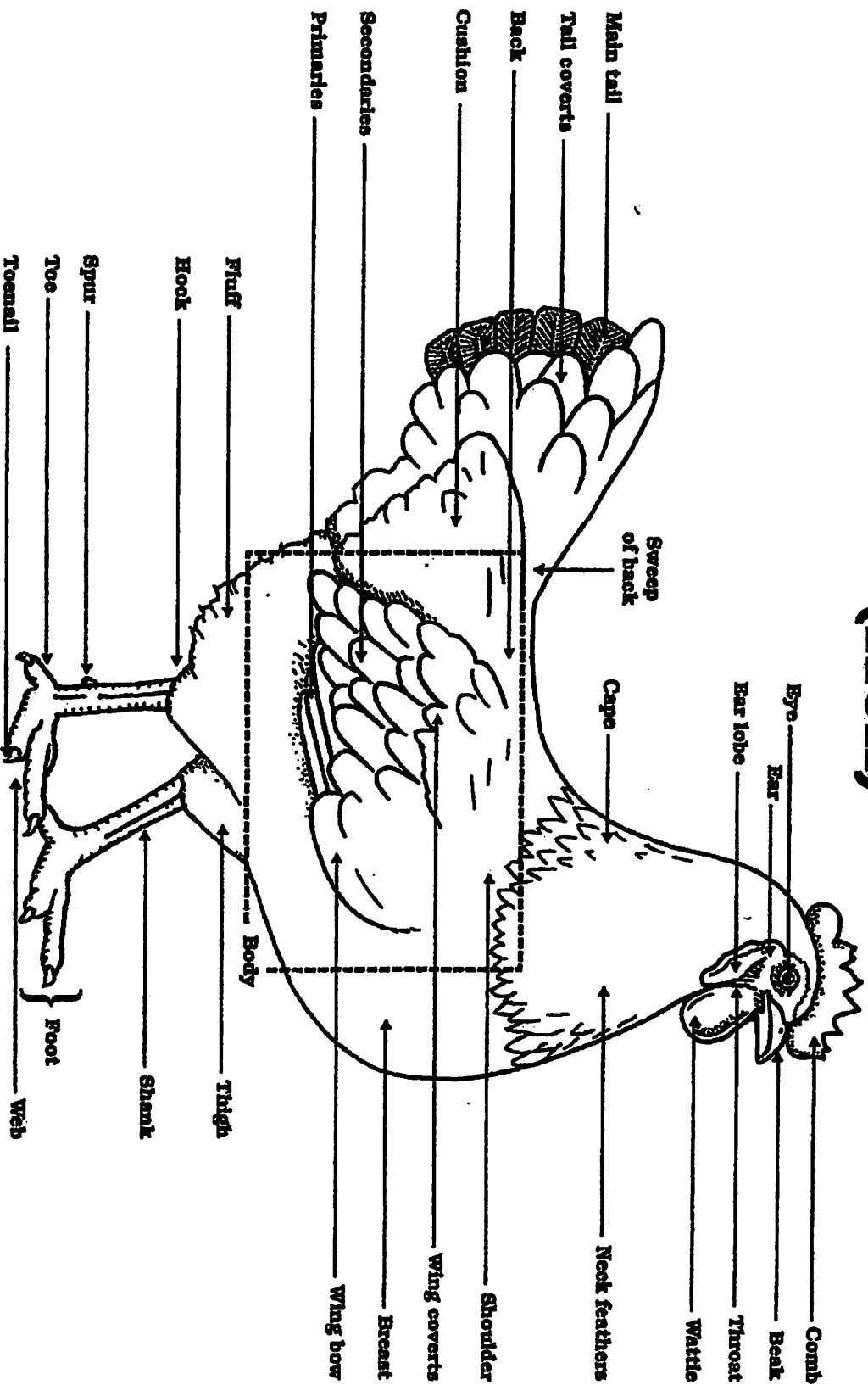


## Poultry - Pullets & Layers

8 -11 Years Olds	Points	Skill to be Done	Resource
Parts of the Hen	/30	Label the 30 parts of the Hen poster (1 pt. each)	Kit
Breeds	/ 5	Label 5 breeds of pullet/layer type chickens. (1 pt.	Kit
<b>Pullet/ Layer Specifics</b>			
*Poultry Definitions	/ 6	Match each of the words to the correct poultry	Kit
* Handling/Displaying Poultry	/ 6	Place the steps in the correct order fo handling/displaying poultry. (1 pt. each)	Kit
<b>Animal Wellness</b>			
*Medication Label	/ 7	Label the Medication label parts (1 pt. each)	Kit
*Sanitation	/ 6	Identify 6 sanitation problems and tell what you would do to correct them. (1 pt. each)	Kit
Project Book Work	/20	Answer questions from filled out book in 4 areas of judges choice	Project book
Interview & Feed Tag	/20	Be able to discuss project work / animal & answer questions about your feed tag	Be sure you have your own feed tag
<b>TOTAL POINTS</b>	<b>/100</b>		
12- 14 Years Old	Points	Skill to be Done	Resource
Parts of the Hen	/30	Label the 30 parts of the Hen poster (1 pt. each)	Kit
Breeds	/5	Label the 5 breeds of chickens (1 pt. each)	Kit
<b>Pullet/Layer Specifics</b>			
*Parts of the Egg	/14	Label the 7 parts of the egg (2 pts. each)	Kit
*Selection of the Best Layer	/3	Place the BEST label on the layer that best represents a good, quality layer. (3 pts.)	Kit
<b>Animal Wellness</b>			
*Internal/ External Parasites and Diseases	/8	Label the 4 descriptions with the correct name. (2 pt. each)	Kit
Project Book Work	/20	Answer questions from filled out book in 4 areas of judges choice	Project Book

Interview & Feed Tag	/20	Be able to discuss project work / animal & answer questions about your feed tag	Be sure you have your feed tag
<b>TOTAL POINTS</b>	<b>/100</b>		
<b>15 -18 Years Old</b>	<b>Points</b>	<b>Skill to be Done</b>	<b>Resource</b>
Parts of the Hen	/30	Label the 30 parts on the Hen (1 pt. each)	Kit <b>*Updated in 2019- PARTS OF THE HEN</b>
<b>Pullet/Layer Specifics</b>			
* Egg Size	/6	Place the eggs under the correct size (1 pt. each)	Kit
*Egg Quality (broken out)	/6	Label the broken eggs with the correct egg quality grade. (2 pts. each)	Kit
<b>Animal Wellness</b>			
*Current Issue Topic	/18	Read and be able to discuss the information in the article provided; form your own opinions and ideas about the topic.	henry.osu.edu Livestock Project Information
Project Book work	/20	Answer questions from filled out book in 4 areas of judges choice	Project Book
