

# Introduction to Butcher Chicken Cuts Curriculum



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## Author



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Reyes received his PhD from Colorado State University in Meat Safety and Quality. He is a member of the American Meat Science Association, a coach for a competitive meat animal evaluation team, and an advisor for the Beef Management Team.

## Curriculum Structure

The *Introduction to Butcher Chicken Cuts Curriculum* is composed of the following lessons. Approximate lesson times are included.

| Lesson | Title                                | Approximate Time |
|--------|--------------------------------------|------------------|
| One    | Introduction to Butcher Poultry Cuts | 60 minutes       |
| Two    | Poultry Harvesting Process           | 60 minutes       |
| Three  | Poultry Fabrication                  | 60 minutes       |
|        | <b>Total</b>                         | <b>3 hours</b>   |

## Lesson Structure

Each lesson begins with a Lesson Overview, Lesson Objectives, and a Lesson at a Glance table, which lists lesson activities, materials required, suggested preparation steps, and approximate class time.

### Lesson Sections

The actual lesson follows the overview, which contains some of the sections described below.

#### **FOCUS**

Every lesson begins with a FOCUS activity intended to capture participants' attention. This may be in the form of a small or large class discussion, a game, a demonstration, or a review of previous lesson information. During this activity, participants are introduced to the topic of the lesson.

#### **LEARN**

The LEARN activity in each lesson varies in its presentation mode. It may be a slide presentation, group activity, or demonstration.

#### **REVIEW**

The majority of lessons end with a REVIEW activity intended to briefly review the lesson's key messages or main points.

# Lesson One – Introduction to Butcher Poultry Cuts

## Lesson Overview

*Participants will learn the basics of chicken anatomy to gain an understanding of the parts and pieces that make up the different cuts and learn the difference between meat and egg chickens and the anatomy of the chicken.*

## Lesson Objectives

After completing this lesson, participants will be able to:

- Understand the difference between meat and egg layer chickens
- Identify and understand the broiler production cycle
- Identify the main anatomy of the chicken

## Lesson at a Glance

| Activity | Materials                                                                                                                                                                                                                               | Preparation                                                                                                                                                                                                                                                       | Approximate Class Time |
|----------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------|
| FOCUS    | <ul style="list-style-type: none"><li>• Whiteboard</li><li>• Dry erase markers</li><li>• <i>Intro to Chickens Questionnaire</i></li><li>• <i>Intro to Chickens Questionnaire</i> - Answer Key</li></ul>                                 | <ol style="list-style-type: none"><li>1. Prepare slide one through four of the <i>Introduction to Butcher Poultry Cuts</i> slide presentation for viewing.</li><li>2. Print/photocopy the <i>Intro to Chickens Questionnaire</i> (one per participant).</li></ol> | 10-15 minutes          |
| LEARN    | <ul style="list-style-type: none"><li>• <i>Introduction to Butcher Poultry Cuts</i> slide presentation</li><li>• <i>Chicken Notes and Anatomy Worksheet</i></li><li>• <i>Chicken Notes and Anatomy Worksheet</i> – Answer Key</li></ul> | <ol style="list-style-type: none"><li>1. Prepare the <i>Introduction to Butcher Poultry Cuts</i> slide presentation for viewing.</li><li>2. Print/photocopy <i>Chicken Notes and Anatomy Worksheet</i> (one per participant).</li></ol>                           | 30 minutes             |
| REVIEW   | <ul style="list-style-type: none"><li>• <i>Broiler Production Cycle Diagram</i></li><li>• <i>Broiler Production Cycle Diagram</i> – Answer Key</li></ul>                                                                                | <ol style="list-style-type: none"><li>1. Print/photocopy the <i>Broiler Production Cycle Diagram</i> (one per participant).</li></ol>                                                                                                                             | 10 minutes             |

## Lesson One – Introduction to Butcher Poultry Cuts

### FOCUS: Harvesting Options of Chickens

**10 -15 minutes**

**Purpose:**

Participants work to understand what the difference between egg layers and meat chickens. This is not a comprehensive list, but one to get the students starting to think about different types of uses for chickens

**Materials:**

- *Introduction to Butcher Poultry Cuts* slide presentation
- *Intro to Chicken Questionnaire*
- *Intro to Chicken Questionnaire – Answer Key*

**Facilitation Steps:**

1. Distribute the *Intro to Chicken Questionnaire* to each participant.
2. Give time for participants to work with a partner to discuss and write down their ideas for differences between meat and egg layer chickens.
3. After participants have gone through the partner side of discussion, go over slides one through four to give participants time to add ideas to their list.

Name: \_\_\_\_\_ Class: \_\_\_\_\_

# Intro to Chicken Questionnaire

**Instructions:** Think of a few differences between chickens that are grown for meat harvest and chickens grown for egg laying.

MEAT CHICKENS:

EGG LAYER CHICKENS:

Add additional ideas after going over it together in class:

Name: \_\_\_\_\_ Class: \_\_\_\_\_

# Intro to Chicken Questionnaire – Answer Key

**Instructions:** Think of a few differences between chickens that are grown for meat harvest and chickens grown for egg laying.

## MEAT CHICKENS:

- Muscle development
- Larger size of body structure
- Harvest animal in 6-10 weeks
- Called broilers

## EGG LAYER CHICKENS:

- Egg producer
- Smaller size of body structure
- Can harvest eggs for multiple years
- Called egg layers

**Additional Answers may be included based on participants' discussion**

Add additional ideas after going over it together in class:

**Answers will vary**

## Lesson One – Introduction to Butcher Poultry Cuts

### LEARN: Poultry Anatomy

30 minutes

#### Purpose:

Participants will learn and understand the major anatomy that is looked at when creating butcher cuts. This will focus on the anatomy of the chicken, not just the meat cuts.

#### Materials:

- *Introduction to Butcher Poultry Cuts* slide presentation
- *Chicken Notes and Anatomy Worksheet*
- *Chicken Notes and Anatomy Worksheet – Answer Key*

#### Facilitation Steps:

1. View the *Introduction to Butcher Poultry Cuts* presentation slides. Discuss each slide with participants.
2. Have participants fill out the *Chicken Notes and Anatomy Worksheet* while going through the presentation slides.
3. If desired, you can have participants hand in their notes and you can grade them for accuracy, or go over the answers together as a class.

Name: \_\_\_\_\_ Class: \_\_\_\_\_

# Chicken Notes and Anatomy Worksheet

**Instructions:** Follow along with the *Introduction to Butcher Poultry* slide presentation to gain a better understanding of chicken anatomy.

Broiler Production Cycle:

1. Fertilize the \_\_\_\_\_ to produce broilers.
2. Farms \_\_\_\_\_ and \_\_\_\_\_ the eggs.
3. Chicks are grown in \_\_\_\_\_ housing until desired harvest \_\_\_\_\_ is hit.
4. Once they hit the desired weight, they are \_\_\_\_\_.

