

Poultry
CDE form # 239563-2

Incorrect Marks Correct Mark



Team Name/Additional Info

Team/Schl ID	State	Full Name (Last name followed by a space followed by first name)
0 0 0 0		
1 1 1 1	A A A A A A A A A A A A A A A A A A	
2 2 2 2	B B B B B B B B B B B B B B B B B B	
3 3 3 3	C C C C C C C C C C C C C C C C C C	
4 4 4 4	D D D D D D D D D D D D D D D D D D	
5 5 5 5	E E E E E E E E E E E E E E E E E E	
6 6 6 6	F F F F F F F F F F F F F F F F F F	
7 7 7 7	G G G G G G G G G G G G G G G G G G	
8 8 8 8	H H H H H H H H H H H H H H H H H H	
9 9 9 9	I I I I I I I I I I I I I I I I I I	
	J J J J J J J J J J J J J J J J J J	
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	M M M M M M M M M M M M M M M M M M	
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	O O O O O O O O O O O O O O O O O O	
	P P P P P P P P P P P P P P P P P P	
	Q Q Q Q Q Q Q Q Q Q Q Q Q Q Q Q Q Q	
	R R R R R R R R R R R R R R R R R R	
	S S S S S S S S S S S S S S S S S S	
	T T T T T T T T T T T T T T T T T T	
	U U U U U U U U U U U U U U U U U U	
	V V V V V V V V V V V V V V V V V V	
	W W W W W W W W W W W W W W W W W W	
	X X X X X X X X X X X X X X X X X X	
	Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y	
	Z Z Z Z Z Z Z Z Z Z Z Z Z Z Z Z Z Z	

Codes			
Sheet	Test	Team	Student
0 0 0 0			
1 1 1 1			
2 2 2 2			
3 3 3 3			
4 4 4 4			
5 5 5 5			
6 6 6 6			
7 7 7 7			
8 8 8 8			
9 9 9 9			

Broiler Breeder Selection	
Bird Number	Class 1 Keep Cull
1	☐
2	☐
3	☐
4	☐
5	☐
6	☐
7	☐
8	☐

Reasons	
Class 2	Class 6
0 0 0 0	
1 1 1 1	
2 2 2 2	
3 3 3 3	
4 4 4 4	
5 5 5 5	
6 6 6 6	
7 7 7 7	
8 8 8 8	
9 9 9 9	

Placing Classes				
Placing	Class 3 5 8 10	Placing		
1 1 2 3 4	☐	1 2 3 4	1	
2 1 2 4 3	☐	1 2 4 3	2	
3 1 3 2 4	☐	1 3 2 4	3	
4 1 3 4 2	☐	1 3 4 2	4	
5 1 4 2 3	☐	1 4 2 3	5	
6 1 4 3 2	☐	1 4 3 2	6	
7 2 1 3 4	☐	2 1 3 4	7	
8 2 1 4 3	☐	2 1 4 3	8	
9 2 3 1 4	☐	2 3 1 4	9	
10 2 3 4 1	☐	2 3 4 1	10	
11 2 4 1 3	☐	2 4 1 3	11	
12 2 4 3 1	☐	2 4 3 1	12	
13 3 1 2 4	☐	3 1 2 4	13	
14 3 1 4 2	☐	3 1 4 2	14	
15 3 2 1 4	☐	3 2 1 4	15	
16 3 2 4 1	☐	3 2 4 1	16	
17 3 4 1 2	☐	3 4 1 2	17	
18 3 4 2 1	☐	3 4 2 1	18	
19 4 1 2 3	☐	4 1 2 3	19	
20 4 1 3 2	☐	4 1 3 2	20	
21 4 2 1 3	☐	4 2 1 3	21	
22 4 2 3 1	☐	4 2 3 1	22	
23 4 3 1 2	☐	4 3 1 2	23	
24 4 3 2 1	☐	4 3 2 1	24	
	3 5 8 10			

Carcass/Part Grading	
Carcass/Part Number	Class 4 Quality A B C NG*
1	☐
2	☐
3	☐
4	☐
5	☐
6	☐
7	☐
8	☐
9	☐
10	☐

Egg Interior Grading	
Egg Number	Class 7 Quality AA A B Loss
1	☐
2	☐
3	☐
4	☐
5	☐
6	☐
7	☐
8	☐
9	☐
10	☐

Cartoned Eggs Written Factors	
Defect	Class 9 Carton Number 1 2 3 4
Checked/Cracked	☐
Body Check	☐
Irregular Shape	☐
Calcium Deposits	☐
Definite Ridges	☐
Adhering Material	☐
Prominent Stain	☐
Slight Stain	☐
Mixed Color	☐
Uneven Size	☐
No Defect	☐

Further Processed Poultry Meat Products Written Factors	
Defect	Class 11 Sample Number 1 2 3 4
>1" Void Area (batter/breading)	☐
3/4"-1" Void Area (batter/breading)	☐
1/4"-3/4" Void Area (batter/breading)	☐
>1/2" Reddish to Pink area; Undercooked	☐
>1" Meat Void	☐
1/2"-1" Meat Void	☐
Black or Burned Area (crumb size or larger)	☐
Very Light or Very Dark	☐
Broken	☐
Different Shape or Size; Malformed	☐
Bone Fragment; Non-food Item	☐
No Defect	☐

*NG = Nongradable

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Identification of Carcass Parts										
Part	Class 12 Part Number									
	1	2	3	4	5	6	7	8	9	10
Half	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Front half	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Rear half	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Whole breast with ribs	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Boneless, skinless whole breast with rib meat	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Whole breast	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Boneless, skinless whole breast	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Split breast with ribs	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Boneless, skinless split breast with rib meat	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Split breast	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Boneless, skinless split breast	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Breast quarter	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Breast quarter without wing	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Tenderloin	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Wishbone	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Leg quarter	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Leg	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Thigh with back portion	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Thigh	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Boneless, skinless thigh	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Drumstick	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Boneless, skinless drum	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Wing	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Drumette	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Wing Portion	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Liver	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Gizzard	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Heart	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Neck	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
	1	2	3	4	5	6	7	8	9	10

Written Examination Class 13											
1	A	B	C	D	E	16	A	B	C	D	E
2	A	B	C	D	E	17	A	B	C	D	E
3	A	B	C	D	E	18	A	B	C	D	E
4	A	B	C	D	E	19	A	B	C	D	E
5	A	B	C	D	E	20	A	B	C	D	E
6	A	B	C	D	E	21	A	B	C	D	E
7	A	B	C	D	E	22	A	B	C	D	E
8	A	B	C	D	E	23	A	B	C	D	E
9	A	B	C	D	E	24	A	B	C	D	E
10	A	B	C	D	E	25	A	B	C	D	E
11	A	B	C	D	E	26	A	B	C	D	E
12	A	B	C	D	E	27	A	B	C	D	E
13	A	B	C	D	E	28	A	B	C	D	E
14	A	B	C	D	E	29	A	B	C	D	E
15	A	B	C	D	E	30	A	B	C	D	E

Team Activity Class 14					
1	A	B	C	D	E
2	A	B	C	D	E
3	A	B	C	D	E
4	A	B	C	D	E
5	A	B	C	D	E
6	A	B	C	D	E
7	A	B	C	D	E
8	A	B	C	D	E
9	A	B	C	D	E
10	A	B	C	D	E
11	A	B	C	D	E
12	A	B	C	D	E
13	A	B	C	D	E
14	A	B	C	D	E
15	A	B	C	D	E

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