

## Sand & Sage Round-Up Market Poultry Int. Study Guide

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

**You should know the meaning of the following terms.**

**American Standard of Perfection**—Official reference book of American Poultry Association: gives complete descriptions for all breeds and varieties of poultry recognized by the Association.

**Avian**—Relating to or pertaining to birds of all feathered species.

**Bantams**—Miniature chickens, usually one-fourth to one-fifth the weight of regular chickens.

**Beak**—The horny mouth parts of chickens, turkeys and upland game birds.

**Breed**—A group of birds related by breeding with the same physical traits.

**Broiler**—A young, meat-type chicken.

**Chick**—A newly hatched chicken of either sex.

**Cock**—A male chicken more than one year of age.

**Comb**—The fleshy protruding part on top of the head of a chicken.

**Conformation**—The general shape or structure of a bird's build.

**Coop**—The place where chickens are kept; at shows, the cage in which a chicken is exhibited.

**Down**—A layer of fine feathers.

**Fleshing**—The amount of muscle or meat

**Flock**—A group of chickens living together.

**Fryer (Broiler)**—A young, meat-type chicken, usually processed before eight weeks of age.

**Hen**—A female of many avian species.

**Keel**—An extension of the breastbone (sternum)

**MQA**—Meat Quality Assurance

**Pullet**—A female chicken less than one year old.

**Rooster**—A male domestic fowl.

**Spur**—Stiff horny projection on the rear innermost portion of the shank.

Know about housing and equipment requirements.

Know about lighting requirements.

Know how often you check your chickens.

Know how to take care of your chickens, handling, recordkeeping and when to call a veterinarian.

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

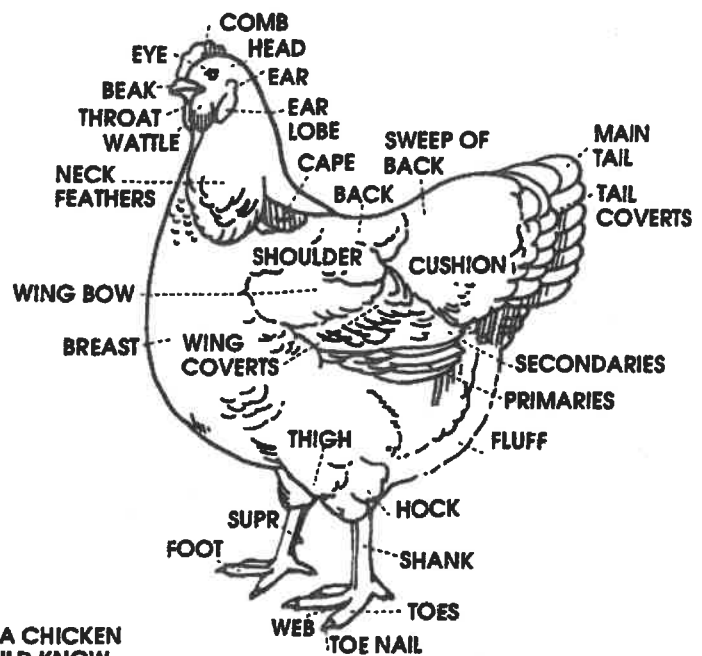
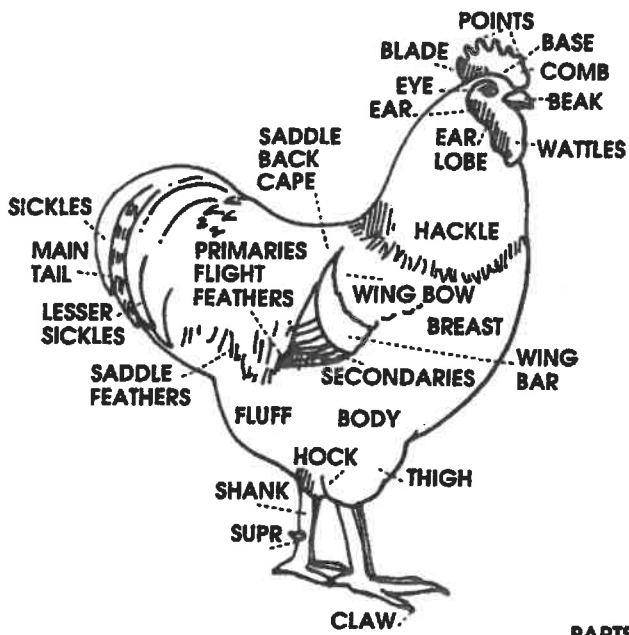
Know about showmanship skills, fitting and grooming skills and how to clean feathers.

Know about internal and external parasites.

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

**Also know about good sanitation practices and proper nutrition for your project.**

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



PARTS OF A CHICKEN YOU SHOULD KNOW