

# SHELBY COUNTY JUNIOR FAIR SKILLATHON

## Study Guide A- Turkey

Topic	Resource Manual (from Skillathon Kits)	Beginner Level	Intermediate Level	Senior Level
<b>Meat ID</b>	Turkey Meat Cuts (p.55)	Identify 4 meat cuts of Turkey	Identify 5 meat cuts of Turkey	Identify 6 meat cuts of Turkey
<b>Breeds of Turkeys</b>	Be familiar w/ the following breeds: Black, Royal palm, Broad Breasted White, Narragansett, Bourbon Red, Blue Slate, Broad Breasted Bronze	Identify 4 breeds of Turkeys	Identify 5 breeds of Turkeys	Identify 6 breeds of Turkeys
<b>Anatomy</b>	Parts of a Turkey (p.14)	Identify 5 parts of a Turkey	Identify 7 parts of a Turkey	Identify 10 parts of a Turkey
<b>Quality Assurance</b>	2022 GPPs for Quality Assurance: #7- Practice Good Environmental Stewardship #8- Maintain Proper Workplace Safety #9- Provide Proper Animal Handling & Care			

