

## 2024 Poultry Skillathon Study Guide

The Morgan County Jr. Fair Skillathons will take place on Saturday, August 17 at the fairgrounds. All poultry exhibitors should bring their completed poultry record book.

Age divisions for Skillathon are as follows (your age as of January 1): Juniors 8-11, Intermediates 12-14, and Seniors 15+

This study guide describes each station that will be included in the Poultry Skillathon. The Poultry Skillathon is for all youth exhibiting poultry including egg production, poultry exhibition, market chickens, turkeys, and ducks. If your animal is unable to exhibit at the fair, skillathon will serve as a judging requirement.

### Station 1: Project Record Book & Quality Assurance

Present your project record book to the judge and the judge will review your record book and award points for completion. **\*All youth must have their project books with them and completed or else they will be turned away at Skillathon\***

**\*ALL youth must have a picture of their project animal in their books regardless of what the project is (Market, Breeding, Pack Goat, etc.) and regardless of what the book states. \***

You will be asked 5 questions about the Good Production Practices (GPP) 2, 4, and 5.

- ▶ GPP #2: Establish and Implement an Efficient and Effective Health Management Plan
- ▶ GPP #4: Properly Store and Administer Animal Health Products
- ▶ GPP #5: Follow Proper Feed Processing Protocols

To be eligible to show at the Morgan County Fair, you must attend a Quality Assurance Training **by July 27, 2024**. To be eligible to show at the Ohio State Fair, you must attend Quality Assurance **by June 10, 2024**.

### Station 2: Project Interview

You will have an interview for the poultry project you are exhibiting at the Morgan County Jr. Fair. You will be asked 5 questions by an interview judge. Sample interview questions are included in this study guide. All questions are sourced from the Poultry Resource Handbook. Questions will be related to your project from Raising Chickens for Egg Production, Raising Meat Chickens, Raising Meat Turkeys, or Raising Ducks.

### Station 3: Hands on Activity

**Juniors:** Must label the Anatomy of an egg with a word bank. More information can be found in your Morgan County Poultry Resource Handbook on pages 70-71.

**Intermediates:** Must label the Anatomy of an egg with a word bank with scrambled definitions. Must label the correct part with the correct definition! More information can be found in your Morgan County Poultry Resource Handbook on pages 70-71.

**Seniors:** Will be asked to identify specie specific meat cuts by their definitions. Information on this can be found on these pages Chicken: 93-97 Turkey: 98-101 Duck: 101-102 in the Morgan County Poultry Resource Handbook.

## Poultry Study Guide Sample Questions

### 150 CEP Chickens, Egg Production (pullets)

#### Junior:

1. Name the breed of chickens which produces over 90% of all commercial eggs.
2. At what brooder temperature should baby chicks be brooded at 1 day of age?
3. Do protein percent needs of your chickens increase or decrease as they grow from chicks to mature layers?
4. What is the best material for bedding for baby chicks?
7. What is the best material for bedding or litter for brooding chicks?
8. Name 3 pieces of equipment needed during the brooding period.
9. Name 3 parts of a hen's head.

#### Intermediate:

1. What does the term "dual-purpose" mean when discussing breeds of chickens?
5. Name 3 nutrients needed in a hen's laying ration.
2. What mineral is necessary in hen's rations for producing strong eggshells?
3. Name 3 market sizes of eggs, determined by weight.
4. Name one internal parasite common to poultry.
5. Name one external parasite common to poultry.
6. N.P.I.P approved hatcheries certify that their hens are free of what disease?
7. Do protein percent needs of your chickens increase or decrease as they grow from chicks to mature layers?
8. Name the breed of chickens which produces over 90% of all commercial eggs.
9. Name 3 parts of a hen's head.
10. What mineral is necessary in hen's rations for producing strong eggshell?

