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.
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

- skull
- phalanges
- metacarpus
- ulna
- radius
- humerus
- thoracic vertebrae
- lumbar vertebrae
- ilium
- caudal vertebrae
- scapula
- coracoid
- clavicle (wishbone)
- staminum
- keel
- femur
- ischium
- tibia
- phalanges
- metatarsus
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. Aircell  
    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. Sickle  
    Long curved 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 spring  
    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

- **Shell**
  Made of calcium carbonate—same material as seashells, chalk, and limestone.
  Porous yet protective—moisture and air can pass through the shell.

- **Inner & Outer Shell Membranes**
  Made of protein—prevents bacterial infection.

- **White (Albumen)**
  Made of protein and water.
  Protects the yolk.

- **Yolk**
  Made of fat, protein, cholesterol, water, vitamins, minerals.
  Contains lecithin, which is used as an emulsifier.

- **Chalaza**
  Protein strands—suspend the yolk in the white.

- **Air Cell**
  Forms when the egg contracts as it cools after laying.
  Freshness indicator—air cell gets bigger as moisture leaves the egg.