Completing the Poultry Day Scantron

Last Name – Enter in last name, one letter per box, across the top and bubble in corresponding letters below.

First Name – Enter in first name, one letter per box, across the top and bubble in corresponding letters below.

Code – Mark 4-H age.

Placing Classes – Each row represents a different combination of rankings (ex. 1324) for the class. Each column represents one class (1-12). Each column should have one placing marked. There will be only 1 placing class.

Reasons – Reasons takers will enter reasons scores (youth leave this blank).

Class 5 – Carcass/Parts Grading – This will be used for the Jr. Parts Class. All youth should mark the quality grade (A, B, C, or NG non gradable) for each of the cuts numbered 1-10.

Class 6 – Carcass/Parts Grading – This will be used for the Sr. Parts Class. Seniors should mark the quality grade (A, B, C, or NG non gradable) for each of the cuts numbered 11-20.

Class 7 – Carcass/Parts Grading – This will be used for the Ready to Cook (RTC) Class. All youth should mark the quality grade (A, B, C, or NG non gradable) for each of the cuts numbered 21-25 only.

Class 8 – Egg Interior Quality Grading – This will be used for the interior egg class. All youth should mark the quality grade (AA, A, B, C, or Loss) for eggs numbered 1-10.

Class 10 – Egg Breakout Quality Grading – This will be used for the broken out eggs class. All youth should mark the quality grade (AA, A, B, C, or Loss) for eggs numbered 21-30.

Class 11- Egg Exterior Quality Grading - This will be used for the exterior eggs class. All youth should mark the quality grade (AA/A, B, or Dirty) for eggs numbered 1-10.

Class 12 – Identification of Carcass Parts - This will be used for the parts ID class. All youth should mark the part name for parts numbered 1-10.

Class 13 – Boneless Breaded Product - This will be used for the further processed products class. All youth should mark yes or no for each of the defects listed for items labeled 1-10.

No other portions of the scantron will be used and they should remain free of marks.

Poultry Form #478-6-IN

Incorrect Marks Correct Mark

Team Name / Additional Info

Sam Clover

Team#	
0 0	
101	
(2) (2)	
(3) (3)	- 7
4 4	
(5) (5)	-
(6) (6)	0
77	-
8 8	
(9) (9)	(9)(9)



Last Name	First Name
CLOVER	SAM
000000000000	00000000
B B B B B B B B B B B	B B B B B B B
30 C C C C C C C C C C	00000000
(D) (D) (D) (D) (D) (D) (D) (D) (D)	D D D D D D D
E E E E E E E E E	EEEEEE
EFFEFFFFFF	FFFFFFF
© G G G G G G G G	G G G G G G G
	########
	111111111111
$(K) \times (K) $	$\mathbb{K} \times \mathbb{K} \times \mathbb{K} \times \mathbb{K} \times \mathbb{K} \times \mathbb{K}$
$ \bigcirc \bigcirc$	000000000
PPPPPPPPPP	PPPPPPP
$ \bigcirc \bigcirc$	00000000
$ \hline (R) \hline ($	RRRRRRRR
(\$) (\$) (\$) (\$) (\$) (\$) (\$) (\$) (\$)	(S) (S) (S) (S) (S) (S)
	$0 \\ 0 \\ 0 \\ 0 \\ 0 \\ 0 \\ 0 \\ 0 \\ 0 \\ 0 \\$
	V V V V V V V V V
	@ @ @ @ @ @ @ @
YYYYYYYYYYY	
Z Z Z Z Z Z Z Z Z Z Z Z Z Z Z Z Z Z Z	(Z) (Z) (Z) (Z) (Z) (Z) (Z)

Reasons	
2	4
00	00
11	111
(2) (2)	(2)(2)
3 3	(3)(3)
4 4	44
(5) (5)	(5) (5)
(6)	(6)
7	(7)
(8)	(8)
9	(9)

Placing Classes			
Mar	Mark one answer in each column!		
	1	3	
1 1234	100	0	1234
2 1243	0	0	1243
3 1324	0	0	1324
4 1342	0	0	1342
5 1423	0	0	1423
6 1432	0	0	1432
7 2134	0	0	2134
8 2143	0	0	2143
9 2314	0	0	2314
10 2341	0	0	2341
11 2413	0	0	2413
12 2431	0	0	2431
13 3124	0	0	3124
14 3142	0	0	3142
15 3214	0	0	3214
16 3241	0	0	3241
17 3412	0	0	3412
18 3421	0	0	3421
19 4123	0	0	4123
20 4132	0	0	4132
21 4213	0	0	4213
22 4231	0	0	4231
23 4312	0	0	4312
24 4321	0	0	4321
	1	3	

N	tarte
OI.	II M TS

Class 5 Carcass / Part Grading		
Carcass/ Part Number	Quality Grade	
1	A • C -	
2	(B) (C) (
3	A 0 0	
4	(A) (B) (G) (C)	
5	(A) (B) (G) (C)	
6	(A) (B) (M)	
7	(® (C) ()	
8	A 60 C	
9	(A) (B) (C) (M)	
10	A (C)	
	A B C NG	