Interview & Feed Tag	/20	Be able to discuss project work / animal & answer questions about your feed tag	Be sure you have your feed tag
<b>TOTAL POINTS</b>	<b>/100</b>		

# Parts of a Chicken (Hen)



Animal Care and Production: Youth Education Program

# Breeds of Pullets/Layers Breeds of Pullets/Layers

8-11 Year Olds= Label the 5 breeds of pullets/layers. (1 pt. each)

12-14 Year Olds= Label the 5 breeds of pullets/layers. (1 pt. each)

ANSWER KEY:

1. Plymouth Rock



2. Wyandotte



3. Rhode Island Reds



4. Light Sussex



5. New Hampshire



## Poultry Definitions

8-11 Year Olds= Match the correct term to the definition. (1 pt. each)

- 1 LAYER= Female chickens that have started to produce eggs.
- 3 PULLET= Female chickens that are under the age of 1 year.

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- 2 MOLT= To shed old feathers and regrow new ones.
- 5 BREED= This term describes the place of origin of chickens. Chickens are determined to be in one of the 12 of these.
- 4 CLASS= Classifies birds within a class by body shape and size.
- 6 VARIETY= This is the subdivision of breed and is based on feather color and kind of comb or both.

## \*Handling/Displaying Poultry ANSWER KEY

(Poultry Judging Book) page 8-9

1. Place your hand above the hen and quickly but gently pin her to the floor of the cage.
2. Steady the bird with your free hand and hold one wing at the shoulder. Turn her head to the door.
3. With both hands, hold the wings next to the body; lift the bird off the floor and take her from the cage head first.
4. Slide one hand under the bird so the breast sets in the palm of your hand. Steady her with your free hand.
5. Hold the legs gently above the hocks. Put your fingers between the hocks, your thumb around one leg and your remaining fingers around the other leg.
6. Hold her back against your stomach, head down so you can see the vent and check handling quality, abdominal capacity, bleaching of the feet and shanks and molt.

# Medication Label

Answer Key

Name of Drug \_\_\_\_\_

**OMNIBIOTIC**

(hydrocillin) \_\_\_\_\_

Active Ingredients

**Directions for use: See package insert**

Cautions  
and Warnings \_\_\_\_\_

**Warning:** The use of this drug must be discontinued for 30 days before treated animals are slaughtered for food. Exceeding the highest recommended dosage level may result in antibiotic residues in meat or milk beyond the withdrawal time.

