GUIDELINES FOR USING POULTRY

Types	Weight Range		lb per 100 Portions Pieces (Slices)	lb per 100 Portions Diced
	Minimum	Maximum		
READY-TO-COOK				
Chicken, raw:				
Broiler-Fryer, cut-up, 9 piece cut	3 lb.	3 lb 8 oz. . .	65.	. . . . .
Broiler-Fryer, quartered. . . .	3 lb.	3 lb 8 oz. . .	82.	50 (See Note 3)
Broiler-Fryer, whole.	3 lb.	3 lb 8 oz. . .	82.	50 (See Note 3)
Chicken, precooked, breaded, bone-in	2 lb 8 oz. .	3 lb 4 oz. . .	65.	. . . . .
Duck.	3 lb.	5 lb.	100.	. . . . .
Rock cornish hen.	1 lb 4 oz. .	1 lb 8 oz. . .	65 lb 12 oz	. . . . .
Turkey				
Young hen.	12 lb.	. . . . .	65.	45. . . . .
Young tom.	16 lb.	24 lb.	65.	45. . . . .
BONELESS				
Chicken, unbreaded fillet, 3 oz. .	. . . . .	. . . . .	37 lb 8 oz. .	. . . . .
Chicken, breaded				
Fillet, 5 oz	. . . . .	. . . . .	35 lb.	. . . . .
Fillet, 3 oz			37 lb 8 oz. .	. . . . .
Nuggets	. . . . .	. . . . .	32 lb 4 oz. .	. . . . .
Turkey, raw.	9 lb.	12 lb.	35.	26. . . . .

REVISION (OVER)

Types	Weight Range		lb per 100 Portions Pieces (Slices)	Diced
	Minimum	Maximum		
DEHYDRATED				
Chicken, cooked, diced, 1 lb 4 oz (1-No. 10 cn)	. . . . .	. . . . .	. . . . .	4 lb 8 oz ($3^3/_5$ cans)
CANNED				
Chicken, boned, 29 oz cn.	. . . . .	. . . . .	. . . . .	18 lb 2 oz (10 cans)

NOTE:
1. Inspect all poultry and clean as needed. Remove any spongy lung tissue from inside of back; pull out pin feathers and fat not removed in the original cleaning. If desired, skin may be removed before cooking. Wash all poultry thoroughly, inside and out, under cold running water; drain thoroughly. Refrigerate all poultry until ready to use.
2. THOROUGHLY WASH AND SANITIZE ALL CUTTING BOARDS, PANS AND UTENSILS BEFORE AND AFTER THAWING, CLEANING AND CUTTING RAW POULTRY. DO NOT TRANSFER COOKED POULTRY TO SERVING PANS WHICH WERE USED TO HOLD RAW POULTRY.
3. For Chicken Salad, use 60 lb.