



POULTRY YIELD TEST

Date _____

Bird _____

Grade _____

Purveyor _____

Specs _____ (organic, free range, etc.)

Average Cost of 1 whole bird \$ _____

Total weight of bird in pounds _____ #

Total weight of bird in ounces _____ oz.

Cost per pound \$ _____ / #

Cost per ounce \$ _____ / oz.

Bird Section or Part	Oz. Weight of section or part	Percent of whole	Cost of 2 parts	Cost of 1 part	Adjusted Price of 1 piece
			\$	\$	\$
			\$	\$	\$
			\$	\$	\$
			\$	\$	\$
			\$	\$	\$
			\$	\$	\$
			\$	\$	\$

Percentage of usable meat (what can be sold) _____

Adjusted AP Cost of whole bird _____

Formulas

- _____ oz in one pound
- Cost per pound: Average cost of one whole bird ÷ Total weight in ounces
- Cost per ounce: Average cost of one whole bird ÷ (total weight in pounds) ÷ 16
- Percent of whole: (oz. weight of section or part) ÷ total weight in ounces
- Cost of 2 parts: (Percent of whole) X average cost of whole bird
- Cost of 1 part: Cost of 2 parts ÷ 2
- Percentage of usable meat: add up the percentages of the pieces you plan on selling
- Adjusted AP cost: Average cost of one whole chicken ÷ decimal % amount of usable meat
or Average cost of one whole chicken x % amount of usable meat