COURSE INFORMATION FORM

COLLEGE of AGRICULTURE, KANSAS STATE UNIVERSITY

Course Title: Poultry and Poultry Product Evaluation. (2) I, in even years.

Course Description:

Apply knowledge of physical and anatomical characteristics for evaluating poultry for egg and meat production. Evaluation of ready-to-cook poultry products as well as eggs on their exterior, interior and broken-out appearance according to the latest USDA standards. Two, 2 hour labs a week. Pr.: ASI 106. ASI-310-1-0106.

Student Performance Objectives:

1. Learn and implement techniques for handling and evaluating poultry and poultry products
2. Discuss and define terms related to poultry evaluation
3. Discuss placing of different classes and justification for the placing
4. Evaluate poultry products in accordance with USDA standards
5. Apply a working knowledge of poultry and poultry product evaluation, make a decision in competition within a time limit
6. Compete with students from other universities in collegiate competition

Instructor: R. Scott Beyer

Course Outline:

    I.   Introduction to basic handling of animals and evaluation criteria
    II.   Handling and evaluating past production hens, future production pullets
    III.   Handling and evaluating birds for breed selection, broiler and turkey breeding stock
    IV.   Introduction to USDA evaluation criteria for egg grading
    V.   Grading and evaluation of eggs
    VI.   Introduction to USDA grading criteria for broiler and turkey carcasses
    VII.   Grading of carcasses
   VIII.   Evaluating purebred poultry for breed characteristics and disqualifications

Evaluation Procedures:

Graded on a daily basis. 100 points/class, 8 class/day, with several short quizzes on USDA standards and bird characteristics.

Text and Reference Material:

Standard of Perfection
USDA Handbooks 31 and 75
USDA Regulations (7 CFR Part 70)
Nebraska Cooperative Extension Service 4-H 92

Sequencing:

Should logically follow ASI 106, Dairy/Poultry Science.

Supplemental Information: