

MECOSTA COUNTY 4-H POULTRY PROJECT AREA

NOTEBOOK GUIDELINES

POULTRY EDUCATIONAL NOTEBOOK #6

Items A,B,C, D and E are required for all notebooks:

- A. Decorative cover
- B. Title page
- C. Table of contents and Notebook Guidelines
- D. Your 4-H story – tell us about your Poultry Project (to be completed each year)
- E. Place the year that you complete each page in the lower, right corner of each page.

You must complete at least six (6) of the twelve items to be considered a complete project notebook for the year. However, you do have the option of completing all twelve if you wish.

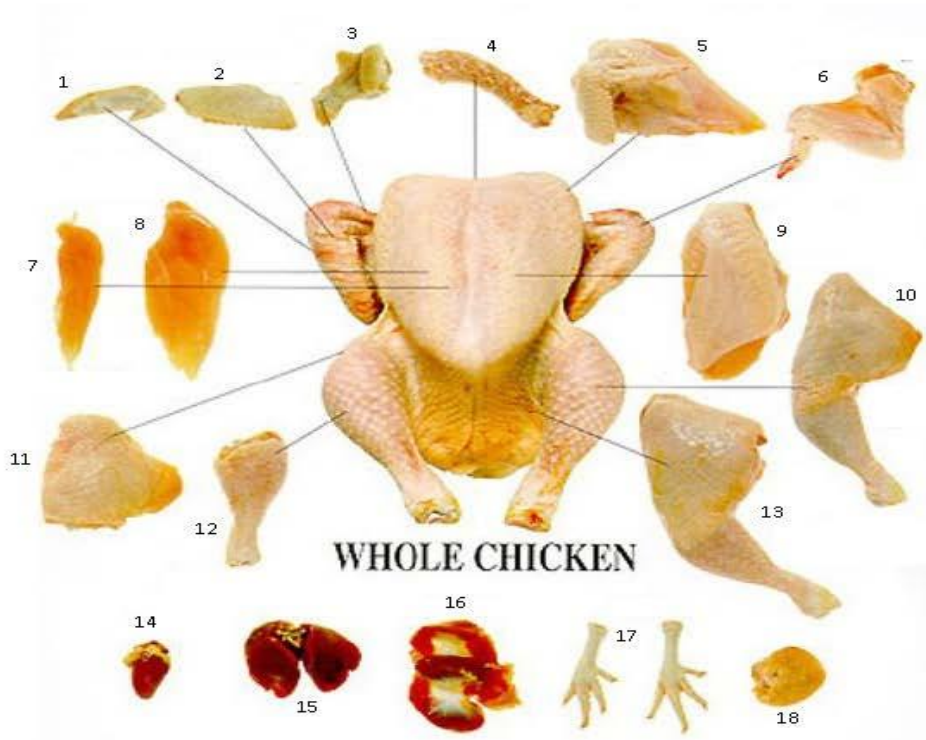
Please remember to keep the pages from Notebook #1, #2, #3, #4, and #5 in your binder as this is a progressive project notebook and should illustrate the knowledge you have gained over the years in your project area.

Year
Completed

1. There are many careers in poultry science including management, production, nutrition, genetics, health, engineering, and marketing. Research and describe one of these careers. Provide a job description, educational requirements, annual salary, and employment opportunities.
2. The poultry industry has made tremendous adjustments to meet the increasing demand for inexpensive and safe supply of meat and eggs. This has given rise to some environmental concerns. List two concerns and how they are being addressed. List resources.
3. Define the following terms in reference to poultry:
 - a. USDA FSIS
 - b. Organic
 - c. Minimally Processed
 - d. Self-basted
 - e. Tenderloin
 - f. Fresh
 - g. Free-range
 - h. Natural
4. Get cooking! Make one of your favorite poultry or egg dishes. Include the recipe and a picture.
5. Compare the nutritional requirements for market chickens, turkeys and ducks.
6. Describe proper egg handling from hen to consumption.
7. Describe six different types of feather patterns.
8. Define a GMO and give an example. Describe at least one benefit and one drawback. How does this affect the poultry industry?
9. Describe the process of butchering poultry. Be sure to include care before killing, equipment required, killing methods, de-feathering, chilling and packaging. What can you expect as a processed yield vs. live weight?
10. Label Poultry Meat Cuts.
11. What is diatomaceous earth? How is it used in poultry? List a benefit and risk for its use.
12. Research poultry production data in the U.S. List annual poultry and egg production statistics, typical American consumption of poultry and eggs per year, the value of sales in the USA, and the top three producing states of chickens, turkeys, and eggs respectively. List your resources.

Poultry Meat Cuts

Situation: You want to prepare chicken for your family. Each family member has a favorite part so you need to be able to identify all the parts of the chicken to make sure that everyone is happy. Label the diagram.



1. _____
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