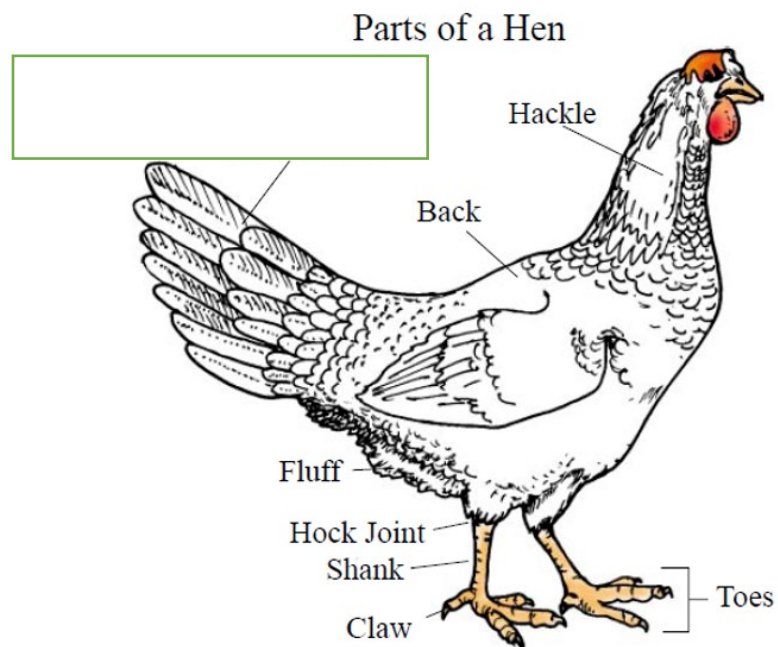
Products that are harvested:

- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_

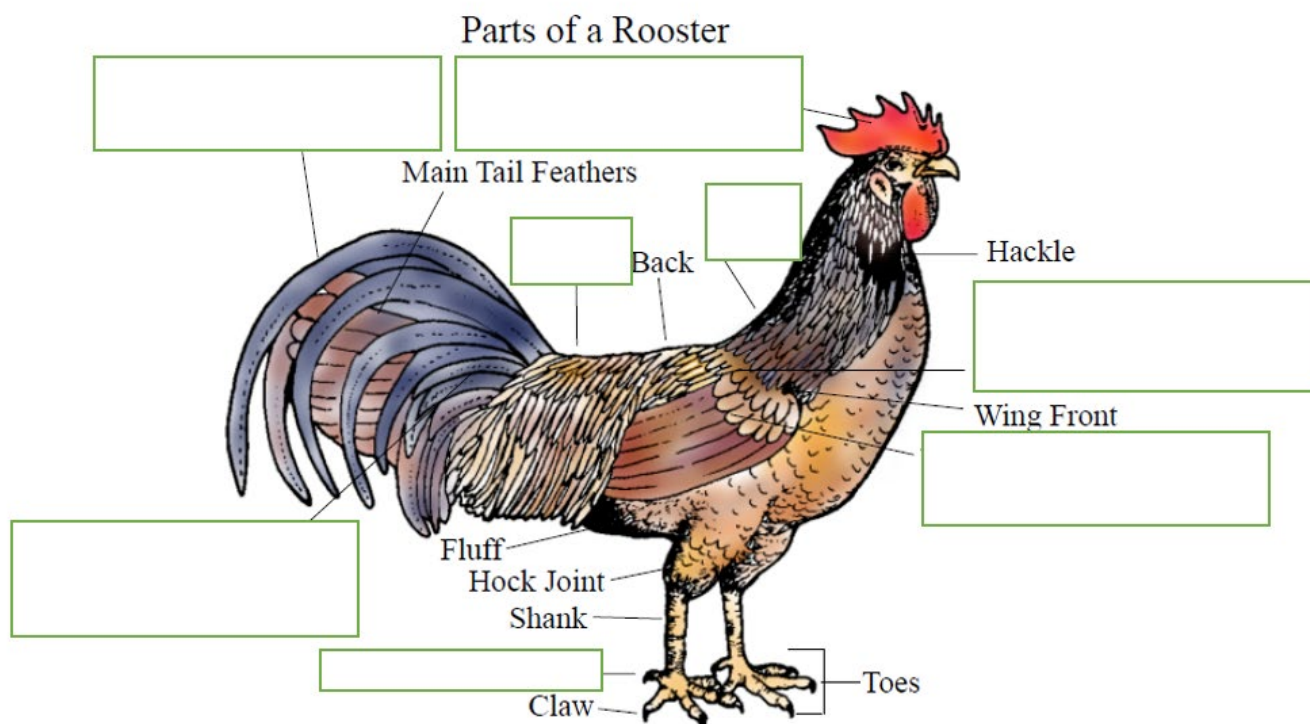
Poultry Byproducts:

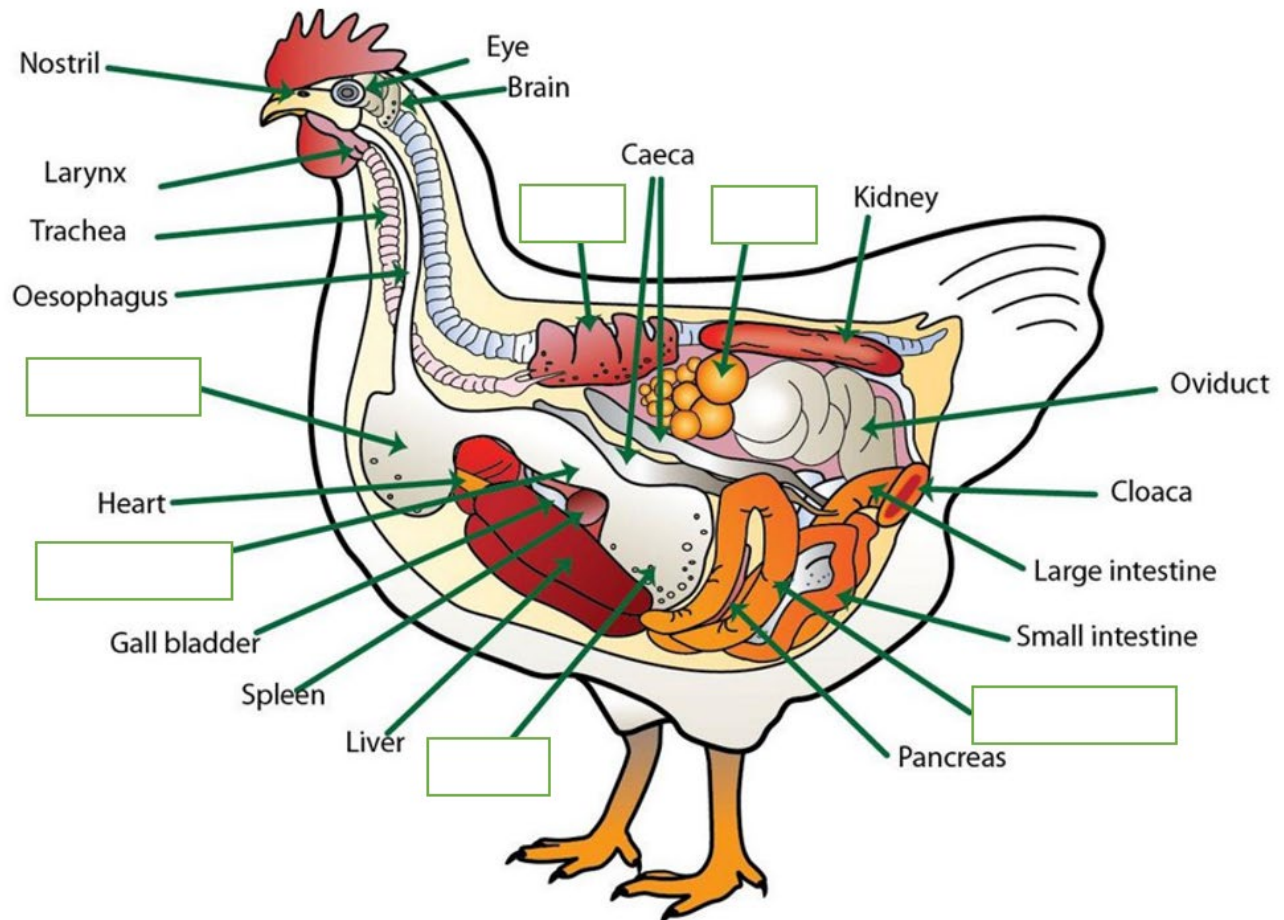
- \_\_\_\_\_/ \_\_\_\_\_, \_\_\_\_\_, and \_\_\_\_\_ meal
  - Used in the pet food industry
- Fats/oils used in \_\_\_\_\_
- Manure can be used as \_\_\_\_\_
  - High in nitrogen
- \_\_\_\_\_ from feathers used in diapers, insulation, upholstery padding, and pillow stuffing