Withholding  
Times

Store between 2° and 8° C ( 36° and 46° F ) \_\_\_\_\_

Storage

**Keep dry and away from light**

Quantity  
of Contents \_\_\_\_\_

Net Contents: 100 ml

Distributed by

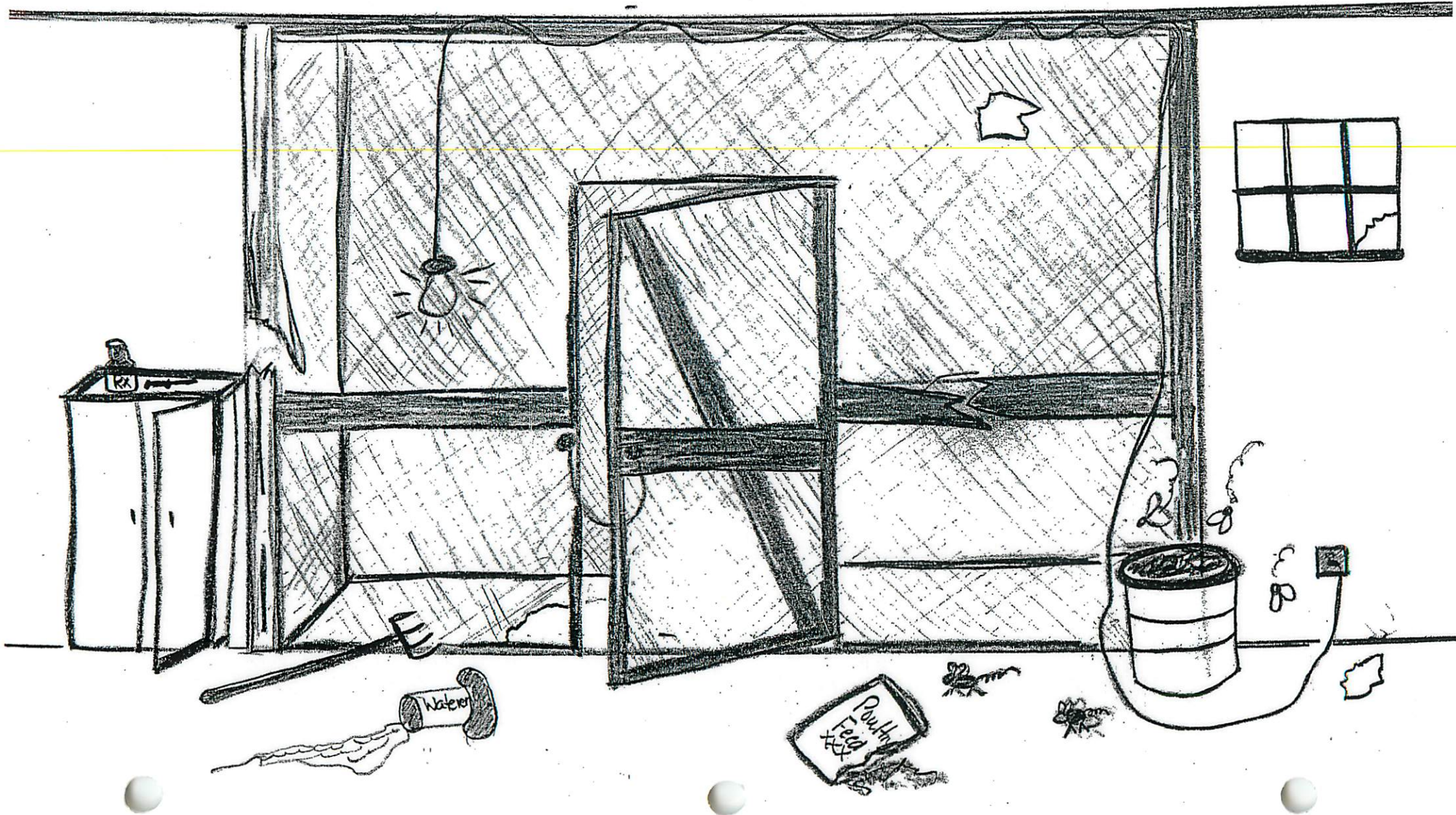
**USA Animal Health, Inc.** \_\_\_\_\_

Name of Distributor



**OBSERVE LABEL  
DIRECTIONS**

Kit 1





## Sanitation

## ANSWER KEY

8-11 Year Olds= Identify 6 sanitation problems and tell what you would do to correct them. (1 pt. each)

Waterer tipped over

Door open with rope loosely tied

Medication out

Syringe out

Storage cabinet open

Light in pen area does not have a cover on it

Broken post; broken board

Wire fencing has several tears in it

Feed bag laying on the ground and is open (draws rodents)

