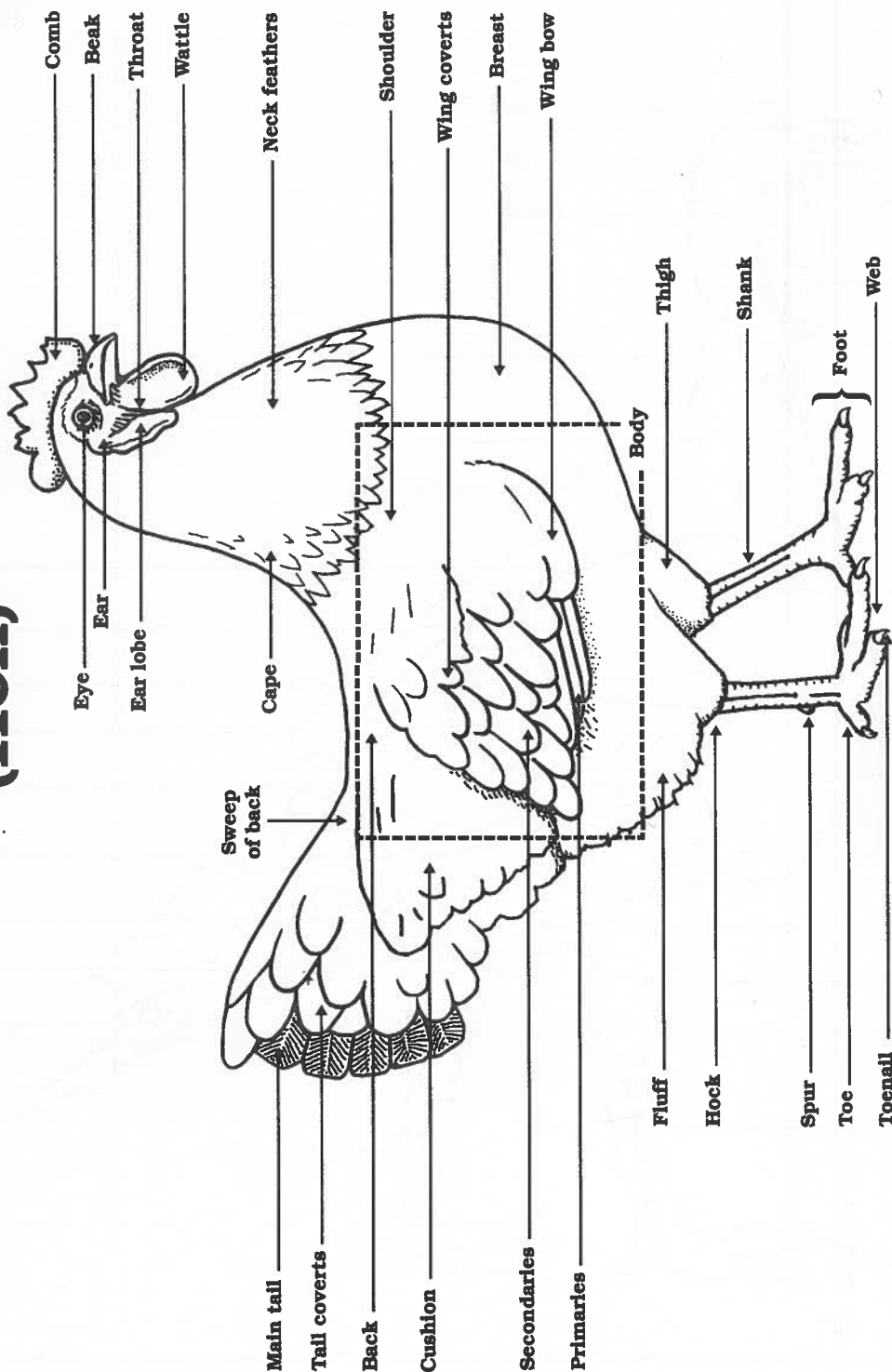


Use this poster in conjunction with **Anatomy: Match Part with Location** situation/task statement and **Parts of a Chicken (Hen)** identification tags.