Parts of a Hen:



Parts of a Rooster:





Name: \_\_\_\_\_ Class: \_\_\_\_\_

# Chicken Notes and Anatomy Worksheet

## – Answer Key

**Instructions:** Follow along with the *Introduction to Butcher Poultry* slide presentation to gain a better understanding of chicken anatomy.

Broiler Production Cycle:

1. Fertilize the **egg** to produce broilers.
2. Farms **incubate** and **hatch** the eggs.
3. Chicks are grown in **climate controlled** housing until desired harvest **weight** is hit.
4. Once they hit the desired weight, they are **harvested**.

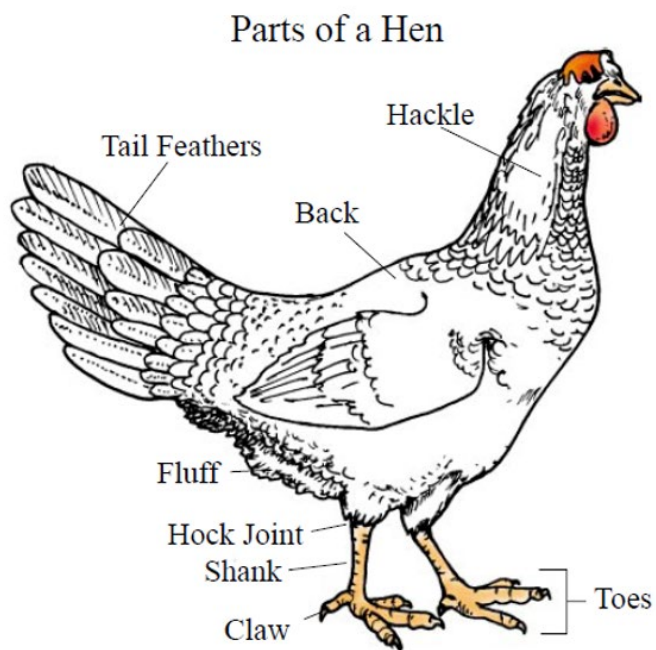
Products that are harvested:

- **Whole broilers**
- **Wings**
- **Drumsticks**
- **Tenders**
- **Legs**
- **Other cuts**

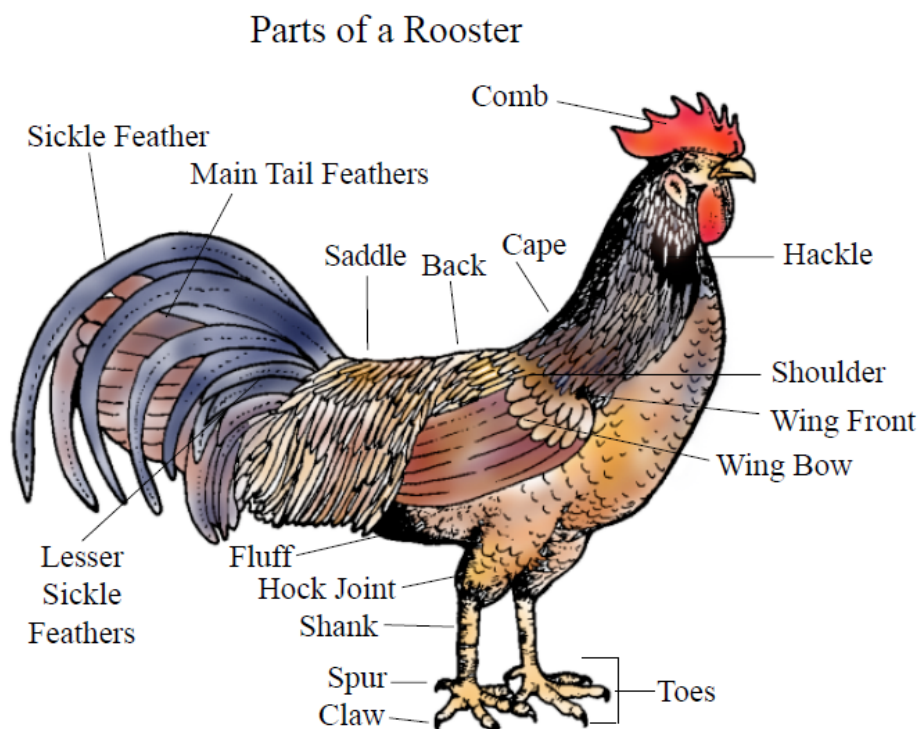
Poultry Byproducts:

