

Poultry Skillathon Study Guide Chicken/ Duck Edition

This study guide describes the stations that will be included in the Skillathons. Be sure to bring your Completed Project Record Books, as well as the Insert as well as a pencil with a good eraser. Age groups for Skillathons (is your age as of January 1st of the current year):

- Beginners 8- 9 years of age as of January 1st.
- Juniors 10-11 years of age as of January 1st.
- Intermediate 12-13 years of age as of January 1st.
- Senior 14-18 years of age as of January 1st.

Station #1 Project Record Book

Present your completed Record Book, with current year project insert to the Judge. The judge will review your records and award points for completion, and thoroughness. Follow directions in your Record Book completely; for example: Write “NONE” if you have no entry for any section within the Records. Be sure to record and all treatments in your treatment record.

Station #2 Interview Station

You will have an interview for the skillathon you are taking the skillathon for. You will be asked 5 questions by an interview judge based on your project book. Possible sample questions will be in this study guide.

Sample of Interview questions

#150 CM 4-H CHICKENS, MARKET (BROILERS)

1. Name 3 pieces of equipment needed to brood broiler chicks?
2. What is the best material for bedding or litter for broiler chicks?
3. What does N.P.I.P. stand for?
4. Do protein percent needs of your broilers increase or decrease as they get older?
5. Name 3 nutrients needed in a good broiler ration.
6. Name 2 ingredients in a typical broiler ration.
7. Name the 3 most valuable cuts from your broiler.
8. What temperature should be maintained in the brooding area for 2 day old chicks?
9. Name 3 parts of a chicken's head.
10. How should your birds be removed from their cage?
11. Name 3 parts of a chicken's leg.
12. Name 3 types of defects looked for in judging broilers.
13. N.P.I.P. approved hatcheries certify that their hens are free of what disease?
14. Name 3 nutrients needed in a good broiler chick starter.



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Additional Questions for Seniors:

1. What is a chicken's normal body temperature?
2. What does the term "finish" refer to when raising a turkey for market?
3. What is the most common cause of a breast blister on a broiler?
4. What is cannibalism and how can it be prevented or reduced in your flock?

#150 CE 4-H CHICKENS, EXHIBITION (Fancy Poultry)

1. What is the difference between "Bantam" and "Large Fowl"?
2. Name 3 pieces of equipment needed to brood baby chicks?
3. Name one internal parasite common to poultry.
4. Name two external parasite common to poultry.
5. Name 3 different types of combs found on different breeds of poultry.
6. Does the percent protein requirement in your poultry ration increase or decrease as your chickens mature?
7. Name 4 parts of a chicken's head?
8. What is the most important nutrient for your bird?
9. Describe how to remove a bird from its cage.
10. Name 3 parts of a chicken's foot.
11. What bird is the ancestor of all modern chickens?
12. What is the book which lists all recognized poultry breeds and their characteristics?
13. Large fowl breeds are divided into classes based on their area of origin. Name 3 classes.
14. Name 3 breeds of Feather-legged Bantams.
15. Ground oyster shell provides what mineral for hens?

Additional Questions for Seniors:

1. Where are the scales found on a chicken?
2. What is frizzling?
3. What are the longest feathers in a rooster's tail?
4. What are 3 forms of feed?

Station #3 Anatomy

Beginners- Will be required to identify 5 parts of the Exterior Anatomy of the bird

Juniors- Will be required to identify 10 parts Exterior Anatomy of the bird

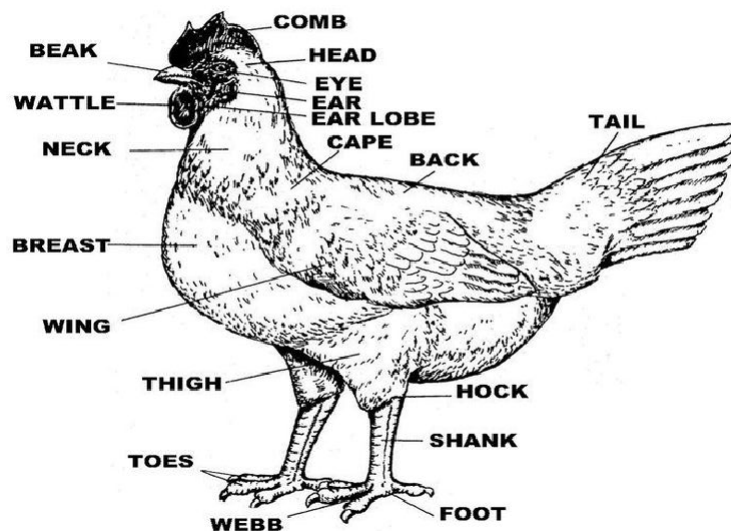
Intermediate- Will be required to identify 15 parts of either Exterior or Skeletal Anatomy of the bird

Senior- Will be required to identify 20 parts of either Exterior or Skeletal Anatomy of the bird.