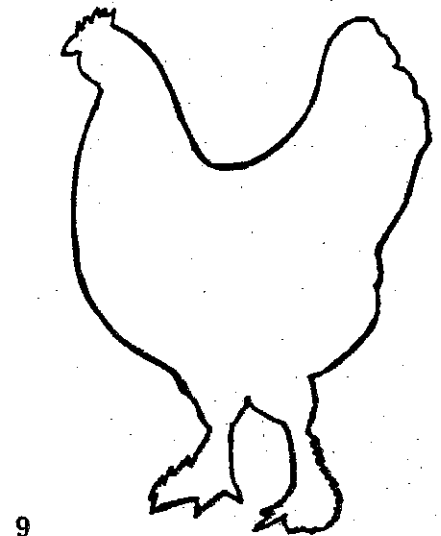
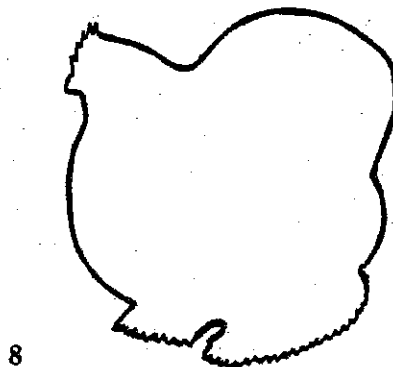
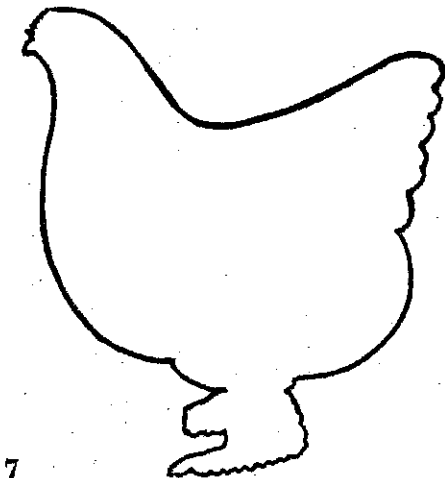
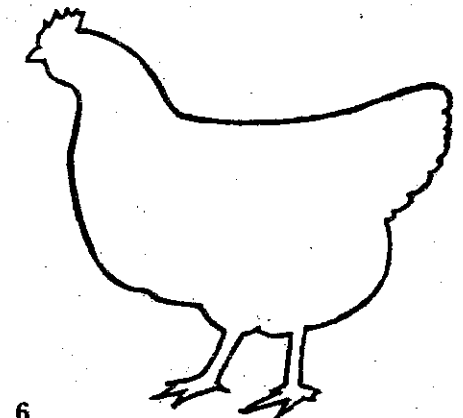
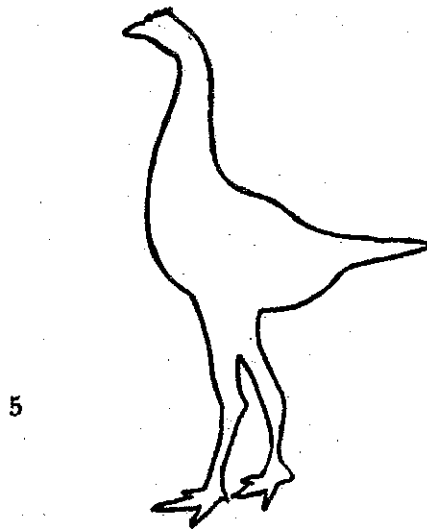
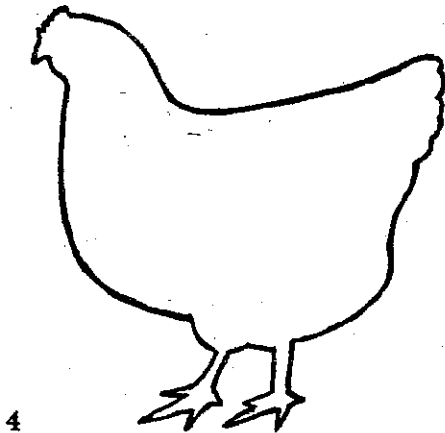
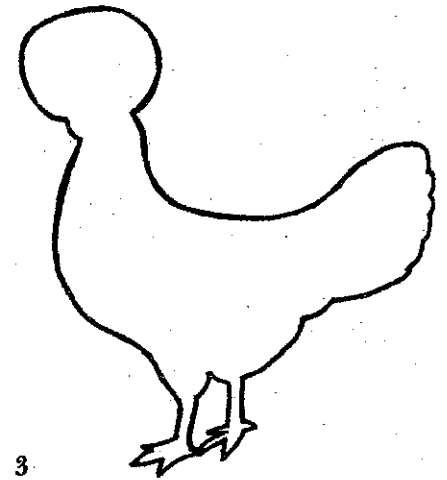
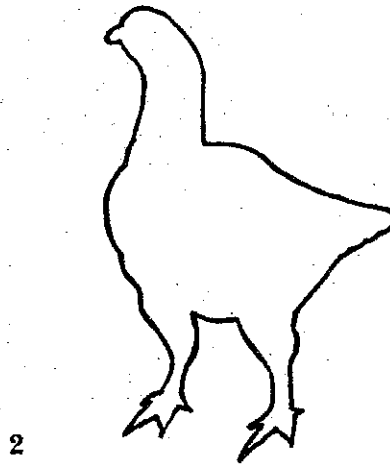
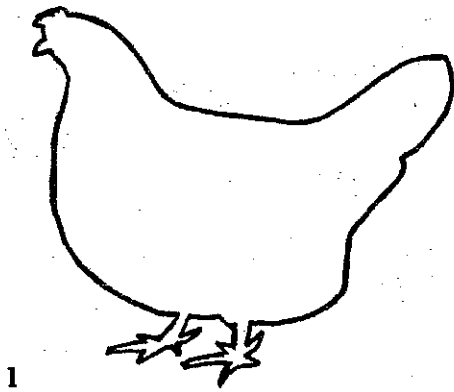
# Parts of a Chicken (Hen)