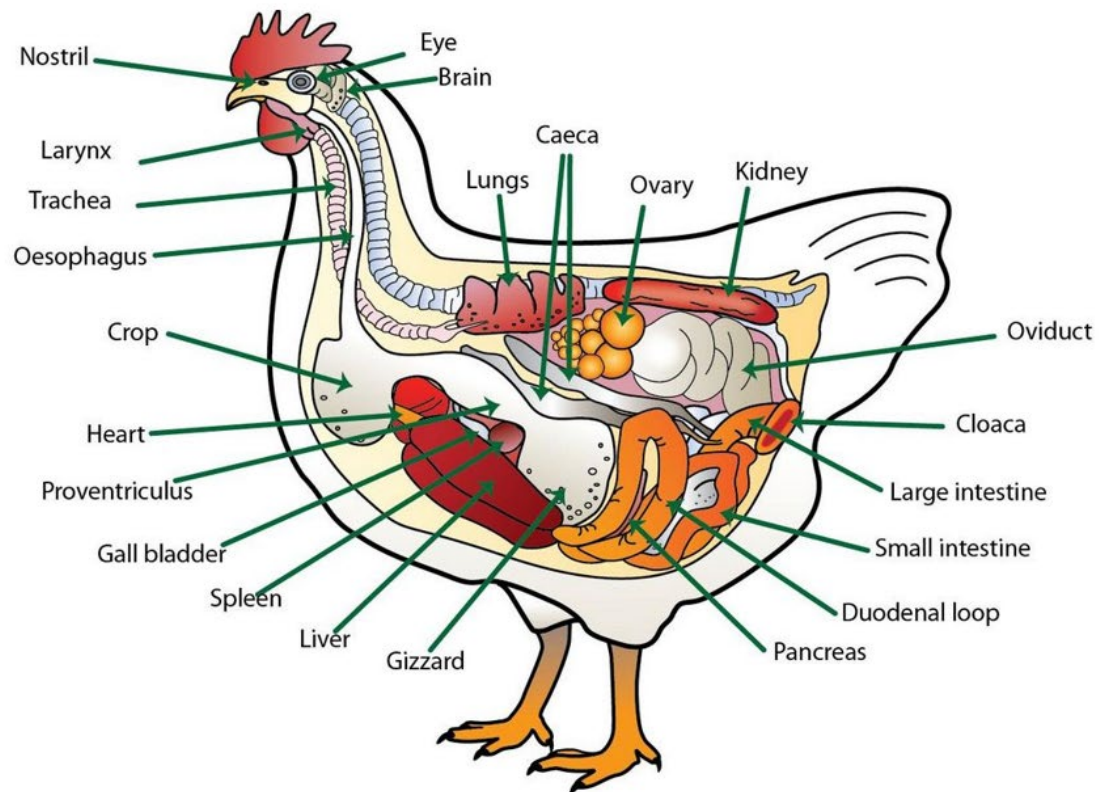
- **Meat/bone**, **feather**, and **blood** meal
  - Used in the pet food industry
- Fats/oils used in **pharmaceuticals**
- Manure can be used as **fertilizer**
  - High in nitrogen
- **Keratin** from feathers used in diapers, insulation, upholstery padding, and pillow stuffing

Parts of a Hen:



Parts of a Rooster:





## Lesson One – Introduction to Butcher Poultry Cuts

### REVIEW: Broiler Production Cycle

10 minutes

#### Purpose:

Assess participants to see if they understand the basic broiler production cycle

#### Materials:

- *Broiler Production Cycle Diagram*
- *Broiler Production Cycle Diagram – Answer Key*

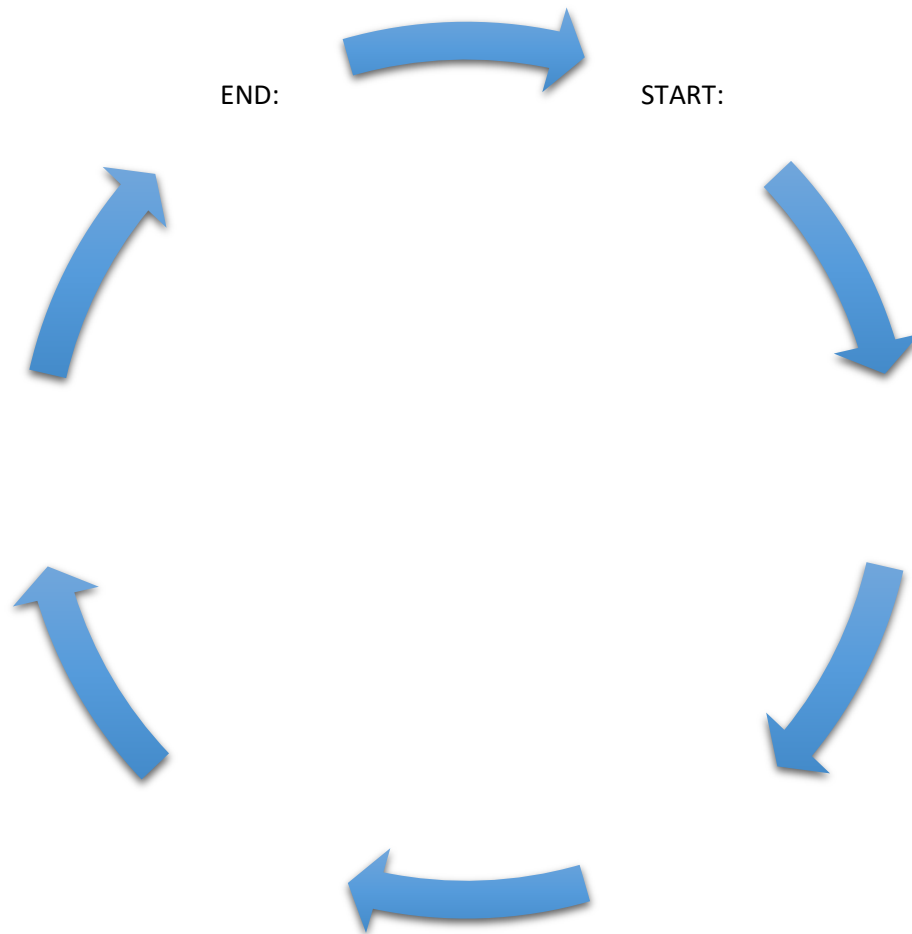
#### Facilitation Steps:

1. Distribute the *Broiler Production Cycle Diagram* and give participants five to seven minutes to answer the questions.
2. You may choose to correct the worksheet in class with the answer key or collect the activity and correct it yourself.

Name: \_\_\_\_\_ Class: \_\_\_\_\_

# Broiler Production Cycle Diagram

**Instructions:** Put the correct order of the broiler production cycle in place based on your notes and the slide presentation that you went through.