Manure in muck bucket is drawing flies

Broken window with glass on floor

Rake lying on ground is prong-side up

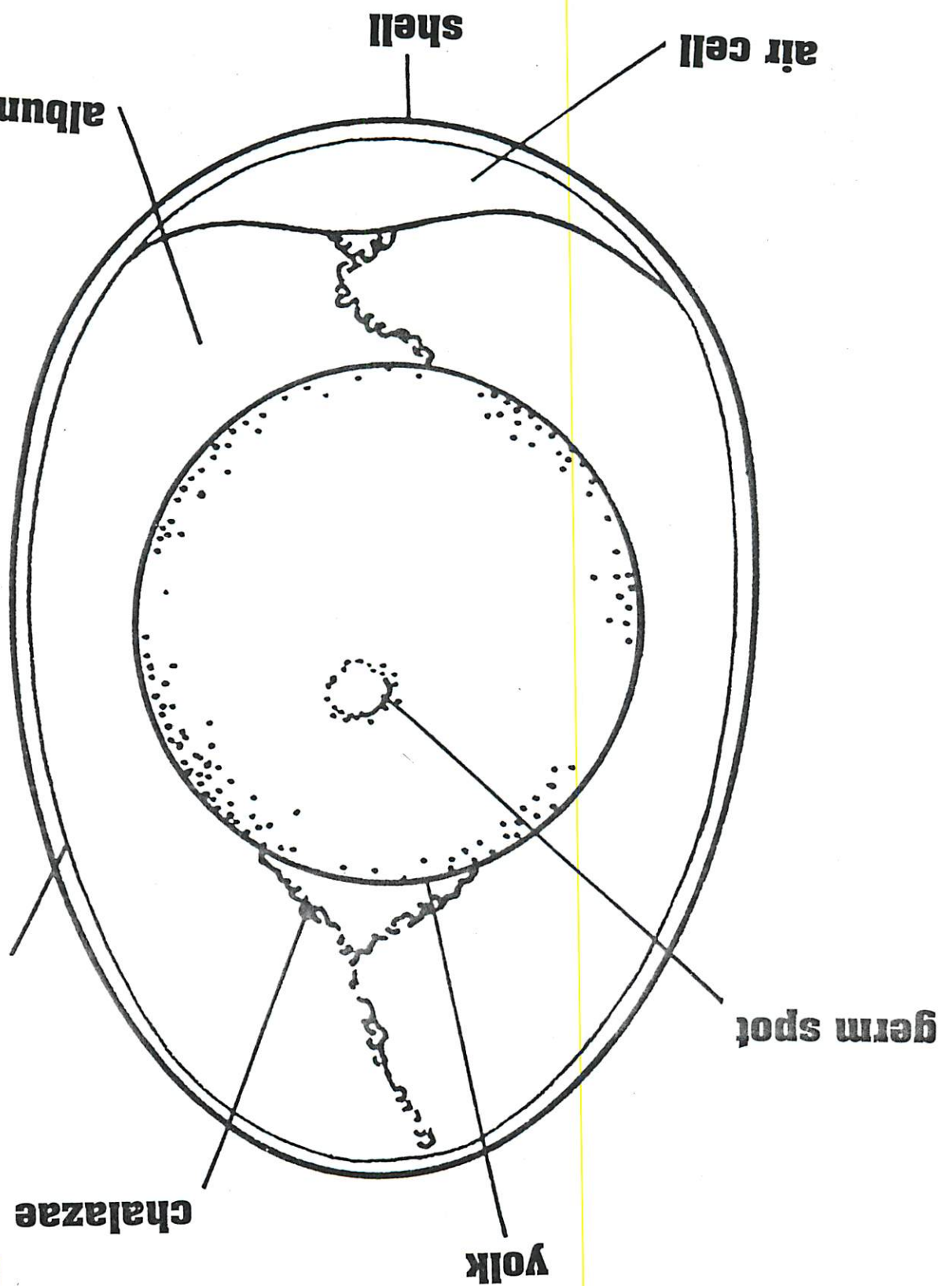
Light has cord wrapped around the rafter and then lying on the ground