## Quiz:

# Body Types

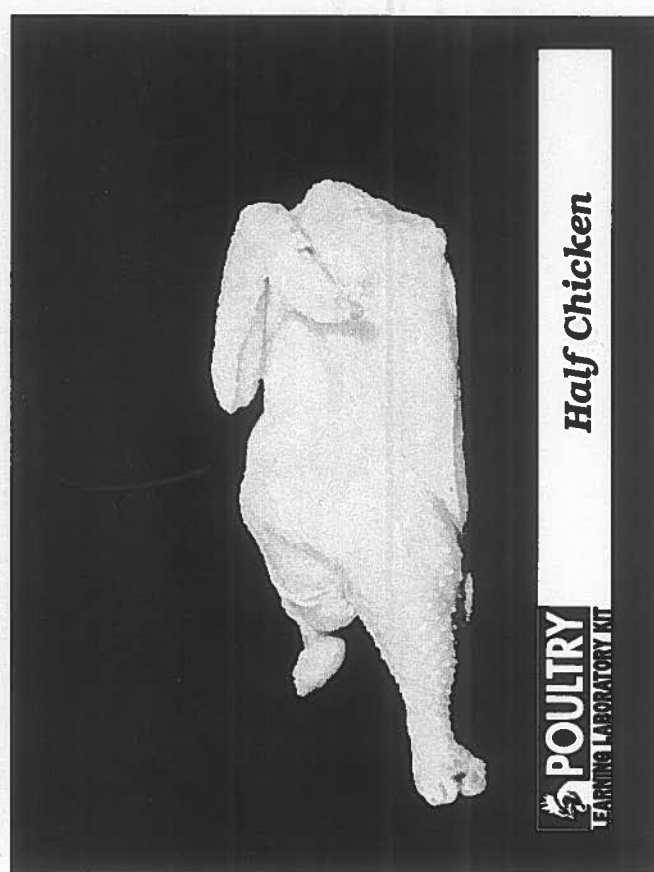
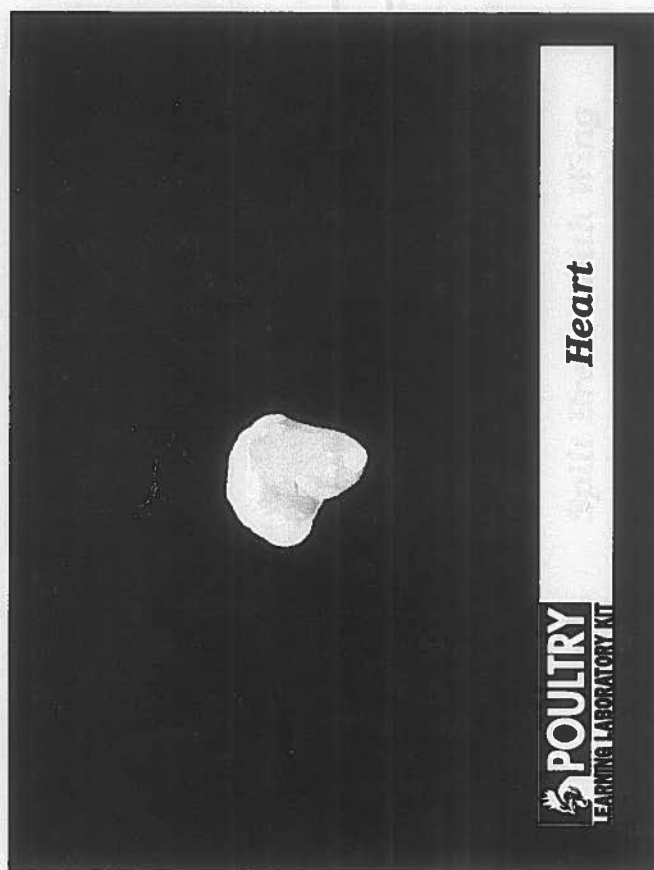
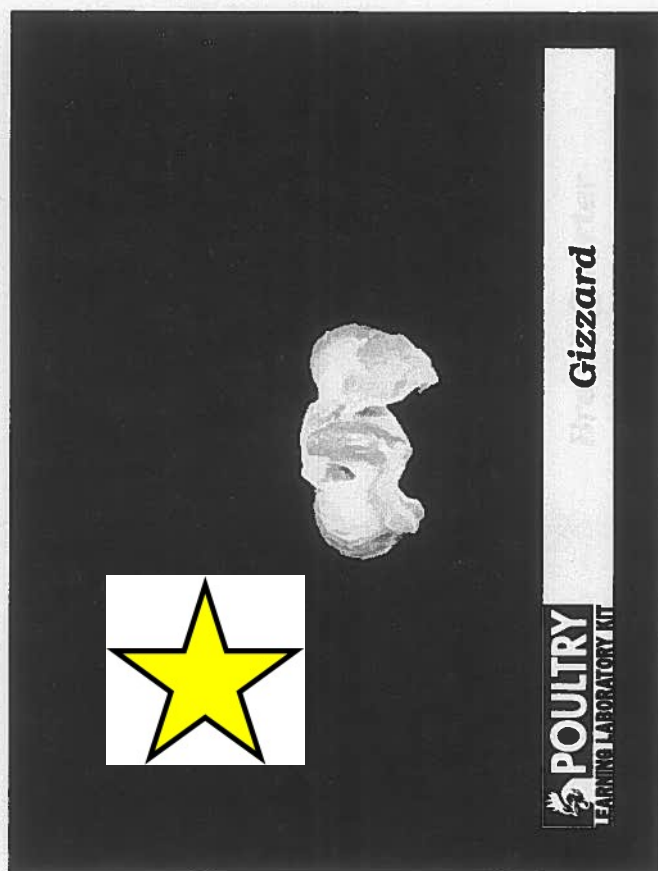
*Chicken breeds are characterized by their body type — type being the chicken's body outline or shape. How many of these breeds can you identify by their body type? (Answers on page 13.)*



***Answers:***  
***Body Type Quiz***  
*(From page 14)*

1. Dorking
2. Cornish
3. Polish
4. Plymouth Rock
5. Modern Game
6. Rhode Island Red
7. Brahma
8. Cochin
9. Langshan

Use these prints in conjunction with **Identify Meat Cuts and Egg Quality** situation/task statement and **Chicken Meat Cut** identification tags.