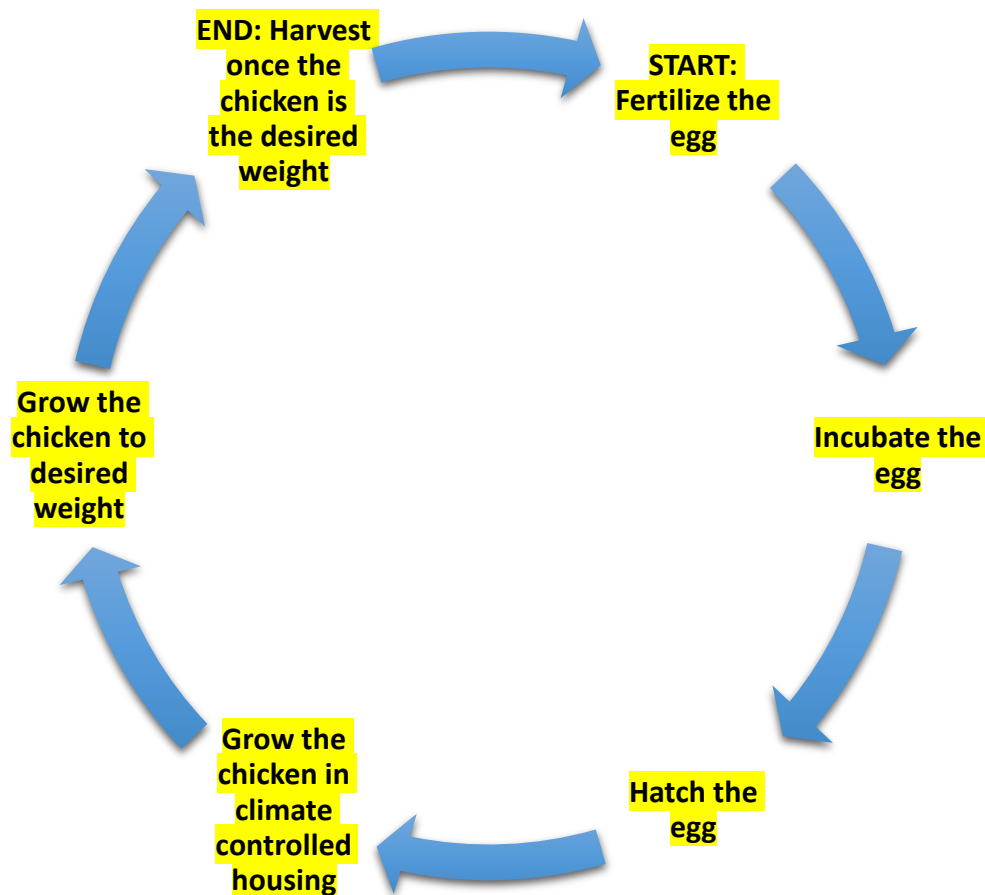
**OPTIONS:**

- Grow the chicken in climate controlled housing
- Incubate the egg
- Grow the chicken to desired weight
- Harvest once the chicken is the desired weight
- Hatch the egg
- Fertilize the egg

Name: \_\_\_\_\_ Class: \_\_\_\_\_

# Broiler Production Cycle Diagram– Answer Key

**Instructions:** Put the correct order of the broiler production cycle in place based on your notes and the slide presentation that you went through.



**OPTIONS:**

- Grow the chicken in climate controlled housing
- Incubate the egg
- Grow the chicken to desired weight
- Harvest once the chicken is the desired weight
- Hatch the egg
- Fertilize the egg

## Lesson Two – Poultry Harvesting Process

### Lesson Overview

*Participants will learn the basics of the poultry harvesting process to gain an understanding of its stages and techniques.*

### Lesson Objectives

After completing this lesson, participants will be able to:

- Understand the harvesting process of chickens
- Identify the stages and techniques that go into the harvesting process

### Lesson at a Glance

| Activity | Materials                                                                                                                                                                                                                                   | Preparation                                                                                                                                                                                                                                                                                                                                                | Approximate Class Time |
|----------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------|
| FOCUS    | <ul style="list-style-type: none"> <li>• Butcher Chicken Cut Models assembly poster</li> <li>• <i>Chicken Cuts Worksheet</i></li> <li>• <i>Chicken Cuts Worksheet – Answer Key</i></li> </ul>                                               | <ol style="list-style-type: none"> <li>1. Download and print one Butcher Chicken Cut poster for each participant from this url:<br/><a href="http://www.realityworks.com/butcherchickenutmodels-downloads">www.realityworks.com/butcherchickenutmodels-downloads</a></li> <li>2. Print the <i>Chicken Cuts Worksheet</i> (one per participant).</li> </ol> | 10-15 minutes          |
| LEARN    | <ul style="list-style-type: none"> <li>• <i>Poultry Harvesting Process</i> slide presentation</li> <li>• <i>Poultry Harvesting Process Student Notes</i></li> <li>• <i>Poultry Harvesting Process Student Notes – Answer Key</i></li> </ul> | <ol style="list-style-type: none"> <li>1. Prepare the <i>Poultry Harvesting Process</i> slide presentation for viewing.</li> <li>2. Print/photocopy <i>Poultry Harvesting Process Student Notes</i> (one per participant).</li> </ol>                                                                                                                      | 30 minutes             |
| REVIEW   | <ul style="list-style-type: none"> <li>• <i>Poultry Harvesting Quiz</i></li> <li>• <i>Poultry Harvesting Quiz – Answer Key</i></li> </ul>                                                                                                   | <ol style="list-style-type: none"> <li>1. Print/photocopy the <i>Poultry Harvesting Quiz</i> (one per participant).</li> </ol>                                                                                                                                                                                                                             | 10 minutes             |

## Lesson Two – Poultry Harvesting Process

### FOCUS: Types of Harvesting

10 -15 minutes

#### Purpose:

Participants work to understand what the different fabrication terms are and where these parts are located.

#### Materials:

- Butcher Chicken Cut Models assembly poster
- *Chicken Cuts Worksheet*
- *Chicken Cuts Worksheet – Answer Key*

#### Facilitation Steps:

1. Distribute the *Chicken Cuts Worksheet* and Butcher Chicken Cut Models assembly poster to participants.
2. Give time for each participant to go over the poster sheet to understand the position of each cut.

**Instructions:** Use the Butcher Chicken Cut Models assembly poster to fill out the following information.

1. Write all the different chicken cuts that you know about.
2. What are the 8 main cuts of chicken that the poster focuses on?

Name: \_\_\_\_\_ Class: \_\_\_\_\_

# Chicken Cuts Worksheet

**Instructions:** Use the Butcher Chicken Cut Models assembly poster to fill out the following information.

1. Write all the different chicken cuts that you know about.

**Answers may vary**

2. What are the 8 main cuts of chicken that the poster focuses on?

- Breast
- Drumette
- Drumstick
- Tenderloin
- Thigh
- Wingette
- Stock
- Wing tip

## Lesson Two – Poultry Harvesting Process

### LEARN: Poultry Harvesting Steps

30 minutes

#### Purpose:

Participants will learn and understand the major anatomy that is looked at when creating butcher cuts. This will include an introduction to the muscular system and the way you evaluate quality of the meat.

#### Materials:

- *Poultry Harvesting Process* slide presentation
- *Poultry Harvesting Process Student Notes*
- *Poultry Harvesting Process Student Notes – Answer Key*

#### Facilitation Steps:

1. View the *Poultry Harvesting Process* presentation slides. Discuss each slide with the participants.
2. Have participants fill out the *Poultry Harvesting Process Student Notes* worksheet while going through the presentation slides.
3. If desired, you can have participants hand in their notes and you can grade them for accuracy, or go through the answers as a class.

Name: \_\_\_\_\_ Class: \_\_\_\_\_

# Poultry Harvesting Process Student Notes

**Instructions:** Follow along with the *Poultry Harvesting Process* slide presentation to gain a better understanding of chicken harvesting.

