AGRICULTURE PAPER 2

Task 1: Dressing a poultry carcass

Materials required:

- Live poultry
- Large basin
- Sharp knife
- Chopping board
- Waste bin
- Clean water
- Source of heat
- Sufuria

Follow these steps:

a) Carefully remove the head using a sharp knife.

b) Dip the bird in hot water (around 60°C) for 1-2 minutes to loosen feathers.

Note: Be careful as hot water can cause burns.

c) Pluck the feathers by hand, starting from the tail and working towards the head.

d) Ensure all feathers, including small pin feathers are removed.

e) Make a small incision near the vent (anus) and carefully remove internal organs (intestines, liver, heart, lungs).

f) Keep the parts for consumption such as liver and heart and discard the rest.

g) Wash the carcass thoroughly with clean water to remove any remaining debris.

h) Pat the carcass dry with a clean towel or cloth.

i) Wash your hands with soap and water after the activity.

Questions

1. Give the benefits of preparing animal products for various purposes.

2. Describe the following when dressing a poultry carcass.

a) Defeathering

b) Removal of offal

3. What safety measures should be observed when dressing a poultry carcass.

TASK 2: Constructing a pillowcase using a plain seam

Materials needed:

- A piece of fabric measuring 90 cm x 70 cm.
- Matching thread.
- Pins, fabric scissors, a ruler and thread and needle.