

## Chapter 23

Use with Section 2

## ENRICHMENT

# • The Muscular System

## Muscles and Tendons

### Materials



chicken leg and thigh, cooked thoroughly  
sharp kitchen knife



### Procedure

1. Boil the chicken leg and thigh until they are completely cooked.
2. Use the knife to cut the skin away. Try not to cut any of the meat. **CAUTION:** *Always use extreme care when using sharp instruments.*
3. Closely examine the bundles of muscle under the skin. Then examine the ends of the muscles at the knee joint.
4. Carefully cut away all the flesh from around the knee joint. Try to count how many different bundles there are in the chicken leg. **CAUTION:** *Always wash hands and surfaces thoroughly after contact with meats.*

### Data and Observations

1. The word *striated* means "made up of elongated fibers." Are the muscles of a chicken's leg striated or smooth? \_\_\_\_\_
2. How are the muscles of the chicken leg attached to the bones? \_\_\_\_\_
3. As you cut the muscles away from the joint, how many bundles did you count?  
\_\_\_\_\_  
\_\_\_\_\_

### Conclude and Apply

1. The chicken leg is the same as what part of our leg? \_\_\_\_\_
2. What part of the chicken do we call meat? \_\_\_\_\_