## Poultry Harvesting Process

- \_\_\_\_\_ (chicken) can be harvested in a commercial inspected facility or at home
- Similar methods are followed except for the \_\_\_\_\_ process
  - Commercial operation
    - Electrical stunning
    - Control atmosphere stunning (CO<sub>2</sub>)
  - At home
    - Cervical dislocation
    - Jugular/carotid exsanguination

## Poultry Harvesting Steps

1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_
4. \_\_\_\_\_
5. \_\_\_\_\_
6. \_\_\_\_\_

### 1. Stunning

- Stun the chicken (render \_\_\_\_\_)
  - There are a multitude of acceptable methods to render chickens unconscious
    - Commercially
      - Electrical
      - Control atmosphere (CO<sub>2</sub>)
    - At home
      - Cervical dislocation
      - Jugular/carotid exsanguination
      - Carotid artery is the most important to sever as it carries oxygen to the brain

\_\_\_\_\_ stunning

- Lighting is critical during commercial stunning

- Low-key lighting is critical to maintain a \_\_\_\_\_ as chickens are hung by their feet
- \_\_\_\_\_ - \_\_\_\_\_ stunning
  - A processing cone ( \_\_\_\_\_ ) is used to provide a comforting environment
  - It prevents the bird from flapping, creating a \_\_\_\_\_ - \_\_\_\_\_

## 2. Exsanguination

- Exsanguinate ( \_\_\_\_\_ ) the bird
- The process of removing the blood is done by \_\_\_\_\_ the jugular vein and carotid artery
- \_\_\_\_\_ is normal and is a reflex result of the disruption of the nervous system
- Being careful, create a deep \_\_\_\_\_ into the neck muscle across the front of the neck
  - This cut is normally called a ventral neck cut (VNC)
- Check for proper signs of exsanguination
- If the VNC is done correctly both jugular veins and carotid arteries will be severed, creating a \_\_\_\_\_ of blood
- Let the bird bleed for at least \_\_\_\_\_ minutes
- Check for signs of \_\_\_\_\_
- No rhythmic breathing or corneal reflex
- Incorrect VNC will result in a \_\_\_\_\_ blood flow
- If the time from cervical dislocation to exsanguination is too long, it may cause slow blood flow

## 3. Scalding

- After submerging the chicken for \_\_\_\_\_, check readiness by pulling the wing feathers
- When they come out easy, the bird is ready to pluck
- If \_\_\_\_\_ is tearing, the water temperature is too hot or it was submerged for too long
- If \_\_\_\_\_ are hard to pull, the water temperature is too cold or it didn't spend enough time submerged

## 4. Plucking

- This process can impact the look, quality, and yield of the bird
- Plucking can be achieved by 3 methods
  - \_\_\_\_\_
  - \_\_\_\_\_
  - \_\_\_\_\_ - \_\_\_\_\_
- Pluck bird \_\_\_\_\_ down
- Start at the \_\_\_\_\_
- If scalded correctly, the breast feathers will wipe off

## 5. Eviscerating

- The tools you choose are your best asset
- 3 main tools needed:
  - \_\_\_\_\_
  - \_\_\_\_\_
  - \_\_\_\_\_
- \_\_\_\_\_, \_\_\_\_\_, \_\_\_\_\_
- Start the process where the neck joins the breast
  - Use your \_\_\_\_\_ to cut through the skin and expose the crop
  - The crop is where the bird stores its food
  - Withholding feed \_\_\_\_\_ pre-harvest will result in an empty crop
  - Remove the crop by pulling and separating it from the breast, esophagus, and the windpipe
  - Remove the esophagus and the windpipe
  - Cut the neck using the \_\_\_\_\_
- Remove the oil gland
  - Located in the caudal portion of the bird (tail region)
  - Slice \_\_\_\_\_ to the backbone, slightly frontal of the nipple and gland
  - Turn the edge of the blade towards the end of the tail
- Lay the bird on its back and make a shallow cut into the \_\_\_\_\_ (between the tail and the end of the breast)
- Use your hand to finish opening the body cavity
- Reach into the cavity as far as you are able until you feel the heart pull away, tearing the organ loose
- Do the same for the liver, gizzard, and other organs inside the cavity
- Depending on the birds diet you might excess amount of \_\_\_\_\_
- If butchering a hen, you may find egg yolks or fully developed eggs

## 6. Rapid Cooling

- To maintain quality and prevent microbial contamination, the bird needs to reach a temperature of less than \_\_\_\_\_ ° F within 2 hours
- Rinse the carcass with cold water
- Submerge the bird's carcass in a container with \_\_\_\_\_, running water to achieve rapid cooling

Name: \_\_\_\_\_ Class: \_\_\_\_\_

# Poultry Harvesting Process Student Notes – Answer Key

**Instructions:** Follow along with the *Poultry Harvesting Process* slide presentation to gain a better understanding of chicken harvesting.

## Poultry Harvesting Process

- **Poultry** (chicken) can be harvested in a commercial inspected facility or at home
- Similar methods are followed except for the **stunning** process
  - Commercial operation
    - Electrical stunning
    - Control atmosphere stunning (CO<sub>2</sub>)
  - At home
    - Cervical dislocation
    - Jugular/carotid exsanguination

## Poultry Harvesting Steps

1. **Stunning**
2. **Exanguination**
3. **Scalding**
4. **Plucking**
5. **Evisceration**
6. **Rapid cooling**

### 1. Stunning

- Stun the chicken (render **unconscious**)
  - There are a multitude of acceptable methods to render chickens unconscious
    - Commercially
      - Electrical
      - Control atmosphere (CO<sub>2</sub>)
    - At home
      - Cervical dislocation
      - Jugular/carotid exsanguination
      - Carotid artery is the most important to sever as it carries oxygen to the brain

### **Commercial** stunning

- Lighting is critical during commercial stunning

- Low-key lighting is critical to maintain a **calm environment** as chickens are hung by their feet

#### **At-home** stunning

- A processing cone (**chicken cone**) is used to provide a comforting environment
- It prevents the bird from flapping, creating a **hug-like feel**

#### 2. Exsanguination

- Exsanguinate (**bleed**) the bird
- The process of removing the blood is done by **severing** the jugular vein and carotid artery
- **Flapping** is normal and is a reflex result of the disruption of the nervous system
- Being careful, create a deep **horizontal cut** into the neck muscle across the front of the neck
  - This cut is normally called a ventral neck cut (VNC)
- Check for proper signs of exsanguination
- If the VNC is done correctly both jugular veins and carotid arteries will be severed, creating a **rapid spray** of blood
- Let the bird bleed for at least **3** minutes
- Check for signs of **unconsciousness**
- No rhythmic breathing or corneal reflex
- Incorrect VNC will result in a **slow** blood flow
- If the time from cervical dislocation to exsanguination is too long, it may cause slow blood flow

