

## Chapter 10 Outline

Poultry Production and Processing  
Factors Affecting Poultry Supplies  
Factors Affecting Poultry Costs and Pricing  
Poultry Inspection  
Poultry Grading  
Poultry Purchasing Systems  
Poultry Cuts and Characteristics  
    Chicken  
    Turkey  
    Other Poultry  
Poultry Market Forms  
NAMP *Meat Buyer's Guide* Numbers  
    Standards  
Poultry Purchase Specifications  
Poultry Food Safety Issues  
Management Considerations  
    Free-Range and Organic Products  
    Turkey as a Low-Fat Alternative

## Competencies

1. Describe how poultry and poultry products are produced, supplied and priced. (pp. 325–326)
2. List available sources of information to assist in poultry purchasing decisions. (p. 326)
3. Explain the inspection and grading process for poultry. (pp. 326–328)
4. Understand the system through which poultry is purchased. (p. 328)
5. Know and identify the major cuts of poultry and the primary characteristics of each. (pp. 328–332)
6. Explain the requirements, content and importance of specifications for poultry. (pp. 332–333)
7. Explain the food safety issues specific to poultry. (p. 333)
8. Describe management considerations related to purchasing poultry products. (pp. 333–335)