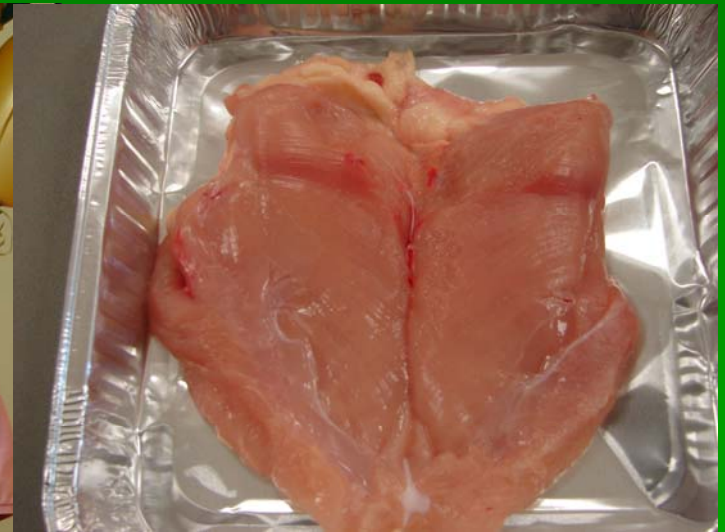


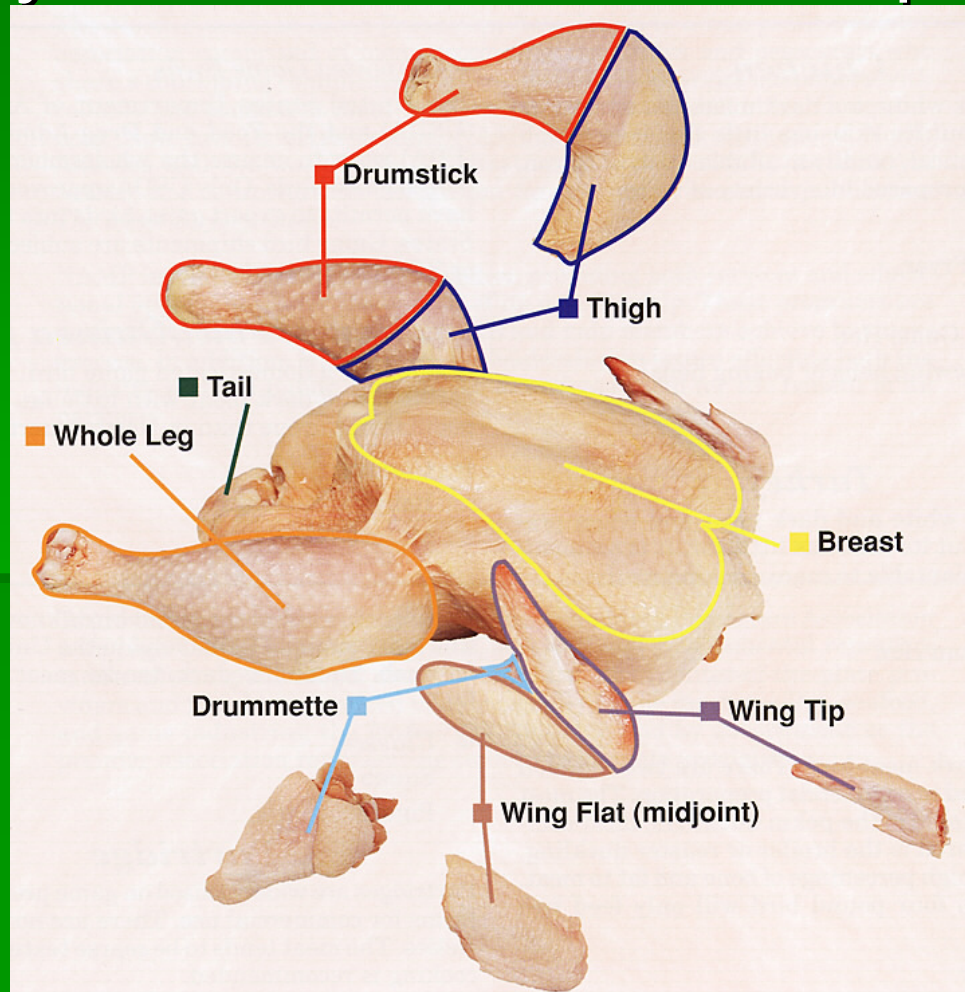
Poultry Judging Parts Identification



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Parts ID

- Identify different retail cuts of poultry



Parts ID – Breast Cuts

- Breast with ribs
- Whole Breast
- Split Breast
- Breast Quarter
- Breast Tenderloin
- Boneless Breast