#### 3. Scalding

- After submerging the chicken for **30 seconds**, check readiness by pulling the wing feathers
- When they come out easy, the bird is ready to pluck
- If **skin** is tearing, the water temperature is too hot or it was submerged for too long
- If **feathers** are hard to pull, the water temperature is too cold or it didn't spend enough time submerged

#### 4. Plucking

- This process can impact the look, quality, and yield of the bird
- Plucking can be achieved by 3 methods
  - **Hand plucking**
  - **Tabletop plucker**
  - **Tub-style plucker**
- Pluck bird **upside** down
- Start at the **drumstick**
- If scalded correctly, the breast feathers will wipe off

#### 5. Eviscerating

- The tools you choose are your best asset
- 3 main tools needed:
  - **Small, flexible knife**
  - **Stiff knife**

- Poultry shears

- Crop, windpipe, and esophagus

- Start the process where the neck joins the breast
  - Use your **small knife** to cut through the skin and expose the crop
  - The crop is where the bird stores its food
  - Withholding feed **12 hours** pre-harvest will result in an empty crop
  - Remove the crop by pulling and separating it from the breast, esophagus, and the windpipe
  - Remove the esophagus and the windpipe
  - Cut the neck using the **shears**
- Remove the oil gland
- Located in the caudal portion of the bird (tail region)
- Slice **perpendicular** to the backbone, slightly frontal of the nipple and gland
- Turn the edge of the blade towards the end of the tail
- Lay the bird on its back and make a shallow cut into the **abdomen** (between the tail and the end of the breast)
- Use your hand to finish opening the body cavity
- Reach into the cavity as far as you are able until you feel the heart pull away, tearing the organ loose
- Do the same for the liver, gizzard, and other organs inside the cavity
- Depending on the birds diet you might excess amount of **fat deposits**
- If butchering a hen, you may find egg yolks or fully developed eggs

## 6. Rapid Cooling

- To maintain quality and prevent microbial contamination, the bird needs to reach a temperature of less than **40°** F within 2 hours
- Rinse the carcass with cold water
- Submerge the bird's carcass in a container with **cold**, running water to achieve rapid cooling

## Lesson Two – Poultry Harvesting Process

### REVIEW: Harvesting Review

10 minutes

#### Purpose:

Assess participants to see if they understand the basic features of chicken harvesting.

#### Materials:

- *Poultry Harvesting Process Quiz*
- *Poultry Harvesting Process Quiz – Answer Key*

#### Facilitation Steps:

1. Distribute the *Poultry Harvesting Quiz* and give participants 5-10 minutes to answer the questions.
2. You may choose to correct the quiz in class with the answer key or collect the quiz and correct it yourself.

Name: \_\_\_\_\_ Class: \_\_\_\_\_

# Poultry Harvesting Process Quiz

1. What are the 6 Harvesting Steps?
  - a.
  - b.
  - c.
  - d.
  - e.
  - f.
2. Why is low light key to stunning?
3. What are you doing with exsanguination?
4. How long do you bleed a bird?
5. What are the scalding temperatures and length of time?
6. What are the 3 types of plucking methods?
7. Should you pluck the bird right side up or upside down?

## Introduction to Butcher Chicken Cuts Curriculum

8. What are the 3 tools for evisceration?
9. How soon should you do rapid cooling?
10. How cool do you need to get the chicken rapidly?

Name: \_\_\_\_\_ Class: \_\_\_\_\_

# Poultry Harvesting Process Quiz – Answer Key

1. What are the 6 Harvesting Steps?
  - a. **Stunning**
  - b. **Exsanguination**
  - c. **Scalding**
  - d. **Plucking**
  - e. **Evisceration**
  - f. **Rapid Cooling**
2. Why is low light key to stunning? **Keeps chickens calm**
3. What are you doing with exsanguination? **Bleeding the chicken**
4. How long do you bleed a bird? **3 minutes**
5. What are the scalding temperatures and length of time? **130 degrees and 170 degrees Fahrenheit for 30 seconds to 2 minutes.**
6. What are the 3 types of plucking methods? **By hand, tabletop, and tub style**
7. Should you pluck the bird right side up or upside down? **Upside down**
8. What are the 3 tools for evisceration? **Small and flexible knife, stiff knife, and poultry shears**
9. How soon should you do rapid cooling? **Within a 2-hour timespan**
10. How cool do you need to get the chicken rapidly? **To 40 degrees Fahrenheit**

## Lesson Three – Poultry Fabrication

### Lesson Overview

*This lesson is intended to help participants understand the fabrication of chicken retail cuts and focuses on each type of cut and the fabrication of that cut.*

### Lesson Objectives

After completing this lesson, participants will be able to:

- Describe the poultry fabrication of each cut
- Identify ways to properly cut the chicken
- Identify different retail cuts on the chicken

### Lesson at a Glance

| Activity | Materials                                                                                                                                                                                                                                                    | Preparation                                                                                                                                                                                                                                                                                   | Approximate Class Time |
|----------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------|
| FOCUS    | <ul style="list-style-type: none"> <li>• <i>Poultry Fabrication</i> slide presentation</li> <li>• <i>Chicken Cooking Worksheet</i></li> <li>• <i>Chicken Cooking Worksheet – Answer Key</i></li> </ul>                                                       | <ol style="list-style-type: none"> <li>1. Prepare the <i>Poultry Fabrication</i> slide presentation for viewing.</li> <li>2. Print/photocopy the <i>Chicken Cooking Worksheet</i> (one per participant).</li> </ol>                                                                           | 10 minutes             |
| LEARN    | <ul style="list-style-type: none"> <li>• <i>Poultry Fabrication</i> slide presentation</li> <li>• <i>Poultry Fabrication Student Notes</i></li> <li>• <i>Poultry Fabrication Student Notes – Answer Key</i></li> <li>• Butcher Chicken Cut Models</li> </ul> | <ol style="list-style-type: none"> <li>1. Prepare the <i>Poultry Fabrication</i> slide presentation for viewing.</li> <li>2. Print/photocopy <i>Poultry Fabrication Student Notes</i> (one per participant).</li> <li>3. Prepare the Butcher Chicken Cut Models for demonstration.</li> </ol> | 30 minutes             |
| REVIEW   | <ul style="list-style-type: none"> <li>• <i>Poultry Fabrication Knowledge Assessment</i></li> <li>• <i>Poultry Fabrication Knowledge Assessment – Answer Key</i></li> <li>• <i>Poultry Fabrication</i> slide presentation</li> </ul>                         | <ol style="list-style-type: none"> <li>1. Prepare the <i>Poultry Fabrication</i> slide presentation for viewing.</li> <li>2. Print/photocopy <i>Poultry Fabrication Knowledge Assessment</i> (one per participant).</li> </ol>                                                                | 10 minutes             |

## Lesson Three – Poultry Fabrication

### FOCUS: Cooking of the Chicken

**10 minutes**

**Purpose:**

Participants work in groups to learn about cooking chicken.

