

Name _____

Study Guide: Poultry
Problem – The First Thanksgiving

References:

Understanding Food Principles & Preparation

- chapter 15 Poultry

Questions

1. What class(es) of turkey is(are) most frequently sold in grocery stores? What is the age of this/these turkey(s)?
2. Why is poultry white meat white & dark meat dark?
3. True or False Explain your answer.
All poultry is required by law to be inspected and graded.
4. Differentiate between dressed poultry and eviscerated ready-to-cook poultry.
5. What is a suggested rule to follow for the amount of poultry to buy per serving?
6. Will a 20lb or 12lb turkey provide more meat per pound? Explain.
7. How long does it take to thaw a frozen 20lb turkey in the refrigerator?
8. Identify the 4 ways of determining when poultry is cooked.
9. Why are chicken & turkeys basted during oven roasting?
10. What is the difference between dressing & stuffing?
11. List all the safe food handling techniques to be used when preparing and serving **turkey** (purchased frozen) and stuffing as well as dressing at home for your Thanksgiving dinner.
 - a. safe preparation (handling and cooking, not storing) (*hint: there are 5*)
 - b. safe serving (*hint: there are 3*)