*NG = Nongradable

or Parts

Carcass / Part Grading	
Carcass/ Part Number	Quality Grade
11	ABC 40
12	(A) (Q) (C) (C)
13	(B) (C) (
14	(A) (B) (C) (G)
15	(A) (C) (C)
16	A (C)
17	(B) (C) (C)
18	(A) (B) (Ø) (
19	(A) (B) (C) (a)
20	(B) (C) (
	ABCNG

*NG = Nongradable

RTC Class 7

Carcass / Part Grading	
Carcass/ Part Number	Quality Grade
21	® B C ○
22	(A) (C) (C)
23	(A) ((3) (C) (C)
24	● B C ○
25	(A) (B) (C) (C)
26	ABC
27	ABC
28	(A) (B) (C) (
29	ABC O
30	(A) (B) (C) (
	A B C NG

*NG = Nongradable

Class 8
Egg Interior Quality
Grading
-1

Egg Number	Quality Grade
	AA A B Loss
1	⋒ (A) (B) (
2	AA (B) (
3	AA (A) (B) (
4	(M) (A) (B) (
5	(AA (B) (B) (C)
6	AA (A) (B) 🚳
7	(1) (A) (B) (
8	AA 6 B C
9	AA (A) 🚳 🔾
10	AA 🚷 🕒 🔾
	AA A B Loss

Class 9
Egg Interior Quality
Grading

Grading	
Egg Number	Quality Grade
Number	AA A B Loss
11	AA A B
12	AA A B C
13	AA A B
14	AA AB O
15	AA A B O
16	AA A B O
17	AA ABO
18	AA AB O
19	AA A B O
20	AA AB O
	AA A B Loss

Class 10 Egg Breakout Quality Grading	
Egg Number	Quality Grade
	AA A B Loss
21	(A) (B) (
22	(AA) (ØD) (B) (
23	AA (A) (M)
24	AA (A) (B) (M)
25	AA (A) (B) (D)
26	AA 🍪 🕒
27	(A) (B) (
28	(A) (M) (B) (

29 (A) (B) (B) (A) (B) (A) (A) (B) (C) (S)

	Identifica	Clas		s Part	s					
		Part Number								
Part	1	2	3	4	5	6	7	8	9	10
Whole Breast	<i>a</i> ₀ -	0	0	0	0	0	0	0	0	0
2 Breast with ribs	0	0	0	0	0	0	0	0	0	0
3 Breast quarter	0	0	0	0	0	0	0	0	0	0
4 Split Breast	0	0	0	(30)	0	0	0	0	0	0
5 Boneless breast	0	0	0		0	0	0	0	0	0
6 Breast tenderloin	0	0	0	0	0	0	0	0	0	0
7 Whole leg	0	60	0	0	0	0	0	0	0	0
8 Leg quarter	0	0	0	0	0	0	0	0	0	0
9 Thigh	0	0	0	0	0	0	0	00	0	0
10 Boneless thigh	0	0	0	0	0	0	0	0	0	0
11 Drumstick	0	0	0	0	0	0		0	(3)	0
12 Wings	0	0	0	0	0	0	0	0	0	0
13 Neck	0	0	90	0	0	0	0	0	0	0
14 Back	0	0	0	.0	0	0	0	0	0	0
15 Flat	0	0	0	0	0	0	0	0	0	0
16 Drummette		0	0	0	0	9	0	0	0	0
17 Gizzard	0	0	0	0	0	0	0	0		0
18 Heart	0	0	0	0	0	0	0	0	0	0
19 Liver	0	0		0	0	0	0	0	0	(7)
20 Breast Quarter w/o Wing	0	0	0	0	0	0		0	0	0
21 Boneless Split Breast			0	0	0		0	0	0	0
22 Thigh with Back	0				0		0	0	0	0
23 Boneless Drumstick				0	0			0	\bigcirc	0
24 Paws	0	0	0	0	0	0		0		0
	4	2	3	4	5	6	7	8	9	10

Class 11 Egg Exterior Quality Grading				
Egg Number	Grade AA B Dirty			
1	(B) (□			
2	(A) (D) (
3	(B) 🚳			
4	(B) (
5	(B) (B)			
6				
7	🐼 (B) 🎒			
8	(B) (
9	(A) (D)			
10	(B) (
11	(B) (
12	(B) (
13	(B) (
14	(A) (B) (
15	(B) (
	A B Dirty			

Boneless Breaded Product (Each item may have 0 or more defects.)							
Product Number	Coating Defect Yes No	Consistency of shape/size defect Yes No	Cluster/Aggre- gate defect Yes No	Completeness defect Yes No	Foreign Material defect Yes No		
1	(Y)	(N)	(Y) (S)	(Y) @	(Y) (S)		
2	(N)	(Y) 🗫	(Y)	(N)	(N)		
3	(Y) (D)	(N)	(Y) (D	(Y) @	(Y) ®		
4	(N)	(Y) (D)	(Y) (W)	(N)	(N)		
5	(N)	(N)	(Y)	(Y)	(Y) (S)		
6	(N)	(Y) (S)	(N)	(Y)	(N)		
7	(Y) @	(N)	(N)	(N)	(N)		
8	(N)	(Y) @P	(Y) 🏟	(N)	(Y) 23		
9	(Y) (M)	(N)	(N)	(Y) 🚳	(Y) 🐠		
10	(N)	(N)	(Y) (B)	(N)	(N)		
	Yes No	Yes No	Yes No	Yes No	Yes No		