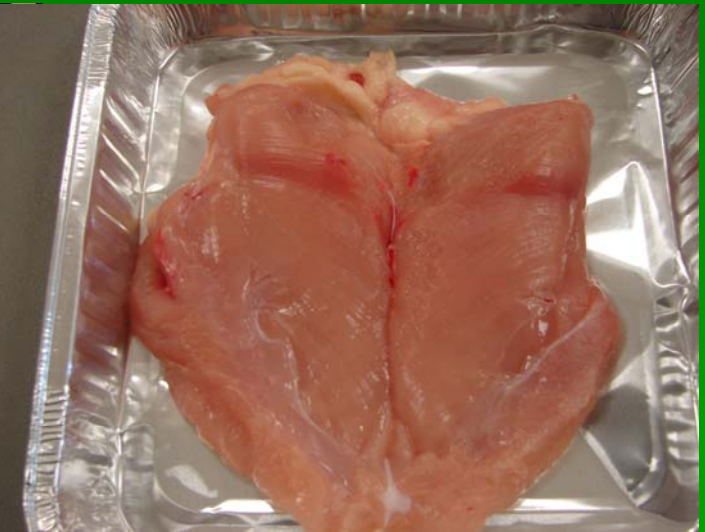


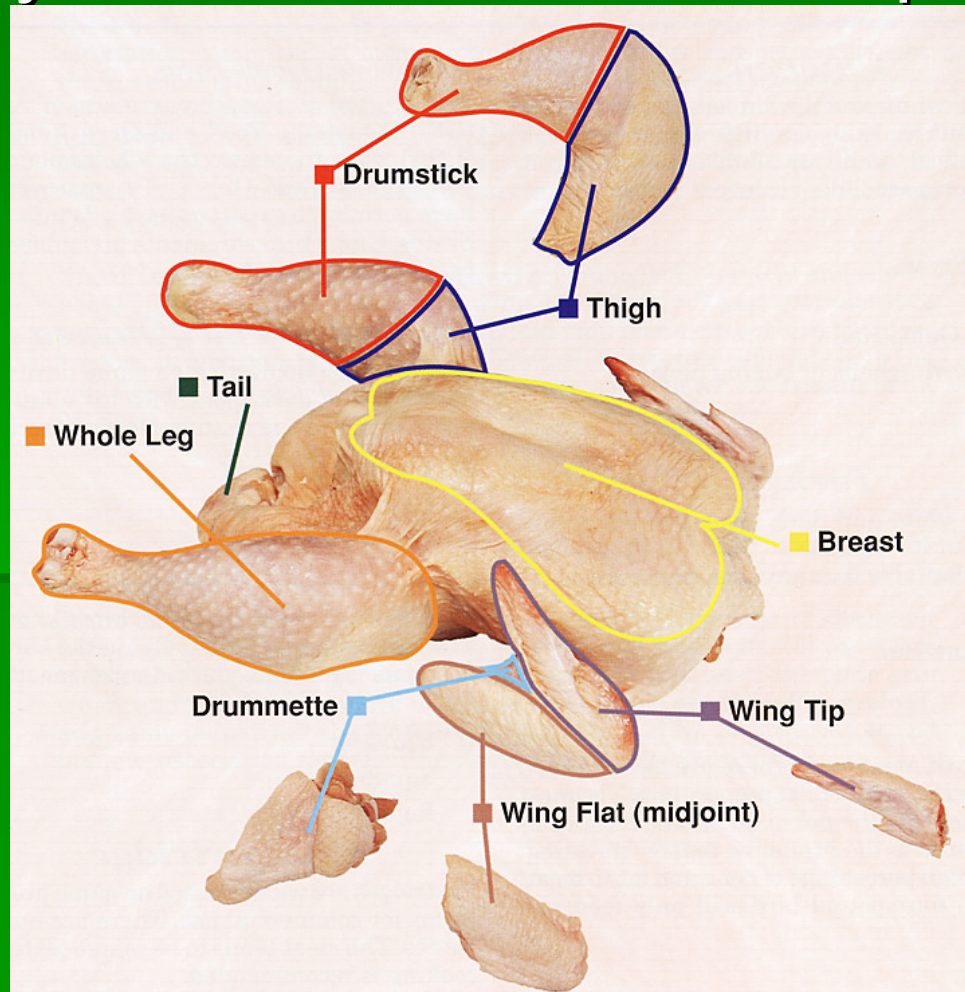
# Poultry Judging Parts Identification



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# Parts ID

- Identify different retail cuts of poultry



# Parts ID – Breast Cuts

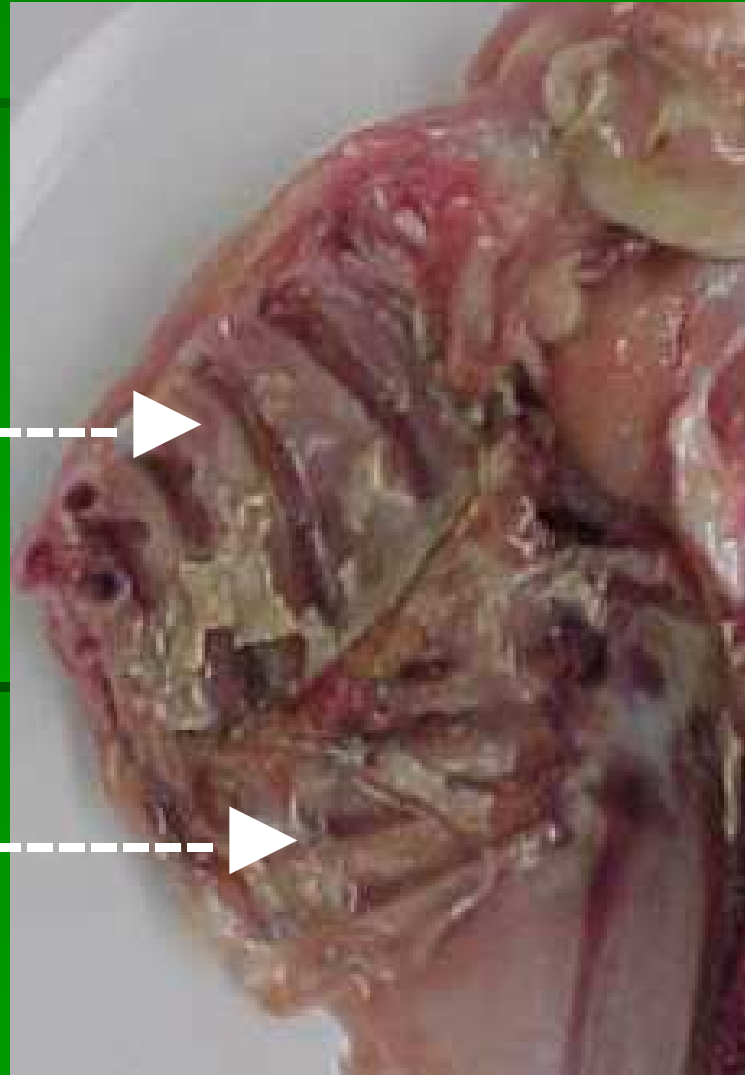
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- Breast with ribs
- Whole Breast
- Split Breast
- Breast Quarter
- Breast Tenderloin
- Boneless Breast

# Breast Cuts - Ribs

Vertebral 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

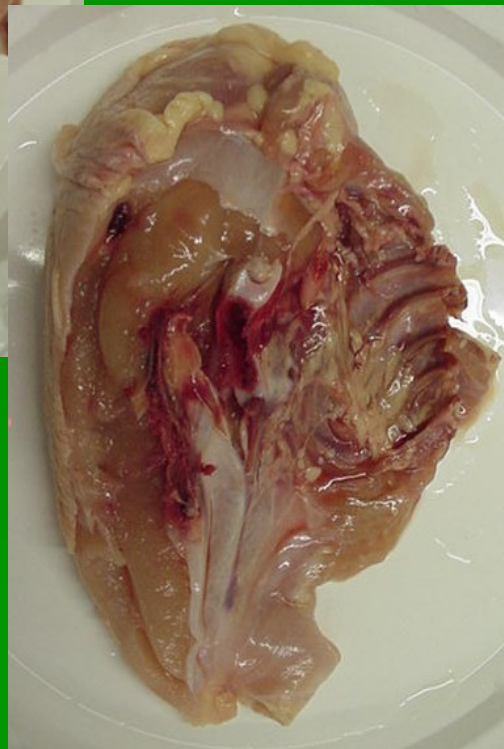


**Can be displayed in several ways:**

- 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

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- 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



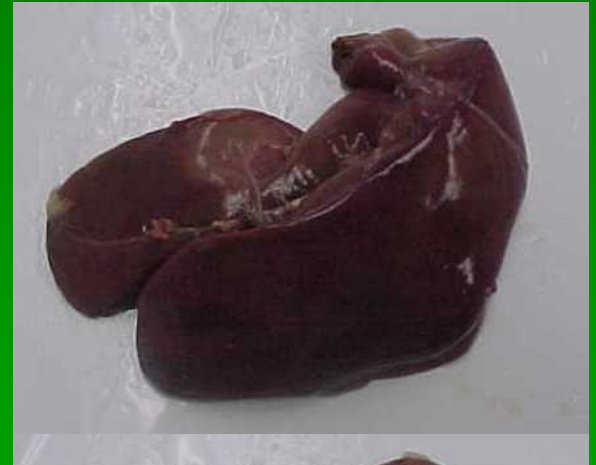
Gizzard

Liver

Heart

# 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 10

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



**Gibblet**

# 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 436 Group Number LE

Name \_\_\_\_\_

### CLASS K – PARTS IDENTIFICATION 10

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>

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- [www.animal.ufl.edu](http://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