



Skill-a-Thon

Poultry: Parts Identification

Supplies Needed

Illustration charts with matching cards. Actual chicken parts if available.

Situation

Your 4-H friend has raised chickens for a project. Your friend has asked you to help process and then serve chicken at your annual town festival.

Task

Identify both the parts and cuts of a chicken.

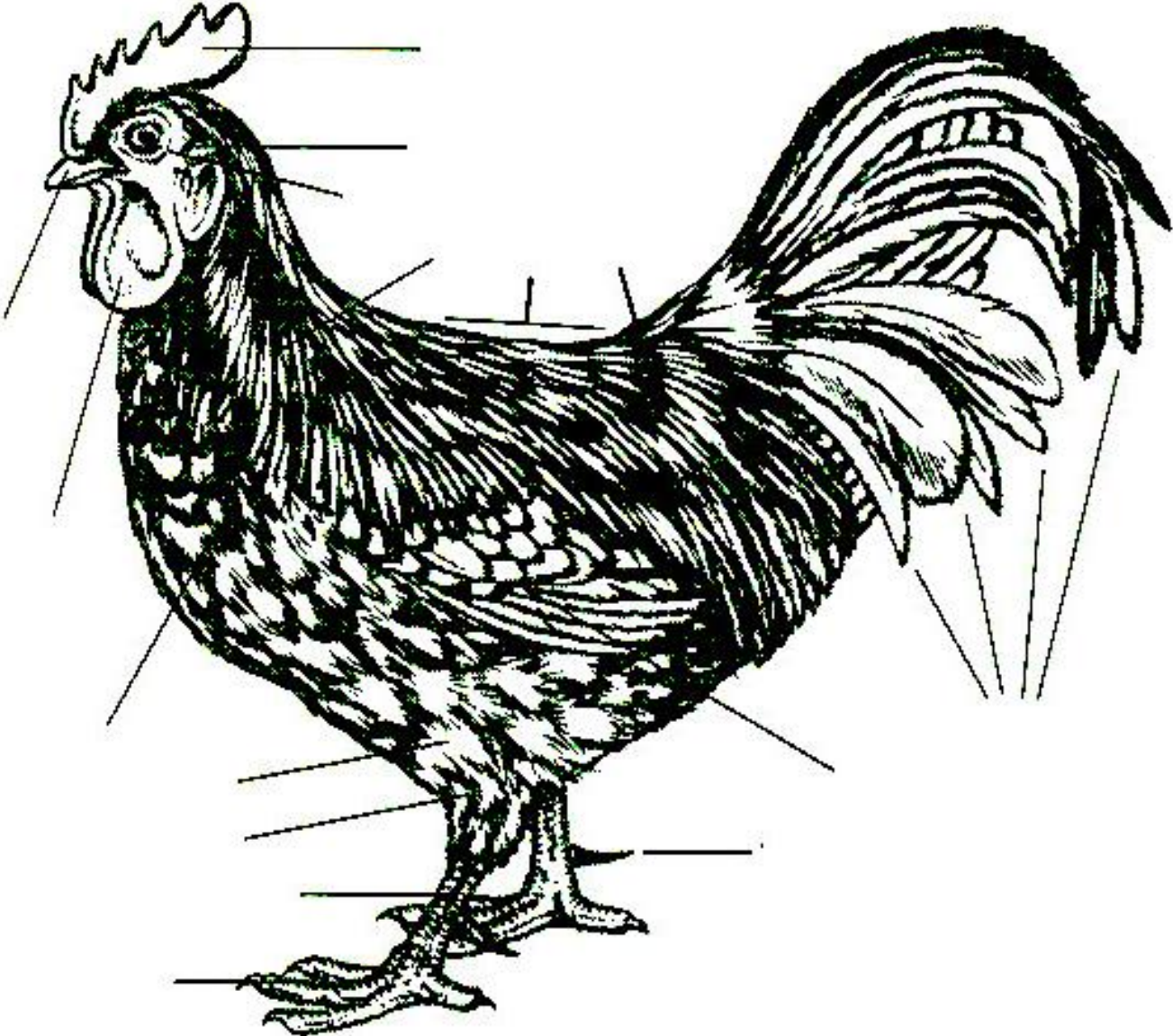
Directions

Identify the parts of a chicken.

Identify the cuts of a chicken using the chart or actual chicken parts.



Parts of a Chicken



Beak	Wattle	Breast	Thigh
Shank	Toe	Spur	Wing
Sickle feathers	Saddle feathers	Back	Hackle
Eye	Ear	Comb	Hock

Answer Key

