**Chicken Basics**

*Chicken parts and processing*

**Chicken Anatomy 101**

Processed chickens can be classified into one of seven different USDA-defined groups:

- **Broiler** – a chicken raised for its meat, as distinguished from a “layer,” which is a chicken that lays eggs for the table.
- **Roaster** – 5 pounds or higher, less than 10 weeks of age; usually 55 to 60 days of age.
- **Capon** – surgically de-sexed male broilers weighting 7 to 9 pounds, and about 14 to 15 weeks of age; plump and tender; capons were once common but are now a specialty item.
- **Rock Cornish Hen** – less than 30 days of age and about 2 pounds.
- **Rock Cornish Fryer** – a small broiler-fryer weighing between 1 and 2 pounds.
- **Hen** – female adult chicken.
- **Rooster** – male adult chicken.

Below you will find the essential guide to decoding the various poultry parts and cuts.

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**When compared to the rest of the world, Americans’ appetite for chicken is unmatched. Fewer than 300 million Americans eat substantially more chicken than over a billion Chinese. We eat about twice as much as over 400 million Europeans.**

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**Chicken Parts**

1. Breast, Skin-on, Bone-in (2)
2. 3-Joint Wing (2)
3. Thigh (2)
4. Drumstick (2)

**Chicken Cuts**

1. Breast Fillet without Skin
2. Tenderloin
3. Butterfly Breast Fillet
4. Forequarter (Breast & Wing)
5. Drumette
6. Mid-joint Wing
7. Leg Quarter with Back Bone
8. Whole Leg