

Sand & Sage Round-Up Market Poultry Sr. Study Guide

Project 4-H Extension Project Manuals Raising Broilers 4-H 152, Sand & Sage Round-Up Fairbook

Explain the following in regards to Market Poultry:

Avian:	Bantams:
Beak:	Breed:
Broiler:	Chick:
Cock:	Comb:
Conformation:	Hen:
Rooster:	Down:
Spurs:	Main Tail:
Keel:	Dressing:
Fleshing:	Meat Quality Assurance:

Know how to perform beak trimming, nail trimming and cleaning feathers.

Know housing and equipment requirements.

Know about poultry nutrition.

Know about marketing broilers.

Know about the general health of your chickens.

Know what diseases may be possible with chickens and how to treat chickens if they should get sick including working with medications.

Know and be able to give examples of external and internal parasites.

Know about showmanship skills, fitting and grooming skills and how to weigh poultry.

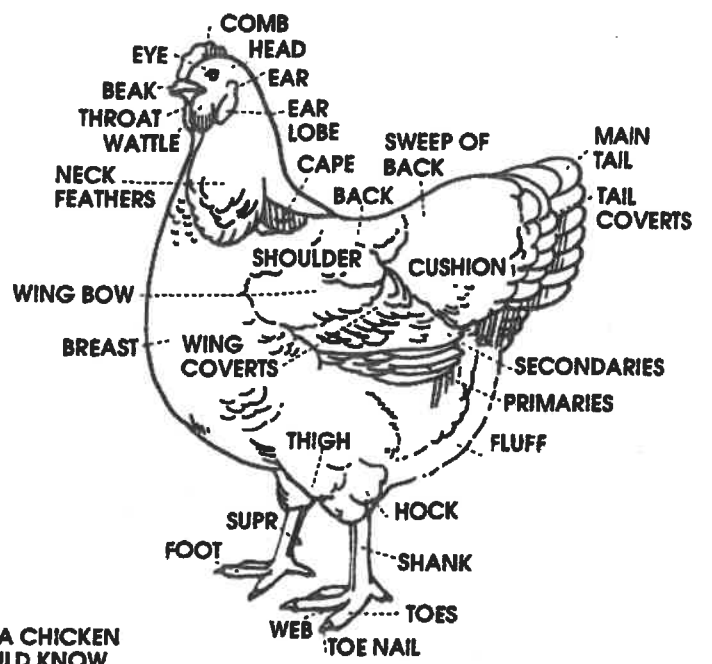
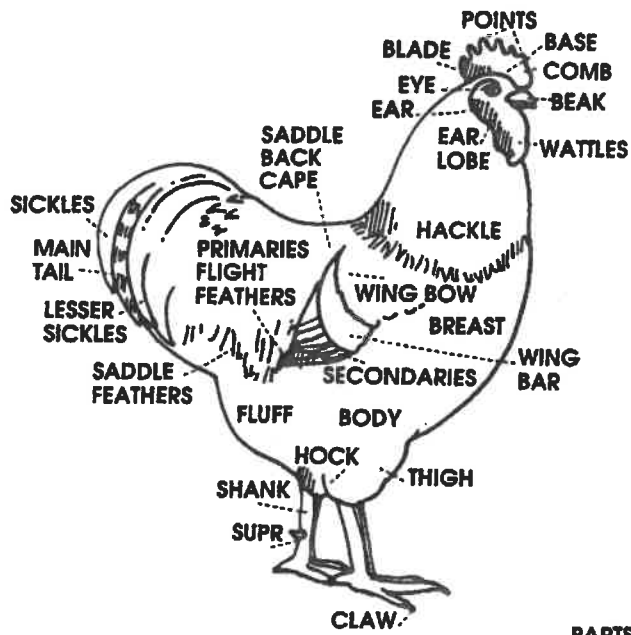
Know the different defects listed in your manual-conformation defects, feathering defects, finish defects, fleshing defects, and general defects.

Know the meat cuts in broilers.

Know good sanitation practices and what the chicken coop environment should be.

Know about feed conversion, feed efficiency, feed consumption, and ration.

Be able to identify the body parts of a Rooster and Hen.



PARTS OF A CHICKEN
YOU SHOULD KNOW