#### Seniors:

1. How long does it take a hen to lay an egg?
2. If you find external parasites, how should you treat them?
3. What breed of chicken(s) lay(s) blue-green eggs?
4. To keep a flock of laying hens producing eggs year-round, what key environmental factor needs to be controlled and altered to meet the needs of the bird?
5. Name 2 ingredients in a good laying ration.
6. Name 3 breeds of chickens which lay brown eggs?
7. N.P.I.P approved hatcheries certify that their hens are free of what disease?
8. Name 3 nutrients needed in a hen's laying ration.
9. Where is the uropygial gland located?

## 150 CM Chickens, Market (broilers)

### Junior:

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.
10. How should your birds be removed from their cage?

### Intermediate:

1. 8. What temperature should be maintained in the brooding area for 2-day old chicks?
2. What does N.P.I.P stand for?
3. Name 3 parts of a chicken's head.
4. How should your birds be removed from their cage?
5. Name 3 parts of a chicken's leg.
6. Name 3 types of defects looked for in judging broilers.
7. N.P.I.P. approved hatcheries certify that their hens are free of what disease?
8. Name 3 ingredients needed in a good broiler chick starter.
9. Name 2 ingredients in a typical broiler ration.
10. Name the 3 most valuable cuts from your broiler.

### Seniors:

1. What is a chicken's normal body temperature?
2. What does the term "finish" refer to when raising a turkey for market?
3. What is the most common cause of a breast blister on a broiler?
4. Name 3 ingredients needed in a good broiler chick starter.
5. What is cannibalism and how can it be prevented or reduced in your flock?
6. N.P.I.P. approved hatcheries certify that their hens are free of what disease?
7. What is a necropsy?

## 150 CE Chickens, Exhibition (fancy poultry)

### Junior:

1. What is the difference between "Bantam" and "Large Fowl"?
2. Name 3 pieces of equipment needed to brood baby chicks.
3. Name one internal parasite common to poultry.
4. Name two external parasite common to poultry.
5. Name 3 different types of combs found on different breeds of poultry.
6. Does the percent protein requirement in your poultry ration increase or decrease as your chickens mature?
7. Ground oyster shell provides what mineral for hens?
8. What is the most important nutrient for your bird?
9. Describe how you get your bird out of its cage.
10. What is the book which lists all recognized poultry breeds in the US and their characteristics?

### Intermediate:

1. What is the most important nutrient for your bird?
2. Name 4 parts of a chicken's head?
3. Name 3 different types of combs found on different breeds of poultry.

4. Describe how to remove a bird from its cage.
5. Name 3 parts of a chicken's foot.
6. What bird is the ancestor of all modern chickens?
7. What is the book which lists all recognized poultry breeds and their characteristics?
8. Name 3 breeds of Feather-legged Bantams.
9. Ground oyster shell provides what mineral for hens?
10. What is the incubation period of a chicken egg?

**Seniors:**

1. Where are the scales found on a chicken?
2. Large fowl breeds are divided into classes based on their area of origin. Name 3 classes.
3. What does the term "pipping" refer to?
4. What are the longest feathers in a rooster's tail called?
5. What bird is the ancestor of all modern chickens?
6. 2. What is frizzling?
7. What are the longest feathers in a rooster's tail?
8. What are 3 forms of feed?

## **150 TM Turkeys, Market and Exhibition**

**Junior:**

1. Name 4 parts of a turkey's head.
2. What is a baby turkey called?
3. What is meant by the term "brooding"?
4. Where are the turkey's "caruncles" located?
5. Name 3 pieces of equipment needed during the brooding period for turkeys.
6. Does the percent protein requirement in your turkey's diet increase or decrease as it matures?
7. Name 2 cuts of meat sold from a turkey.
8. What is the most common variety of commercial turkey?

**Intermediate:**

1. Name 2 external parasites that commonly affect turkeys.
2. Where are turkey's caruncles located?
3. What is the most common variety of commercial turkey?
4. Name 3 nutrients required in a good turkey ration.
5. Name 2 common ingredients found in a typical turkey ration.
6. What is another name for the breastbone?
7. Name 3 cuts of meat sold from a turkey.
8. At what temperature should turkey poults be brooded during the 1<sup>st</sup> week after hatching?
9. Name 4 parts of a turkey's head.
10. Name 2 diseases common to turkeys.