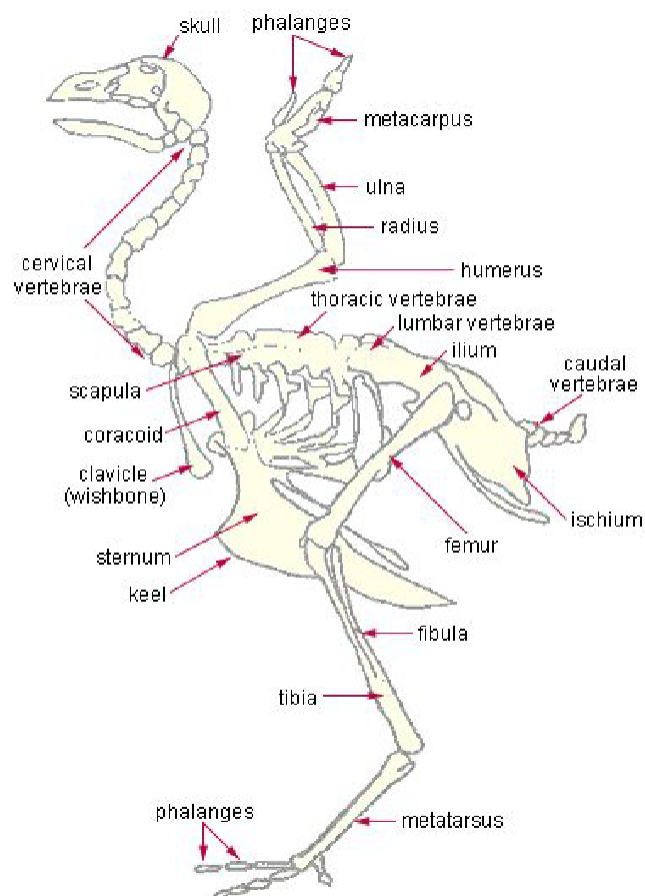


Exterior Anatomy

PARTS OF A CHICKEN



Skeletal Anatomy



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Station #4- Breeds of Chickens

This station will consist of identifying breeds of Chickens.

- Beginners will be required to identify 3 Breeds of Chickens
- Juniors will be required to identify 5 Breeds of Chickens
- Intermediate will be required to identify 7 Breeds of Chickens
- Seniors will be required to identify 10 Breeds of Chickens

Breeds of chickens that will be asked will be:

- Barred Rock
- Rhode Island Red
- Cornish
- Cochin
- Leghorn- White
- New Hampshire
- Orpington- Black
- Plymouth Rock
- Silkie
- Faverolles

Station #5 Cuts of Meat

The two primary purposes of raising Chickens is for their cuts of meat or Egg Production. You will be testing on the Cuts of Meat for a chicken. The cuts will be photographs this year vs. live cuts of meat. See the Cuts of meat study guide for pictures that will be used.

- Beginners will be required to identify 4 cuts of a chicken
- Juniors will be required to identify 6 cuts of a chicken
- Intermediates will be required to identify 8 cuts of a chicken
- Seniors will be required to identify 10 cuts of a chicken

Parts to study will be:

- Leg quarter
- Neck
- Wing
- Tenderloin
- Heart
- Whole Breast
- Drumstick
- Liver
- Wing Portion
- Split Breast



Station #6- Terminology

You will be asked to match poultry terms with their definitions

- Beginners will be required to match 5 basic terms such as Tom, Hen, Drake, Poult, Pullet, Jake
- Juniors will be required to match 8 basic terms such as Tom, Hen, Drake, Poult, Pullet, Jake, Molt, Cockerel
- Intermediates and Seniors will be asked 10-15 terms related to poultry gender, production, practices, and nutrition.

Terminology that will need matched on Skillathon

1. Poult	Young Turkey
2. Brooding period	Time young chicks require outside heat source
3. Dual purpose	Can produce both meat & eggs
4. Gosling	Baby goose
5. Tom	Adult male turkey
6. Hen	Adult female chicken or turkey
7. Duck	Female duck
8. Drake	Male duck
9. Molt	Annual loss & regrowth of feathers
10. Goose	Female goose
11. Gander	Male goose
12. Duckling	Baby duck
13. Rate of gain	Amount of weight gained per day
14. Incubation period	Time from when eggs are set until hatch date
15. Cockerel	Young male chicken
16. Pullet	Young female chicken
17. Gizzard	Organ in which feed is physically broken down
18. Cloaca	Organ where reproductive tract and digestive tract join in hen
19. Crop	Organ which stores food before digestion
20. Proventriculus	True stomach
21. Capon	Castrated male bird
22. Air cell	Air space in an egg, usually the large end
23. Grit	Very small stones in a chicken's gizzard to help grind up feed
24. Sickles	Long cured rooster tail feathers
25. Stub	Feathers located on the shank or toe of a clean legged chicken
26. Oyster shell	A source of extra calcium for a laying hen
27. Side sprig	A point or projection from the side of a single comb
28. Antigen	A foreign protein in the blood that differs from natural body proteins
29. Jake	Juvenile Male Turkey
30. VCPR	Veterinary Client Patient Relationship
31. OPA	Ohio Poultry Association
32. NPIP	National Poultry Improvement Plan
33. ABA	American Bantam Association
34. Bill	The 'beak' of waterfowl
35. Finish	The amount of fat under the skin of a meat bird



BONUS!

Name the parts of an EGG

