## THE OHIO STATE UNIVERSITY EXTENSION

## Seneca County Junior Fair Skillathon

## **STUDY GUIDE A - POULTRY**

TOPICS/ RESOURCES	BEGINNER LEVEL (8-11)	INTERMEDIATE LEVEL (12-14)	ADVANCED LEVEL (15-18)
Anatomy & Nutrition	Identify rooster and hen anatomy. Identify the six major components of poultry nutrition.	Identify external <u>anatomy</u> & comb types. Identify the six major components of poultry <u>nutrition</u> . Understand common <u>feed</u> <u>ingredients</u> in poultry diets.	Identify external anatomy and hen reproductive anatomy. Identify the six major components of poultry nutrition and understand feed ingredients. Understand deficiencies in poultry.
Animal Health & Medication	Identify poultry disease terminology.	Identify poultry disease  terminology and signs of illness in poultry. Identify internal & external parasites.	Identify poultry disease terminology, signs of illness, common poultry diseases and medications.
Animal Handling	Understand how to raise chickens for meat and egg production.	Understand biosecurity as a means for minimizing disease and how to raise chickens for meat and egg production.	Identify an effective  biosecurity plan. Understand how to raise poultry (meat & eggs) and transport poultry.
Poultry Products	Understand how to handle eggs safely.	Identify <u>cuts of market</u> <u>chickens</u> and how to <u>safely</u> <u>handle eggs</u> .	Understand how to handle eggs safely, cuts of market chickens and common defects in egg production.
Equipment	Identify and understand the purpose of the following equipment: Cage, Debeaking Knife, Dryer, Feeder, Heat Lamp, Incubator, Leg Bands, Nesting Box, Waterer		