Breast Cuts – Ribs

Verterbral Ribs -----▶

Sternal Ribs-----▶



Parts ID – Breast Cuts

Whole Breast



- Both sides of breast
- Sternal ribs only
- No wings

Parts ID – Breast Cuts



Breast with Ribs

- Both sides of breast
- No wings
- Sternal & Verterbral Ribs attached



Parts ID – Breast Cuts

Breast Quarter

- Only one side of breast
- Wing attached
- Vertebral & Sternal Ribs attached



Parts ID – Breast Cuts



**Breast
Tenderloin**

- No bones
- Small strip on meat

Parts ID – Breast Cuts

Boneless Breast

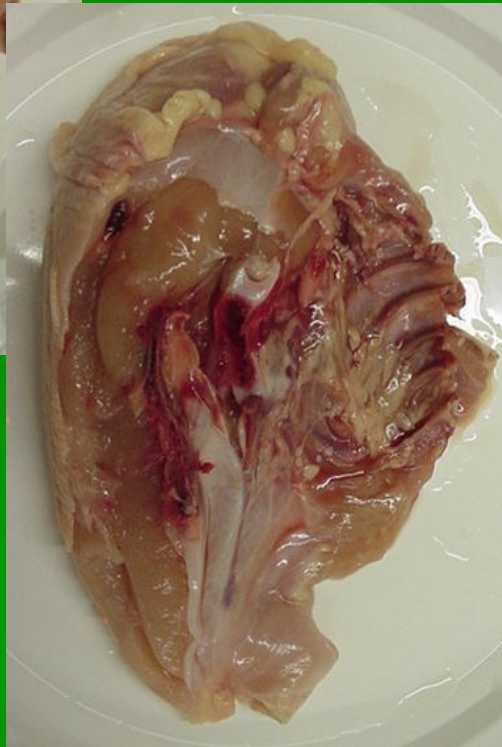


Can be displayed in several ways:

- Skin side up – stretched out
- Skin side down
- Skin side up – bunched together
- Skin removed

Parts ID – Breast Cuts

Split Breast



- Breast Half
- Sternal & Vertebral Ribs attached
- Whole breast cut in half

Parts ID – Leg Cuts

- Whole Leg
 - Leg Quarter
 - Thigh
 - Boneless Thigh
 - Drumstick
-

Parts ID – Leg Cuts



Whole leg = thigh
and drumstick
attached with back
portion removed.



Parts ID – Leg Cuts

Leg quarter = thigh and drumstick with a portion of the back attached.



Parts ID – Leg Cuts

Thigh = upper portion of the whole leg that is separated at the knee and hip joint.



Parts ID – Leg Cuts

Boneless thigh = whole thigh with
bone removed.



Parts ID – Boneless Cuts

Thigh

Appears Darker,
More Red



Breast

Lighter in Color

Parts ID – Leg Cuts

Drumstick = lower portion of the leg that is separated at the knee and hock joints.



Don't Be Tricked

A neck can be made to look like a drumstick, especially if one does not look carefully enough.



Parts ID – Wing Cuts

- Wing
- Flat
- Drumette

Parts ID – Wing Cuts

Wing



Wing = entire wing muscle with all muscle, bone and skin attached except that the wing tip, or portions of the wing tip, may be removed

Parts ID – Wing Cuts



The wing may be displayed with the wing tip missing.

Parts ID – Wing Cuts

Flat = part of the wing between the wing tip and the second joint.



Parts ID – Wing Cuts



Drummette = part of the wing between the second joint and the body.

