

# Class 10 Identification of Carcass Parts



Name \_\_\_\_\_ Number \_\_\_\_\_

County/School \_\_\_\_\_

Directions: Examine each part and indicate the USDA term for that part. There is **only one** answer for each part .

Part		1	2	3	4	5	6	7	8	9	10
1	Half										
2	Front Half										
3	Rear Half										
4	Whole breast with ribs										
5	Bnls., skinless whole breast with rib meat										
6	Whole breast										
7	Bnls, Skinless whole breasts										
8	Split breast with ribs										
9	Bnls, skinless split breast with rib meat										
10	Split breast										
11	Bnls, skinless split breast										
12	Breast quarter										
13	Breast quarter without wing										
14	Tenderloin										
15	Wishbone										
16	Leg quarter										
17	Leg										
18	Thigh with back portion										
19	Thigh										
20	Bnls, skinless thigh										
21	Drumstick										
22	Bnls, skinless drum										
23	Wing										
24	Drumette										
25	Wing portion										
26	Liver										
27	Gizzard										
28	Heart										
29	Neck										
30	Paws										
		1	2	3	4	5	6	7	8	9	10

Score \_\_\_\_\_