Answer

Key

12-14 Year Olds

# The Parts of An Egg



Transparency A  
Adapted from: Copycat

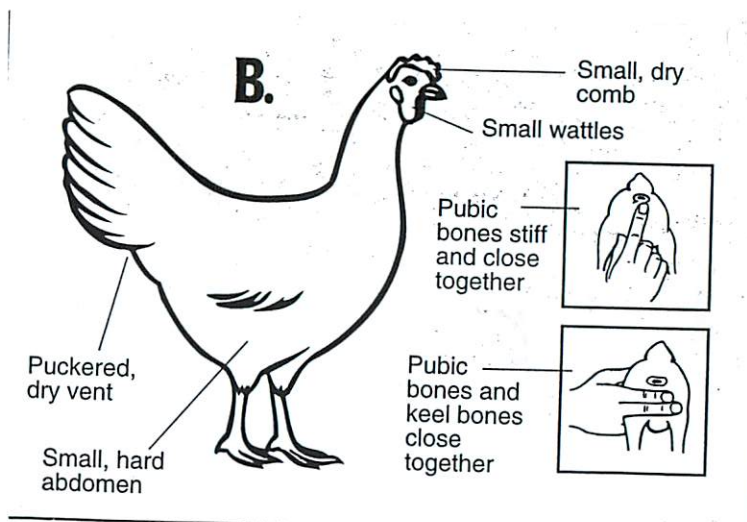
Kit 1

# Selection of the Best Layer

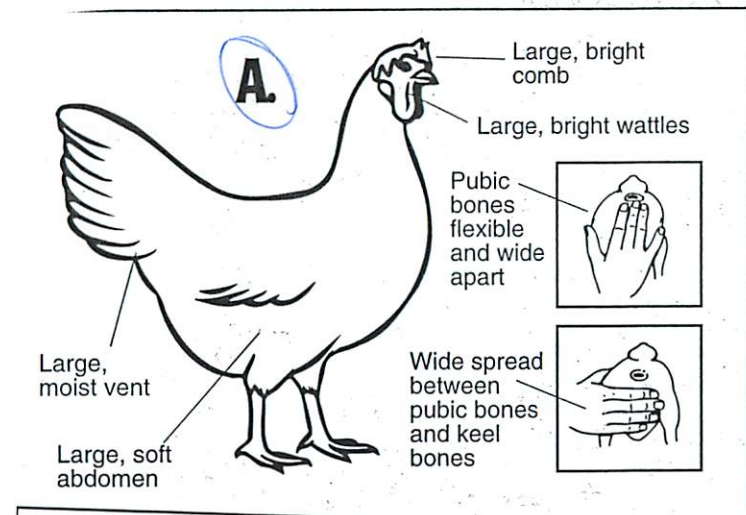
## \*ANSWER KEY 12-14 year Olds

By checking certain body characteristics and handling qualities such as abdominal capacity, plumage, vigor, head and <sup>body</sup> parts, you will be able to maintain a productive flock. Select the hen that best represents what you would look for in a productive hen.

Picture 1



Picture 2 (BEST)



# Telling Layers from Liars

**Life Skill:**

Making decisions

**Poultry Project Skill:**

Selecting hens for egg production

**Success Indicator:**

Compares two hens and writes reasons for selecting one over the other.

Identifying female chickens with superior egg production characteristics is critical to the success of an egg production enterprise. Some breeds are primarily raised for egg production qualities alone, while other breeds are raised for meat and egg production. These are known as dual purpose (meat and egg) hens.

In each flock, some hens work harder at laying eggs than others. If you cull the non-

producers at about 30 weeks of age and every few weeks thereafter you'll improve the overall laying average while lowering your feed costs.

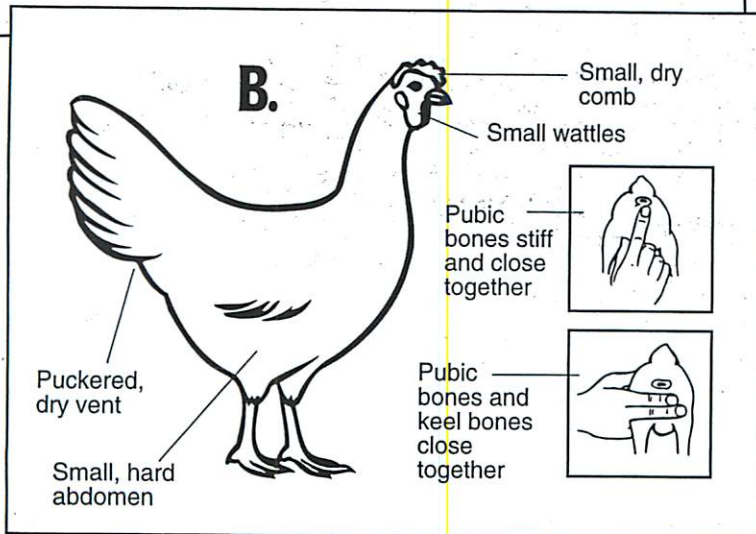
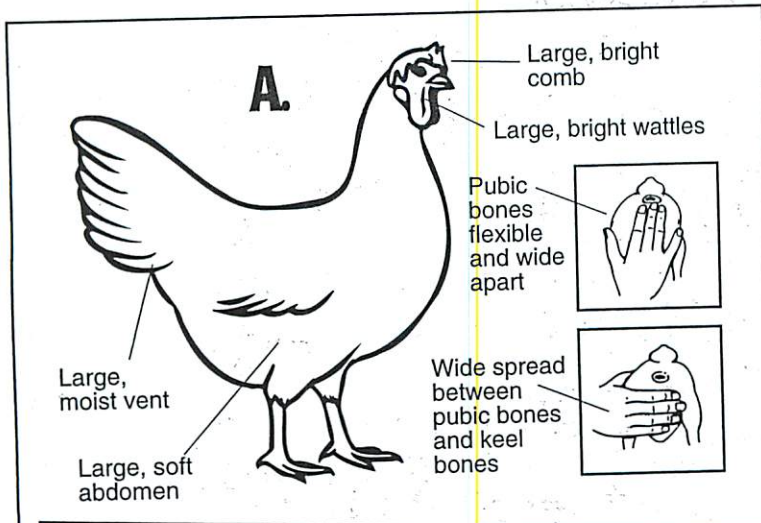
By checking certain body characteristics and handling qualities such as abdominal capacity, plumage, vigor, head and body parts you will be able to maintain a productive flock. In this activity, you'll learn how to tell layers from liars!

