

Poultry

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For more information, contact:

Aaron Fisher, Department of Animal Science, University of Tennessee

Kevin Downs, Poultry Science, Middle Tennessee State University

Jennifer Richards, 4-H Youth Development, University of Tennessee

Educational Topics

General Industry and Terminology

- Define the following terms: pullet, hen, cockerel, rooster, drake, tom, broiler, roaster, breeder, layer.
- Label the external anatomy parts: comb, wattle, beak, ears, ear lobes, beak, hackle feathers, tail feathers, breast, back, abdomen, shank, hock joint, claw, toes, spur.

Health and Welfare

- Define the following terms: vaccine, booster, antibiotic, probiotic, bacteria, virus, parasite, withdrawal time, biosecurity.
- Describe normal vs. sick behaviors in poultry.
- Identify the major parts of a drug label.

Nutrition and Feeding

- Define the following terms: feedstuff, concentrate, protein, energy, fat, vitamin, mineral.
- Identify the following feedstuffs from samples: ground corn, soybean meal, fish meal, meat and bone meal, ground limestone.
- Label the major parts of a feed tag.

Reproduction

- Define the following terms: ovulation, ovary, oviduct, clutch.
- Distinguish between male and female live birds.
- List differences and similarities between male and female reproductive tracts.
- Label components of the egg including: shell, outer shell membrane, inner shell membrane, albumen, air cell and yolk.



Genetics and Selection

- Differentiate between meat and layer breeds of chickens and ducks and provide three examples of each.
- Create an educational display that compares and contrasts two breeds of turkeys and two breeds of geese.
- Describe the difference between a dominant trait and a recessive trait.
- Describe the difference between homozygous and heterozygous.

Carcass and Poultry Products

- Differentiate between muscle, bone and fat on a poultry carcass.
- Identify and distinguish between the major parts of a poultry carcass: breast, thigh, drumstick and wing.

Equipment and Record-Keeping

- Describe why the following management practices are conducted and identify the equipment used in poultry production: toe trimming, beak trimming, dubbing.
- Understand the importance of proper record-keeping and how it relates to all areas of production.

Extra Learning Opportunities

Listed below are contests and other activities where youth have the opportunity to showcase what they have learned in the 4-H Poultry Project.

- Youth for the Quality Care of Animals Certification.
- Livestock Skillathon Contest.
- Poultry Judging Contest.
- Poultry Show and Showmanship.
- Attend 4-H Academic Conference in poultry if in appropriate grade.
- Tour other poultry operations in your area and talk to the owner/manager to learn how they manage their poultry flock.

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