**Seniors:**

1. How can you tell an adult male turkey from a female?
2. What is the difference between an ingredient and a nutrient in a ration?
3. Name 2 breeds of Heritage Turkeys.
4. How many days incubation is required to hatch a turkey egg?
5. What is the primary reason turkeys and chickens should not be raised together?
6. Name 3 general defects in judging turkeys.
7. What is another name for uropygial gland?

## 150 DE Ducks, Exhibition

### Junior:

1. Name 2 external parasites that commonly affect ducks.
2. Name 3 pieces of equipment needed to brood baby ducks.
3. What is a baby duck called?
4. Name 3 parts of a duck's head.
5. At what temperature should a duckling be brooded during the 1<sup>st</sup> week after hatching?
6. Name 2 parts of a duck's foot.
7. Name 2 ingredients in a duckling's food rations.

### Intermediate:

1. Does the percent protein requirement in a duck's ration increase or decrease as the duck matures?
2. What does "molting" mean?
3. Name 3 parts of a duck's head.
4. Name 2 parts of a duck's foot.
5. Name 2 breeds of ducks in the "Bantam" class.
6. Name 2 external parasites that commonly affect ducks.
7. When removing your bird from its cage what would you do first?
8. Name the 3 most valuable cuts from your bird.

### Seniors:

1. What is the little bump on the tip of a duck's bill called?
2. Name the 4 classes for ducks.
3. What duck is thought to be the close relative of most breeds of domestic ducks?
4. What are 2 common waterfowl diseases?
4. What are 3 different ways to tell the difference between a male and female duck?
5. Name one breed of duck that is better known as an egg layer.
5. What does the term straight run mean?

## 150 DM Ducks, Market

### Junior:

1. Name 3 parts of a duck's head.
2. What is the major breed of duck raised primarily for meat in the US?
3. Name 3 pieces of equipment needed to brood baby ducks.
4. What is the best type of bedding to brood baby ducks?
5. What is the most valuable meat cut of a market duck?
6. What is the most important nutrient for raising market ducks?

### Intermediate:

1. At what temperature should a duckling be brooded during the 1<sup>st</sup> week after hatching?
2. Does the percent protein requirement in a duck's ration increase or decrease as the duck matures?
3. What is the most valuable meat cut of a market duck?
4. Name 3 breeds of ducks in the heavy class.
5. What does "molting" mean?

6. What is the incubation period for a Pekin duck?
7. What is the major breed of duck raised primarily for meat in the US?

**Seniors:**

1. What is the most common meat duck in Europe?
2. What is the incubation period for a Pekin duck?
3. Name 3 breeds of ducks in the heavy class.
4. What does the term quarantine mean?
5. 2. What part of a duck is the most valuable?
6. 3. What is the incubation period for call ducks?
7. 4. What additional steps, if any, need to be taken to properly process a duck?

**150 GE Geese, Exhibition**

1. Name the breed of goose that has frizzled feathers.
2. Name 3 breeds of geese that are classified in the "Light" class.
3. Name 2 external parasites that commonly affect geese.
4. Name 3 pieces of equipment needed to brood baby geese
5. What is a baby goose called?
6. Name 3 parts of a goose's head.
7. At what temperature should a gosling be brooded during the 1<sup>st</sup> week after hatching?
8. Name three classifications of geese.
9. Does the percent protein requirement in a goose's ration increase or decrease as the goose matures? 11
10. What does "molting" mean?
11. Name 2 parts of a goose's foot.
12. Name 2 breeds of geese that are classified in the "Heavy" class.

**Additional Questions for Seniors**

1. What is the incubation period for White Chinese Goose?
2. What is meant by the term crossbred?
3. What is the dewlap on a goose?
4. What is the shaft and where is it located?
5. Name 1 breed of goose that has a knob.