**Materials:**

- *Poultry Fabrication* slide presentation
- *Chicken Cooking Worksheet*
- *Chicken Cooking Worksheet – Answer Key*

**Facilitation Steps:**

1. Give participants 5-10 minutes to complete the *Chicken Cooking Worksheet*; participants can fill it out individually or in groups. This worksheet is to get them started on their understanding of chicken cooking and prep.
2. Show slides one through three when you distribute the worksheet.
3. After you're done, discuss the reflections on different ways to cook a chicken and also walk through slide three on the different ways you can do this.

Name: \_\_\_\_\_ Class: \_\_\_\_\_

# Chicken Cooking Worksheet

**Instructions:** This worksheet is to get you thinking about how to cook and also prep for a chicken. What do you know about prepping and cooking a chicken?

1. What are different ways you have seen a chicken cooked? Write down all the answers that you have seen.
2. What is the temperature that a chicken must be cooked at to remove any health issues for the eater?
3. What is your favorite way to cook and eat a chicken? What is your favorite chicken cut to eat?

Name: \_\_\_\_\_ Class: \_\_\_\_\_

# Chicken Cooking Worksheet – Answer Key

**Instructions:** This worksheet is to get you thinking about how to cook and also prep for a chicken. What do you know about prepping and cooking a chicken?

1. What are different ways you have seen a chicken cooked? Write down all the answers that you have seen.

**Answers may vary**

2. What is the temperature that a chicken must be cooked at to remove any issues with health issues for the eater?

**165 degrees Fahrenheit**

3. What is your favorite way to cook and eat a chicken? What is your favorite chicken cut to eat?

**Answers may vary**

## Lesson Three – Poultry Fabrication

### LEARN: How to Cut the Chicken

**30 minutes**

**Purpose:**

Participants will learn how to cut a chicken.

**Materials:**

- *Poultry Fabrication* slide presentation
- *Poultry Fabrication Students Notes*
- *Poultry Fabrication Students Notes – Answer Key*
- Butcher Chicken Cut Models

**Facilitation Steps:**

1. Go through each slide of the *Poultry Fabrication* slide presentation, starting with slide four.
2. While you go through each slide, use the Butcher Chicken Cut Models to show what the different cuts look like.
3. Have participants handle the models as you go through the different cuts in the presentation. Allow for this to be a very hands-on part of the lesson.
4. Use the models to demonstrate where different cuts take place when talking through the different cuts in the presentation slides.

Name: \_\_\_\_\_ Class: \_\_\_\_\_

# Poultry Fabrication Student Notes

**Instructions:** Follow along with the *Poultry Fabrication* slide presentation and take notes on each cut type.

## Poultry Cuts

- Cuts include:

- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_

## Ways to Fabricate the Breast

- Breast with ribs
- Whole breast
- Split breast
- Breast quarter
- Tenderloin
- Boneless breast
- Breast cuts
- \_\_\_\_\_
  - Both sides of the breast
  - No wings
  - Sternal ribs only
- \_\_\_\_\_
  - Only 1 side of the breast
  - 1 wing attached
  - Ribs attached
- \_\_\_\_\_
  - No bones
  - Small strip of meat
- \_\_\_\_\_
  - Skinless
  - With Skin

Ways to cut the leg

- Whole leg
- Leg quarter
- Bone in thigh
- Boneless thigh
- Drumstick
- Leg Cuts
- \_\_\_\_\_
  - Thigh and drumstick no back
- \_\_\_\_\_
  - Thigh and drumstick with a portion of back attached
- \_\_\_\_\_
- \_\_\_\_\_
  - Upper portion of whole leg
  - Separated at the knee and hip joint
- \_\_\_\_\_
  - Lower portion of the leg
  - The drumstick is separated at the knee and hock joint

Wing Cuts

- \_\_\_\_\_
  - Whole wing (muscle, bone, and skin)
- \_\_\_\_\_
  - The portion between the wing tip and second wing joint
- \_\_\_\_\_
  - Portion of the wing between the body and the second joint

Other Chicken Cuts

- Giblets
  - \_\_\_\_\_
  - \_\_\_\_\_
  - \_\_\_\_\_
- Neck
- Back

Name: \_\_\_\_\_ Class: \_\_\_\_\_

# Poultry Fabrication Student Notes – Answer Key

**Instructions:** Follow along with the *Poultry Fabrication* slide presentation and take notes on each cut type.

## Poultry Cuts

- Cuts include:
  - Halves
  - Breast
  - Legs
  - Drumstick
  - Wing
  - Tenderloin

## Ways to Fabricate the Breast

- Breast with ribs
- Whole breast
- Split breast
- Breast quarter
- Tenderloin
- Boneless breast
- Breast cuts
  - **Whole breast**
    - Both sides of the breast
    - No wings
    - Sternal ribs only
  - **Breast quarters**
    - Only 1 side of the breast
    - 1 wing attached
    - Ribs attached
  - **Tenderloin**
    - No bones
    - Small strip of meat
  - **Boneless breast**
    - Skinless
    - With Skin

### Ways to cut the leg

- Whole leg
  - Thigh and drumstick no back
- Leg quarter
  - Thigh and drumstick with a portion of back attached
- Bone-in thigh
- Boneless thigh
  - Upper portion of whole leg
  - Separated at the knee and hip joint
- Drumstick
  - Lower portion of the leg
  - The drumstick is separated at the knee and hock joint

### Wing Cuts

- Wing
  - Whole wing (muscle, bone, and skin)
- Wing flat
  - The portion between the wing tip and second wing joint
- Drumette
  - Portion of the wing between the body and the second joint

### Other Chicken Cuts

- Giblets
  - Heart
  - Liver
  - Gizzard
- Neck
- Back

## Lesson Three – Poultry Fabrication

### REVIEW: Chicken Knowledge Assessment

**10 minutes**

**Purpose:**

Participants will work on the questions from the *Poultry Fabrication* slide presentation. Answer the questions to check participants' knowledge.

**Materials:**

- *Poultry Fabrication* slide presentation
- *Poultry Fabrication Knowledge Assessment*
- *Poultry Fabrication Knowledge Assessment* – Answer Key

**Facilitation Steps:**

1. Display the *Poultry Fabrication* slide presentation, starting with slide 16.
2. Distribute the *Poultry Fabrication Knowledge Assessment*.
3. Have participants work on the questions in groups or individually.
4. Collect or correct the worksheet as a class.

Name: \_\_\_\_\_ Class: \_\_\_\_\_

# Chicken Knowledge Assessment

**Instructions:** Answer the following questions to check your understanding of chicken cuts.

1. How many ways can a chicken breast be fabricated for retail sales? What are they?
2. What are the ways to fabricate the chicken leg?

Name: \_\_\_\_\_ Class: \_\_\_\_\_

# Chicken Knowledge Assessment

**Instructions:** Answer the following questions to check your understanding of Chicken Cuts.

1. How many ways can a chicken breast be fabricated for retail sales? What are they?

**6 (breast with ribs, whole breast, split breast, breast quarters, breast tenderloin, boneless breast)**

2. What are the ways to fabricate the chicken leg?

**Whole leg, leg quarter, bone-in thigh, boneless thigh, and drumstick**