

Poultry Skillathon Study Guide Turkey 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 included at the end of this study guide.

Sample of Interview questions

#150 TM 4-H TURKEYS, MARKET

1. Name 4 parts of a turkey's head.
2. What is a baby turkey called?
3. At what temperature should turkey poults be brooded during the 1st week after hatching?
4. What is meant by the term “brooding”?
5. Name 2 diseases common to turkeys.
6. Name 3 pieces of equipment needed during the brooding period for turkeys.
7. Does the percent protein requirement in your turkey's diet increase or decrease as he matures?
8. Name 3 general defects in judging turkeys.
9. Name 2 external parasites that commonly affect turkeys.
10. Where are turkey's caruncles located?
11. What is the most common variety of commercial turkey?
12. Name 3 nutrients required in a good turkey ration.
13. Name 2 common ingredients found in a typical turkey ration.
14. What is another name for the breast bone?
15. What is the difference between an ingredient and a nutrient in a ration?
16. Name 3 cuts of meat sold from a turkey.



Additional Questions for Seniors:

1. How can you tell an adult male turkey from a female?
2. Name 2 breeds of Heritage Turkeys?
3. How many days incubation is required to hatch a turkey egg?
4. What is the primary reason turkeys and chickens should not be raised together?

Station #3 Anatomy

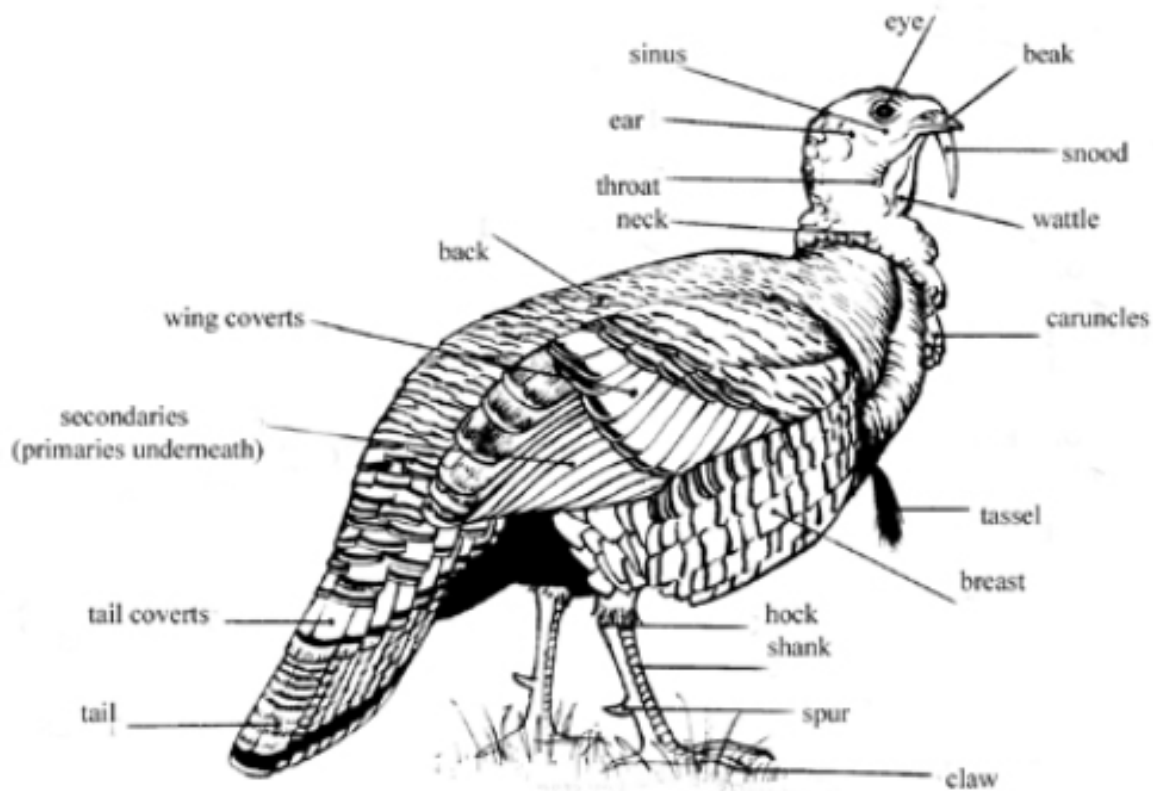
Beginners- Will be required to identify 5 parts of the Exterior Anatomy of the bird