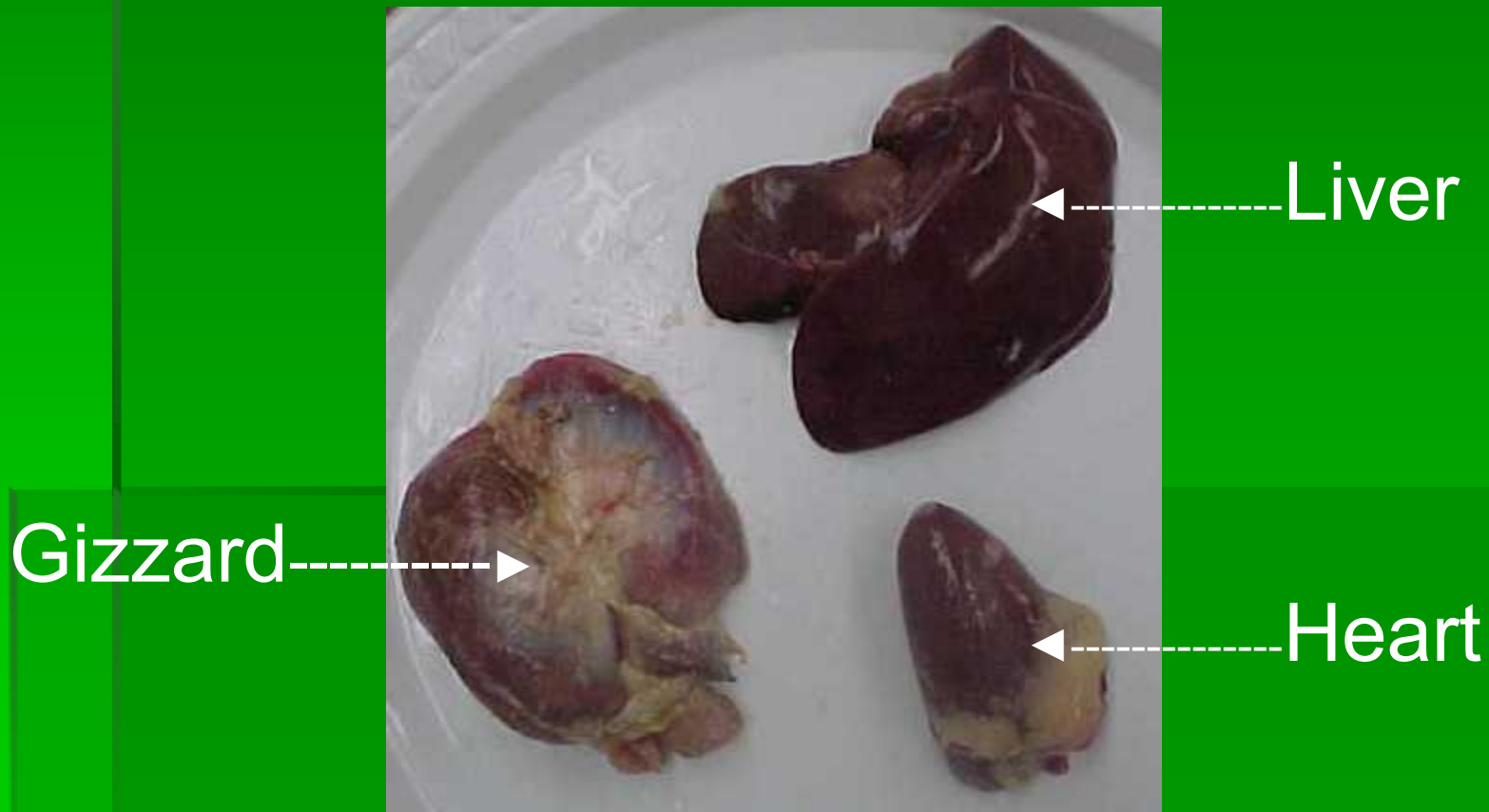


Parts ID – Other Cuts

- GIBLETS (heart, liver, gizzard)
- Back
- Neck

Parts ID – Other Cuts

Giblets = heart, gizzard, and liver



Parts ID – Other Cuts

Other Views of **Giblets**



▲ Heart



◀ Gizzard

Liver ▶



Parts ID – Other Cuts

Neck = the neck bones with flesh attached.



Neck without skin



Parts ID – Other Cuts

Back = the back of the carcass beginning at the base of the neck and extending backward to the tail.



Parts ID – Scorecard

- Numbers go across the top
- Look down the column to find the correct name of the part
- Check the box
- Make sure that you only have one box marked per column

4-H Poultry Judging Contest

Contestant's Number 486 Group Number LE

Name _____

CLASS K – PARTS IDENTIFICATION

Contestant's Number _____

No.	1	2	3	4	5	6	7	8	9	10
Whole Breast										
Breast with Ribs										
Breast Quarter										
Split Breast										
Boneless Breast										
Breast Tenderloin										
Whole Leg										
Leg Quarter										
Thigh										
Boneless Thigh										
Drumstick										
Wings										
Giblets										
Neck										
Back										
Drumette										
Flat										

Score _____

Parts ID – Practice



Split Breast

Parts ID – Practice



Thigh

Parts ID – Practice



Wing

Parts ID – Practice



Whole Breast

Parts ID – Practice



Drumstick

Parts ID – Practice



Giblet

Parts ID – Practice



Leg Quarter

Parts ID – Practice



Back

Parts ID – Practice



Flat

Parts ID – Practice



Breast with Ribs

Parts ID – Practice



Boneless Thigh

Parts ID – Practice



Neck

Parts ID – Practice



Drummette

Parts ID – Practice



Whole Leg

Parts ID – Practice



Breast Quarter

Parts ID – Practice



Boneless Breast

Parts ID – Practice



Breast Tenderloin

Parts ID – Scorecard

- Compare your card to the Official Placing

4-H Poultry Judging Contest

Contestant's Number 486 Group Number LE

Name _____

CLASS K – PARTS IDENTIFICATION

Contestant's Number _____

No.	1	2	3	4	5	6	7	8	9	10
Whole Breast				X						
Breast with Ribs										X
Breast Quarter										
Split Breast	X									
Boneless Breast										
Breast Tenderloin										
Whole Leg										
Leg Quarter							X			
Thigh		X								
Boneless Thigh										
Drumstick					X					
Wings			X							
Giblets						X				
Neck										
Back								X		
Drumette										
Flat										X

Score _____

Practice Website

<http://www.animal.ufl.edu/Youth/poultry/partsID/partsIDindex.htm>

- www.animal.ufl.edu
- Click on Youth Poultry Judging
- Click on Show Me How
- Click on Go to Main Practice Menu
- Click on Identification of Parts