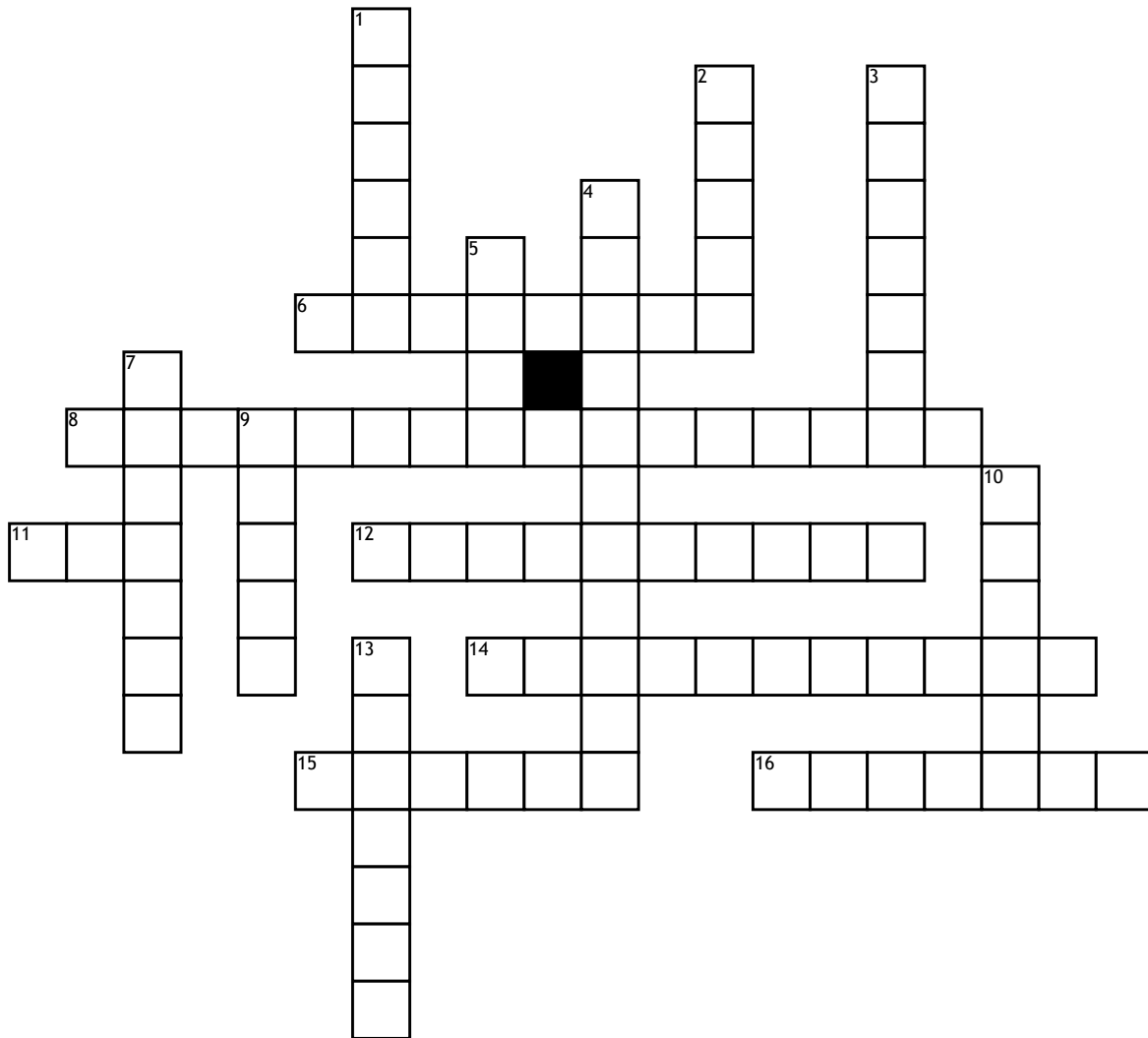


Name: _____ Date: _____ Period: _____

POULTRY



Across

- 6. Done so poultry retains its shape
- 8. Use this type of cooking for older poultry
- 11. Female duck
- 12. Test to see if poultry is cooked thoroughly
- 14. Killed, plucked, drained but has head and feet

15. Poultry grades B and C are usually

16. Domesticated bird raised for food

Down

- 1. Male geese
- 2. A goose younger than 6 months
- 3. Most popular poultry
- 4. Internal organs removed

5. Inspects poultry and poultry processing plants

7. More tender poultry

9. Immature pigeon

10. The factor poultry grading is based upon

13. A young, immature chicken of either sex