## Take Off!

Select the hen that should be most productive from the two hens shown below. Write your reasons in the space provided. Be careful to use comparative rather than descriptive terms in your reasons. Then color the two hens to show differences in pigmentation.



"Which one is the best?"



### My Reasons

I placed \_\_\_\_\_ over \_\_\_\_\_ because

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I placed \_\_\_\_\_ last because

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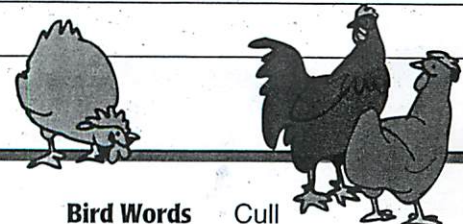
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Bird Words Cull

\*Egg Size (pg. 8 Project Book #151- Raising Pullets)

ANSWER KEY

Shape, soundness and cleanliness of the shell are exterior Quality factors. Size is measured by weight in ounces per dozen.

\*Jumbo

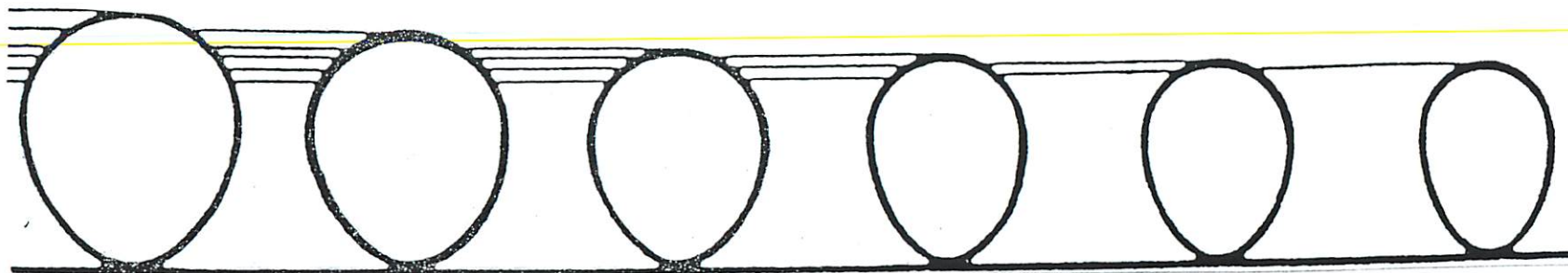
\*Extra Large

\*Large

\*Medium

\*Small

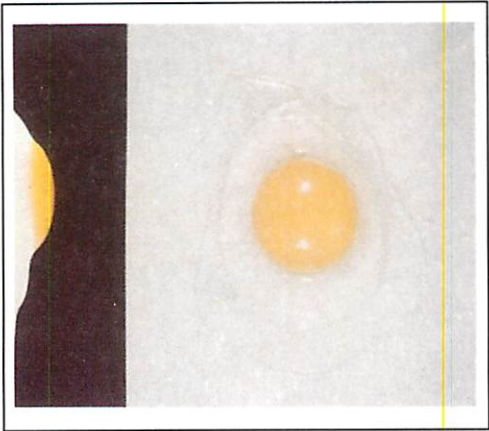
\*Pee Wee



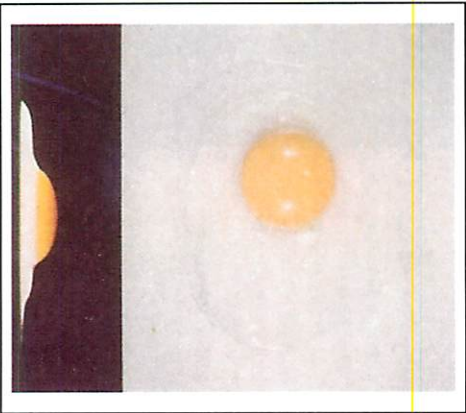
**\*Egg Quality (Broken-Out) pg. 21 of Poultry Judging Book**  
**ANSWER KEY**

