
Breast Quarter
Breast Tenderloin
Whole Leg
Leg Quarter
Drummette
Thigh
Boneless Thigh
Drumstick
Wings
Neck
Giblets
Flat