Use these prints in conjunction with **Identify Meat Cuts and Egg Quality** situation/task statement and **Chicken Meat Cut** identification tags.



**Breast Quarter**



**Split Breast with Wing**



**Split Breast**

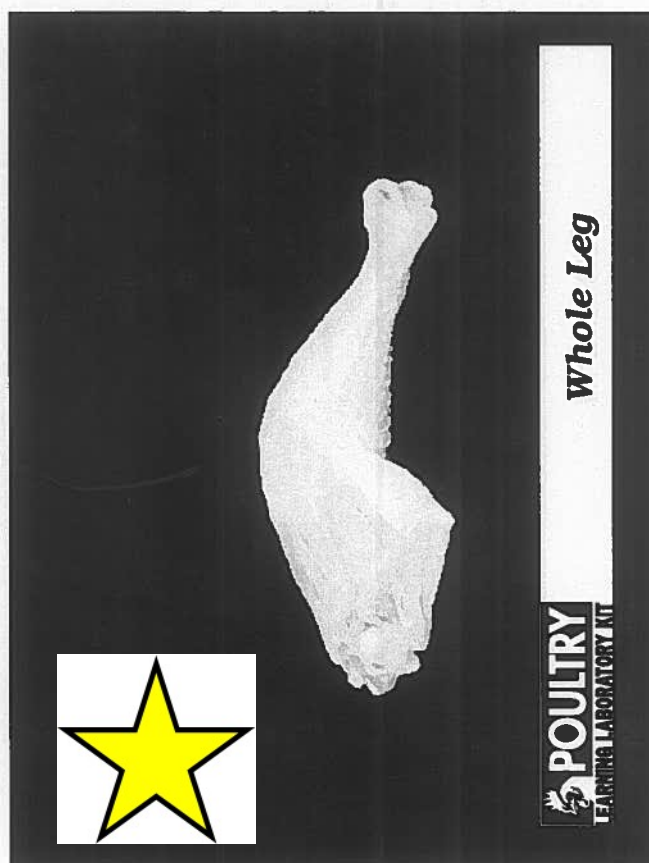
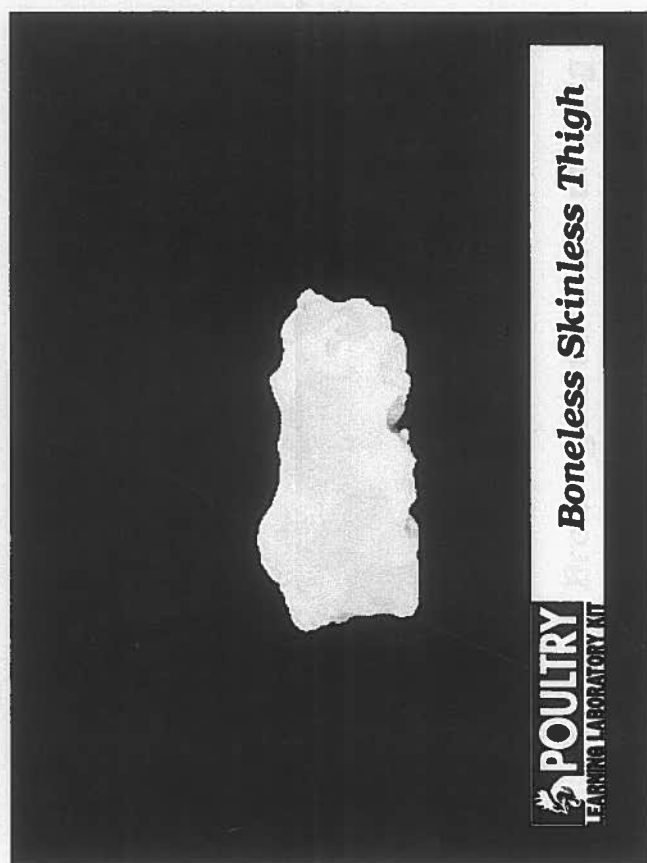
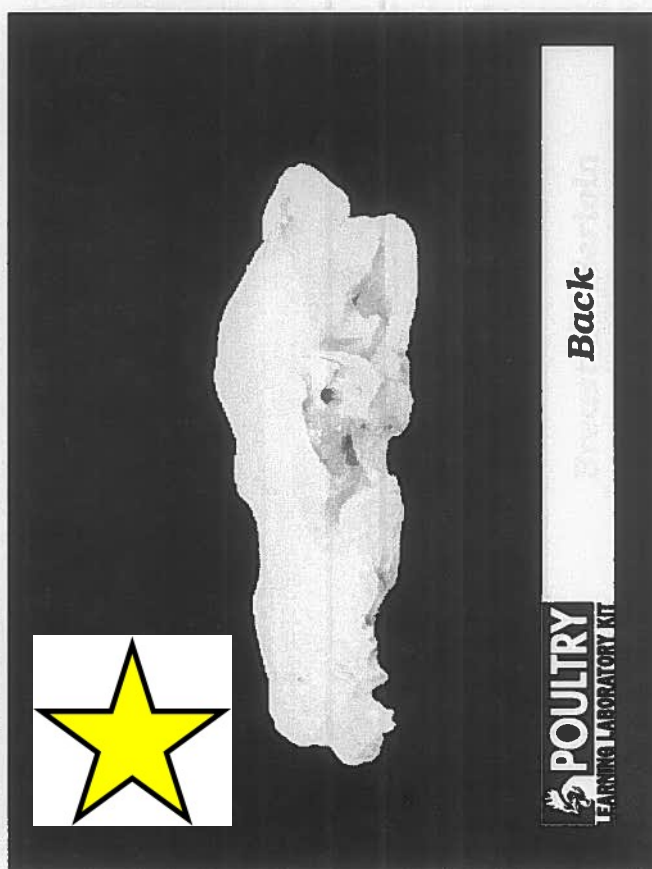
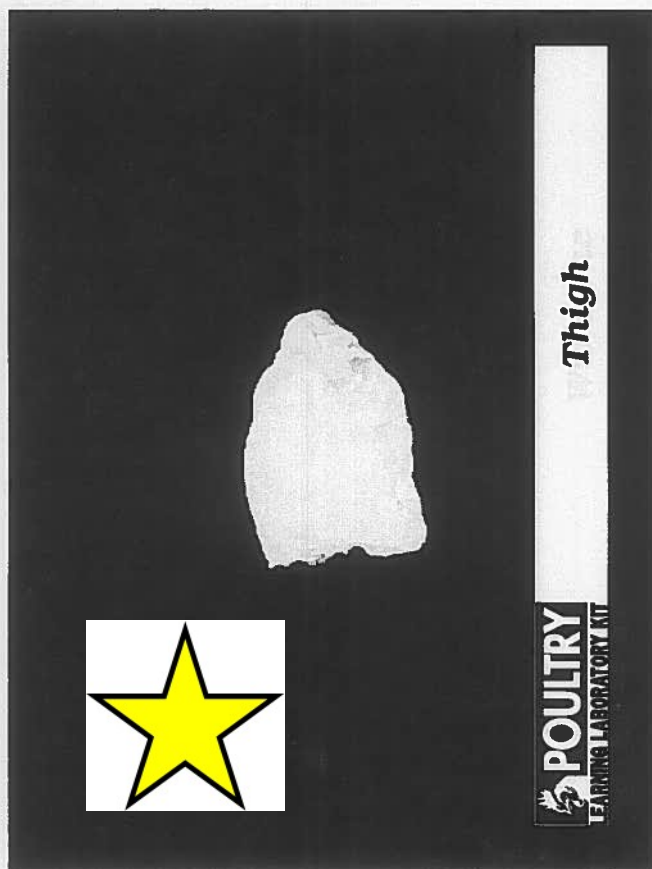


