



# Skill-a-Thon

## Poultry

### Meat Cuts of a Chicken

#### Supplies Needed

Fresh cut chicken (this option would be most beneficial for the activity) or photos of parts and flashcards

#### Situation

You want to make fried chicken for the local Extension Staff because of all of the help they have given you this year. Some of the pieces of chicken cook faster than others, so it is important for you to know the various cuts.

#### Task

Correctly identify the various cuts of chicken.

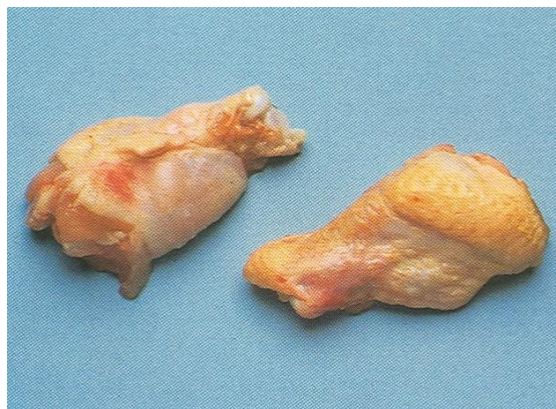
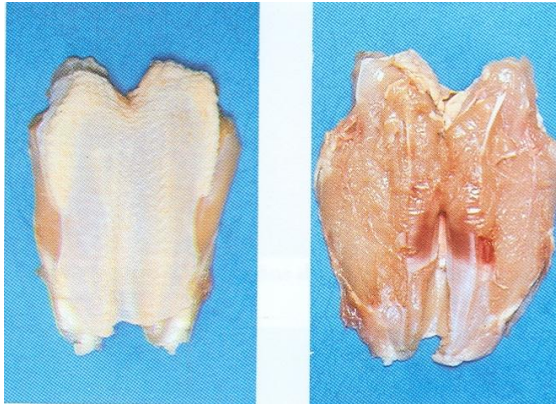
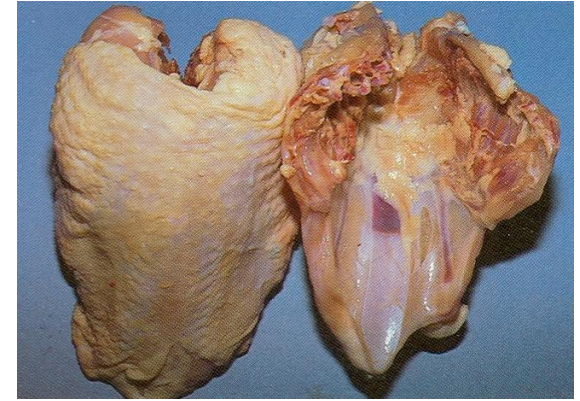
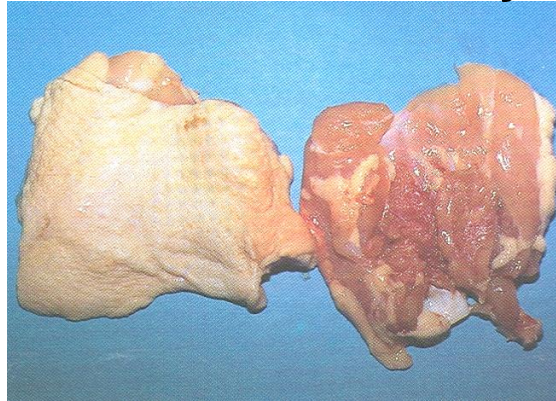
#### Directions

Match the cuts of chicken with the correct names.



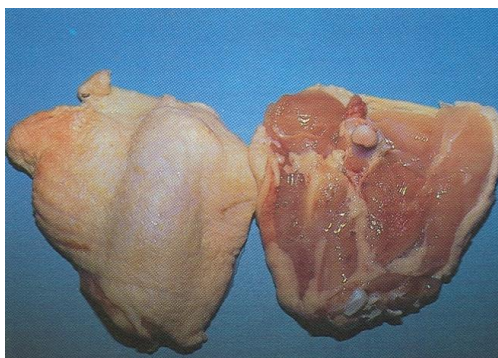
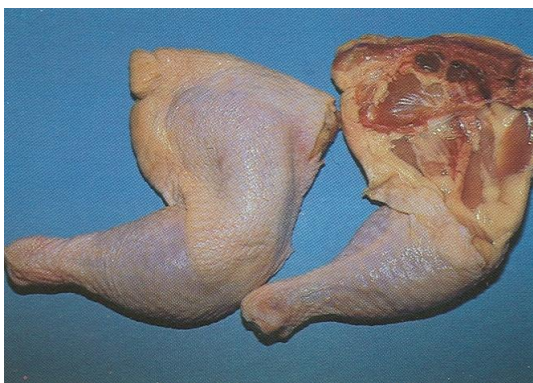
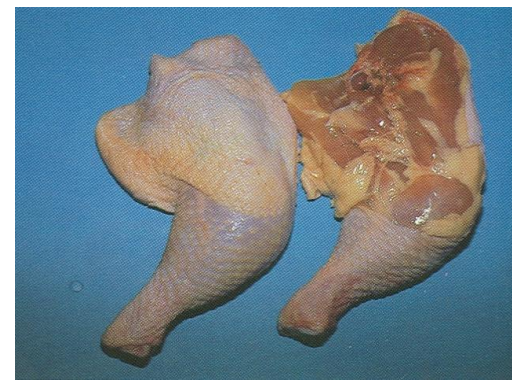


# Meat Cuts of Poultry





## Meat Cuts of Poultry (Continued)



# Flash Cards

<b>Back</b>	<b>Whole Breast</b>
<b>Breast with Ribs</b>	<b>Drumette</b>
<b>Neck</b>	<b>Breast ¼</b>
<b>Giblets</b>	<b>Leg ¼</b>
<b>Flats</b>	<b>Wings</b>
<b>Split Breast</b>	<b>Thigh</b>
<b>Whole Leg</b>	<b>Boneless Breast</b>
<b>Boneless Thigh</b>	<b>Breast Tenderloin</b>
<b>Drumstick</b>	





# Answer Key

