**Food Service Occupations 1 Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Poultry, Fish and Shellfish Review Period:\_\_\_\_\_\_\_\_**

1. **T/F** Any domestic bird is considered poultry
2. This bird is the most popular bird to consume:
   1. Turkey
   2. Squab
   3. Chicken
   4. Cornish Hen
3. **T/F** The USDA stamp is **not** required for ready to cook poultry products.
4. Chickens are graded on the following system:
   1. U.S. Grade A, U.S. Grade B, U.S. Grade C
   2. Prime, choice, select, cutter and canner
   3. Chickens are never graded
   4. None of the above
5. **T/F** The feathers, head, neck and feet are always removed, as are the entrails and viscera.
6. Identify the **INCORRECT** statement about storing poultry.
   1. Poultry should be used or frozen within a couple of days
   2. Raw poultry needs to be stored on the bottom of the fridge
   3. You can cook the bacteria out of spoiled chicken
   4. Frozen poultry should be thawed in the fridge for a day, then used right away
7. **T/F** Chicken is unlike other meats, since any of the cuts, no matter the tenderness, can be cooked in any way.
8. The internal temperature of cooked chicken should be:
   1. 165 degrees
   2. 160 degrees
   3. 155 degrees
   4. 150 degrees
9. Stuffing should **not** be cooked inside a bird because of:
   1. Timing issues
   2. Sanitation and safety
   3. It will burn
   4. None of the above
10. Fish are classified by which categories?
    1. Freshwater vs. Saltwater
    2. Lean vs. Fatty
    3. Small vs. Large
    4. Both A & B

**Matching Section: Match the Market form with the correct definition**

* 1. Two single fillets held together by the belly of the fish
  2. Entrails are removed and fish is scaled
  3. Exactly as the fish came out of the water
  4. Scaled, entrails removed, head/tail/fins are removed
  5. Cross sectional slices of larger fish

ab. Cut lengthwise from fillets unit uniform pieces

ac. Flesh from the sides, cut lengthwise

1. Whole
2. Drawn
3. Dressed
4. Steaks
5. Single Fillet
6. Butterfly Fillet
7. Sticks
8. **T/F** Whole shellfish does **not** need to be sold live.
9. When purchasing fish, what qualities should you look for?
   1. Dull and clouded eyes
   2. Loose scales
   3. Soft flesh that leaves dents
   4. Gills should be bright red and free of slime