**Leg Quarter**

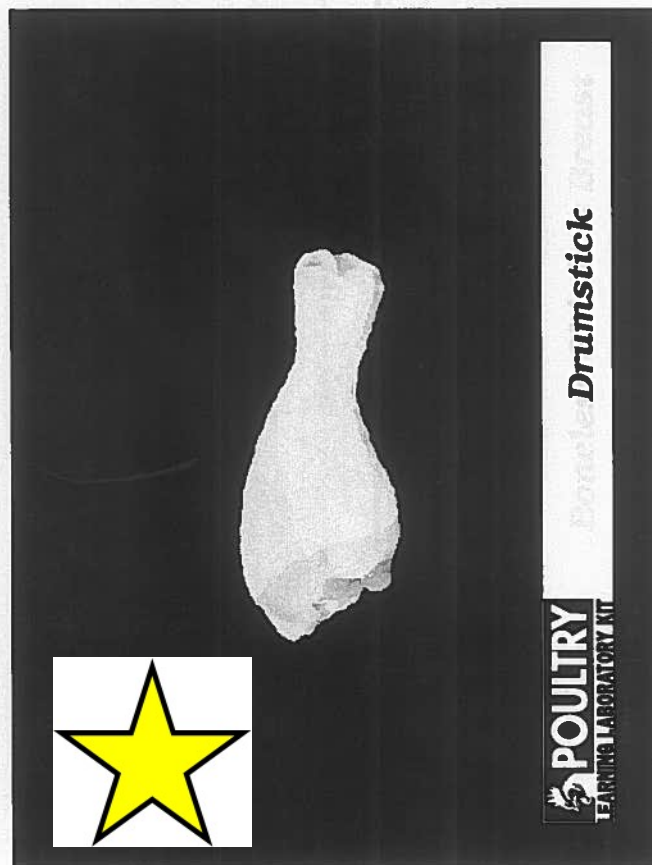
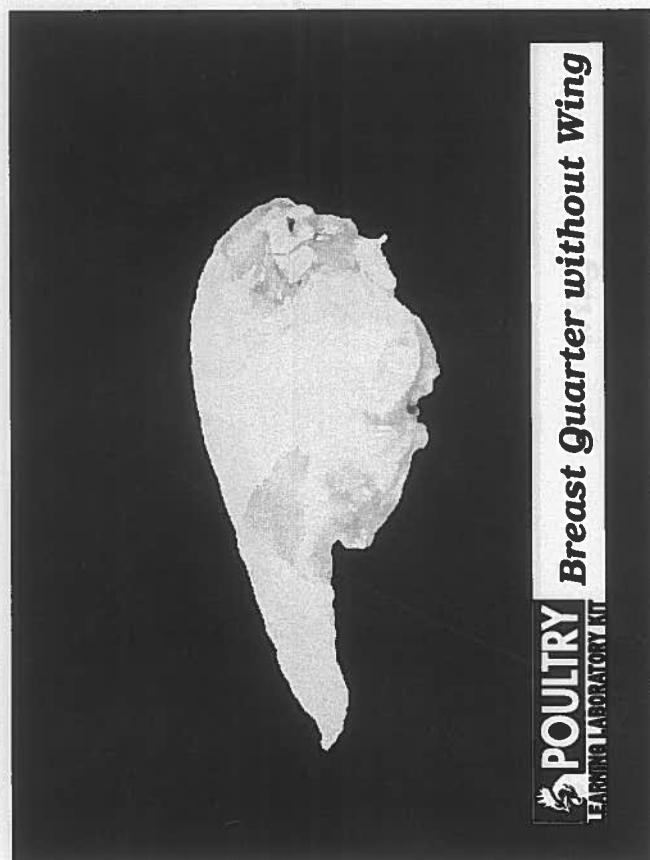
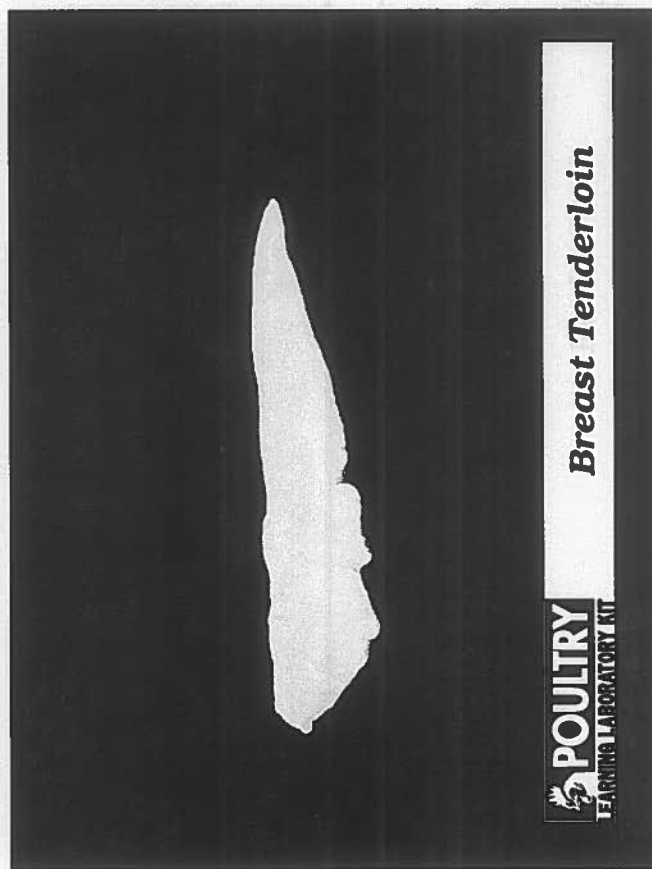
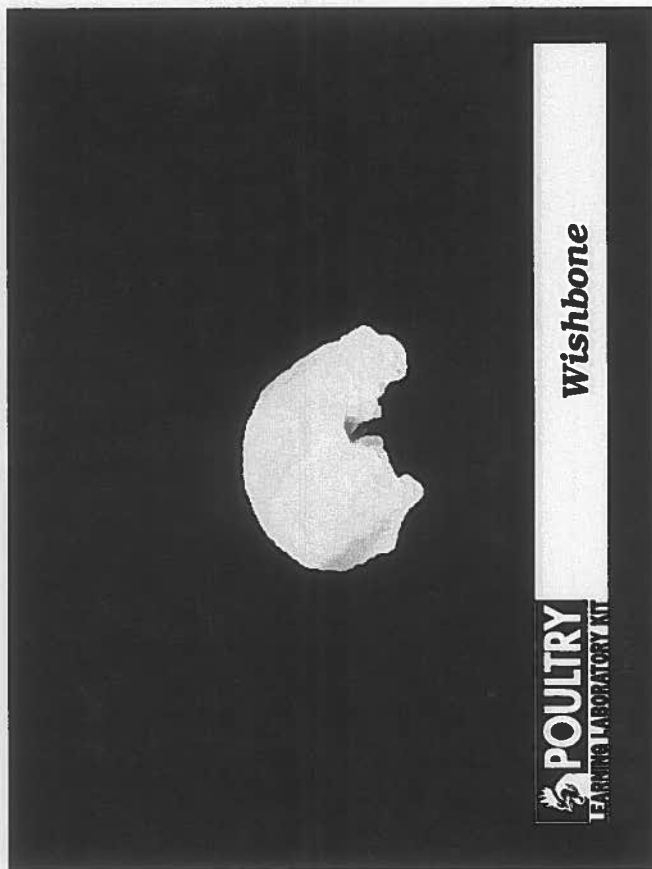




Use these prints in conjunction with **Identify Meat Cuts and Egg Quality** situation/task statement and **Chicken Meat Cut** identification tags.



Use these prints in conjunction with **Identify Meat Cuts and Egg Quality** situation/task statement and **Chicken Meat Cut** identification tags.



Use these prints in conjunction with **Identify Meat Cuts and Egg Quality** situation/task statement and **Chicken Meat Cut** identification tags.