Use the height of the thick albumen relative to the size of the egg

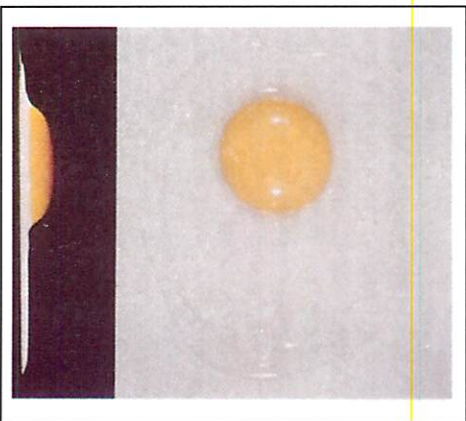
GRADE AA



GRADE A



GRADE B



concerning vaccination of your flock, as well as for a reliable source of the vaccines required. Purchasing chicks from a National Poultry Improvement Plan (NPIP) approved hatchery insures freedom from Pullorum disease. Pullorum is a bacterial disease passed by the hen to her chick through the egg. An infected chick quickly spreads the disease to healthy chicks. There is no cure for pullorum.

The most common internal parasites of poultry are round worms, whose eggs are laid in the soil. Internal parasites are more of a problem in flocks that run outside. Internal parasites are treated with special medication added either to the feed or drinking water.

External parasite control relies primarily on sanitation and cleanliness. Lice will be kept in check with normal poultry management. However severe infestations may require treatment with an approved insecticide. For more information contact your county Extension agent or ask at your local hatchery.

## Things to Do

Plan to do two (2)

- \_\_\_\_\_ Identify and compare three common external parasites of your project birds.
- \_\_\_\_\_ Make a list of medications currently being used to cure or control poultry diseases.
- \_\_\_\_\_ Prepare a report on a common poultry disease.
- \_\_\_\_\_ Demonstrate one way to control cannibalism in poultry.

## Marketing Eggs

Eggs can be profitable and fun. You will need to learn how to candle and weigh eggs. Contact your county Extension agent to ask for help in obtaining USDA publications on egg grading.

Most eggs are laid with a clean, sound shell and good interior quality. To keep eggs clean, the nesting material needs to be changed often. Gather eggs at least twice a day. Male birds need not be kept with females unless hatching or fertile eggs are desired. Most market eggs are infertile.

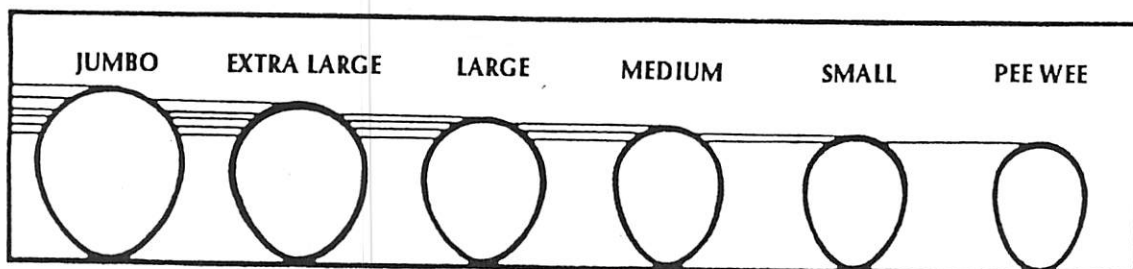
Sell eggs that are clean and free from blood stains, droppings, or other material or stains on the shell surface. Clean dirty eggs soon after gathering before dirt has dried. To clean a small number of eggs, wipe the

eggs with a towel dipped in vinegar. A small piece of sandpaper also can be used to rub away small stains. If the eggs are not to be cleaned at once, they should be cooled to a temperature of 50-60°F and the relative humidity should be about 75 percent.

If the eggs are to be sold directly to consumers, they should be candled and weighed. Eggs are graded on quality and size. USDA publications on egg grading provide size standards.

### Quality

The only way to judge interior quality without breaking open an egg is by candling. A candling light is a simple device by which you can observe the size and condition of the air cell, yolk and white. To candle, place an egg



Min. wt. per dozen  
30 oz.

27 oz.

24 oz.

21 oz.

18 oz.

15 oz.