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

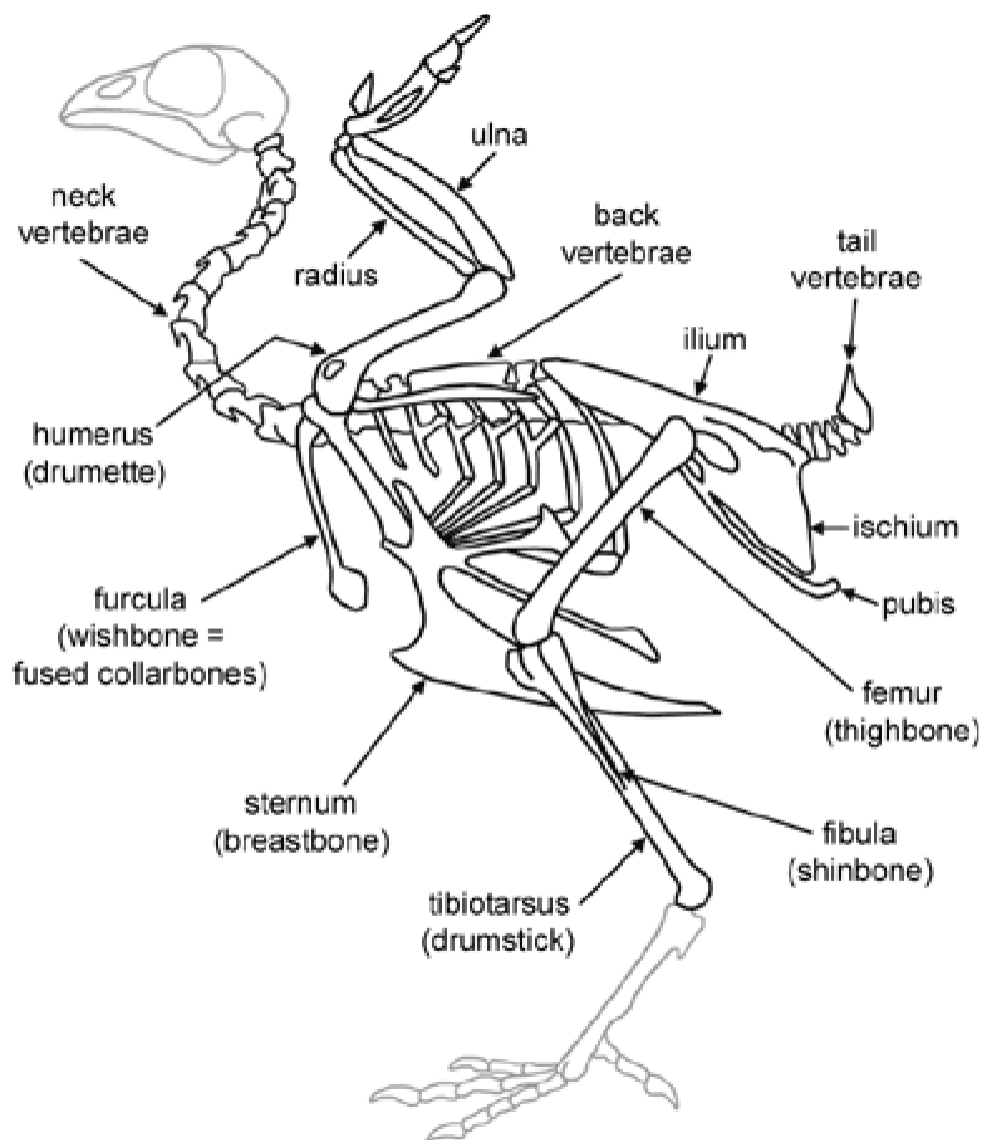
Intermediate- Will be required to identify 15 parts of either Exterior or Skeletal Anatomy of the bird

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

Exterior Anatomy



Skeletal Anatomy



Station #4- Breeds of Turkeys

This station will consist of identifying breeds of Turkeys. See the Turkey Breed Study Guide.

- Beginners will be required to identify 3 Breeds of Turkeys
- Juniors will be required to identify 4 Breeds of Turkeys
- Intermediate will be required to identify 6 Breeds of Turkeys
- Seniors will be required to identify 8 Breeds of Turkeys

Breeds of Turkeys that will be asked will be:

- Bronze
- Narragansett



- White Holland
- Black
- Slate
- Bourbon Red
- Beltsville Small White
- Royal Palm

Station #5 Cuts of Meat

The primary purposes of raising Turkeys is for their cuts of meat. 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. 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



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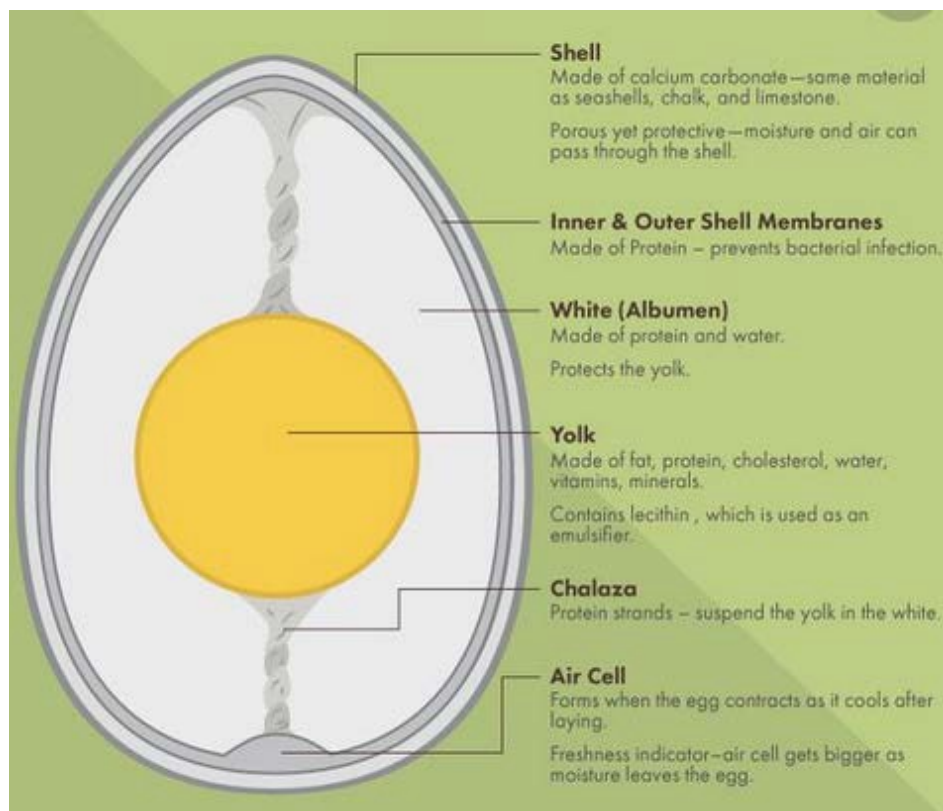
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BONUS!

Name the parts of an EGG



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