### AA or Fresh Fancy Quality

### A Quality

### B Quality

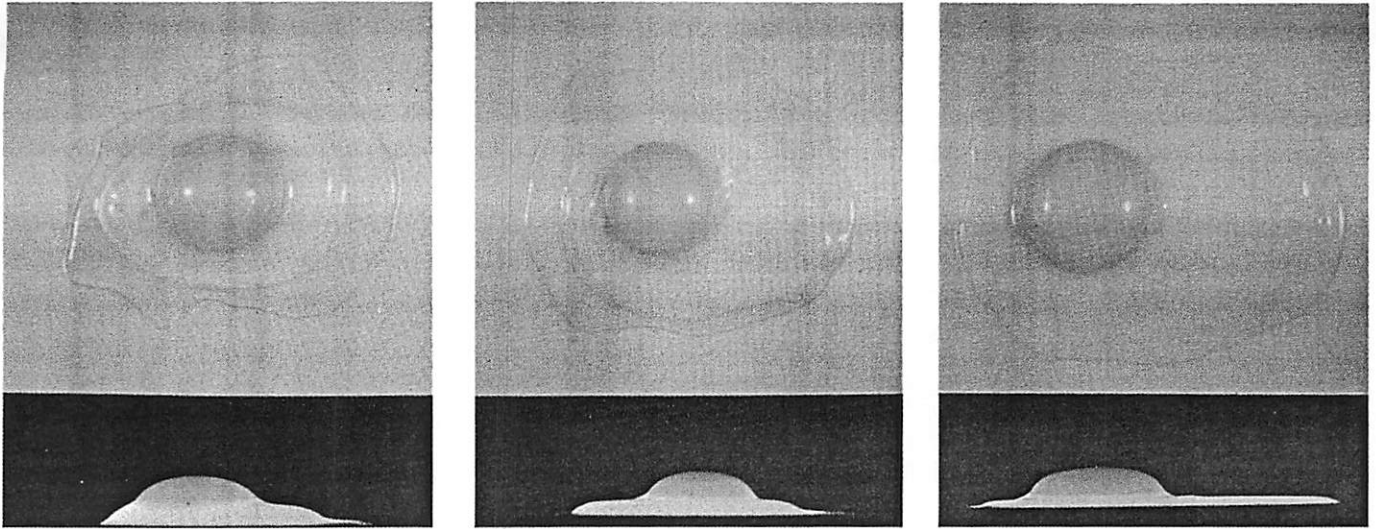


Figure 23. Specifications for broken-out eggs.

tion. Shells with large calcium deposits (greater than 1/8 inch in diameter) should be classified as Grade B. Eggs with small calcium deposits are classified as Grade A. There is no standard for the number of calcium deposits, which means that small calcium deposits over the entire shell may be classified as Grade A if otherwise qualified. A good rule of thumb is that if you were to pull your fingernail across a calcium deposit and a good size hole would be created if it came off, the egg would be classified as Grade B.

#### Ridges

Ridges can result in weakened shells. Many eggs show small ridges, and most of these should be classified as Grade A. Those eggs with large ridges are Grade B.

#### Shell Thickness

The shell should appear thick enough to withstand reasonable handling without breaking. Grade A eggs must have thick shells with no thin spots. Thin shells or thin spots would place an egg in Grade B. In all cases, the shell must not be broken.

#### Body Checks

Body checks can cause weakened shells. This is a condition in which the egg shell looks like it is cracked but the shell is intact. Body check occurs during shell formation when the shell is cracked and then partially calcified before being laid. An egg with body check is classified as Grade B.

#### Broken-Out Quality

Eggs broken out for this class will be Grades AA, A, B and Inedible. Eggs with spots (blood and meat) more than 1/8 inch in diameter will be classified as Inedible. Eggs with spots less than 1/8 inch will be classified as Grade B.

The only other criteria that should be used to grade broken-out eggs is the height of the thick albumen relative to the egg's size. The yolk's size, flatness, or position should not be considered. Broken-out grade determination must be based on USDA "U.S. Standards for Quality of Shell Eggs." Representative AA, A and B grade eggs from this chart are provided in Figure 23. The thick albumen retains the egg's shape in Grade AA and is thick, whereas there is a flattening and rounding of edges in a Grade A egg. The thick albumen in a Grade B egg is flat and barely visible.

Contestants should learn to assign the proper grade by comparing actual broken-out eggs with the USDA broken-out egg chart. The diameter of the outline of the thick albumen (top view) may give an indication of grade; however, the height of the thick albumen (side view) is the most important factor in determining grade. For example, an extra large egg may have a rather large, thick albumen outline and also sufficient height of thick albumen to be Grade AA.

Contestants should evaluate each egg on its own merit and not compare it with other eggs in the class. If you set an incorrect standard, your grade scale could be off, causing you to incorrectly grade several eggs. Learn by comparing to the USDA chart for broken-out eggs.