

Beginner/Intermediate

What breed are the Roasters and Broilers?

1. Cornish
2. Cornish Cross
3. Plymouth Rocks

What Breed is the duck we use for the commercial class?

1. Pekin
2. Mallard
3. Rouen

What breed is the Goose we use for the commercial Class?

1. Chinese
2. Toulouse
3. Embden

What breed is the turkey we use for commercial class?

1. Broad Breasted Bronze and White Holland
2. Royal Palm and Narangansett
3. Bourbon Red and Beltsville white small.

Are these weights true or false for the commercial birds: A. True B. False

Roasters: 6-10#

Broilers: 3 ½ -5#

Duck: 8-10#

Goose: 10-20#

Hen Turkey: 13-25#

Tom Turkey: 20-45#

Identify which egg is: Look at pictures of eggs 4, 10, 13 Place number next to A, B or C

- A. No defects?
- B. Has Calcium Deposits?
- C. Has an irregular shape?

Do we as Poultry club need to be concerned with medication withdrawal times when the poultry is ready to be processed? A. Yes B. No

Which carcass is: Look at Carcass numbers: 2, 3, 9. Place number next to grade.

Grade A

Grade B

Grade C

Identify the following meat cuts: Place the letters C, Q, M, L, I next to the meat cut that is correct

Chicken breast

Drumstick

Wing

Thigh

Chicken Half

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Identify if the coop is: Draw what each condition would look like, or describe it.

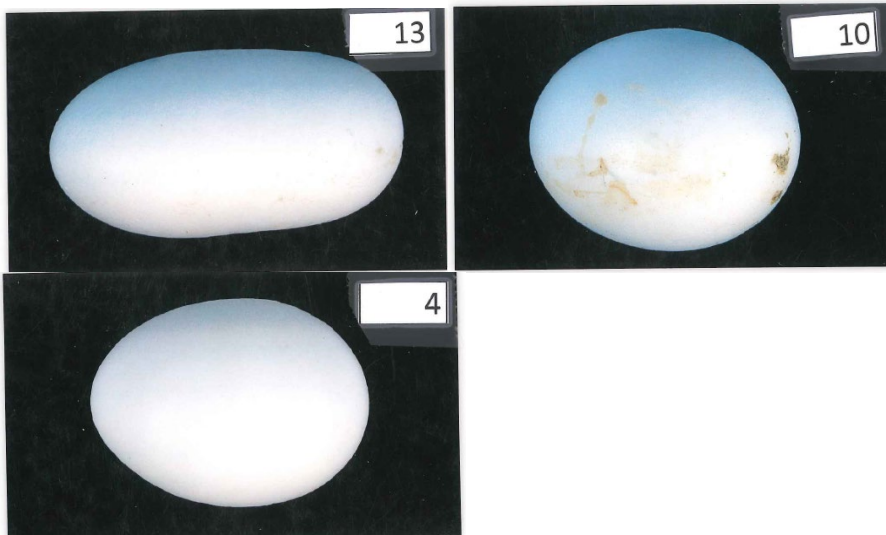
1. Too Hot
2. Too Cold
3. Drafty
4. Just Right

How many times a day should you do chores as a general rule?

- A. 1
- B. 2
- C. 3
- D. 4

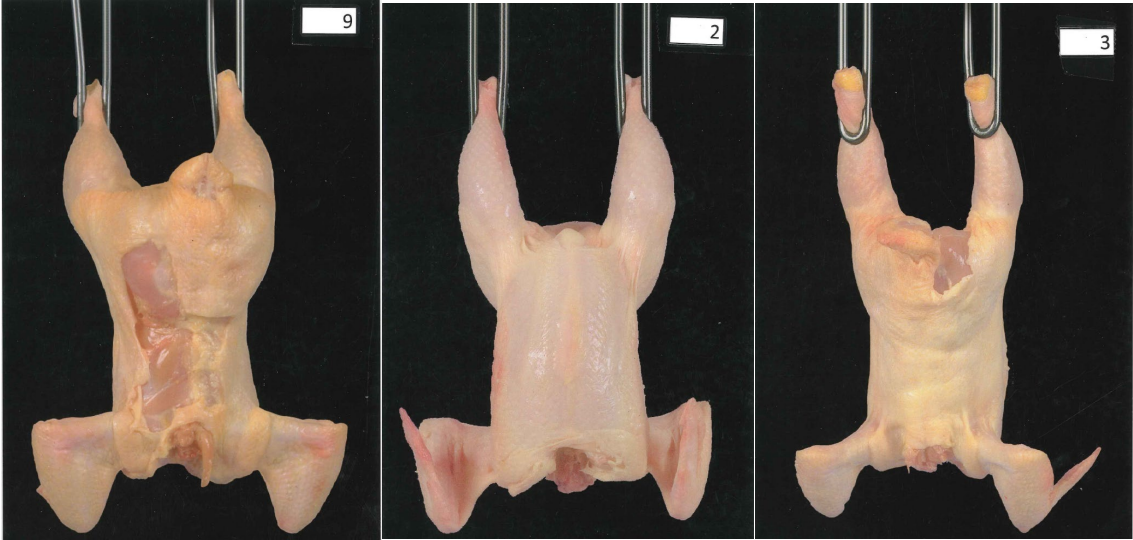
You have a friend in club that needs help cleaning out his coop. Is it good practice to go help and clean his coop with your boots and shovel and then bring them back to your barn? A. Yes B. No

Egg Judging

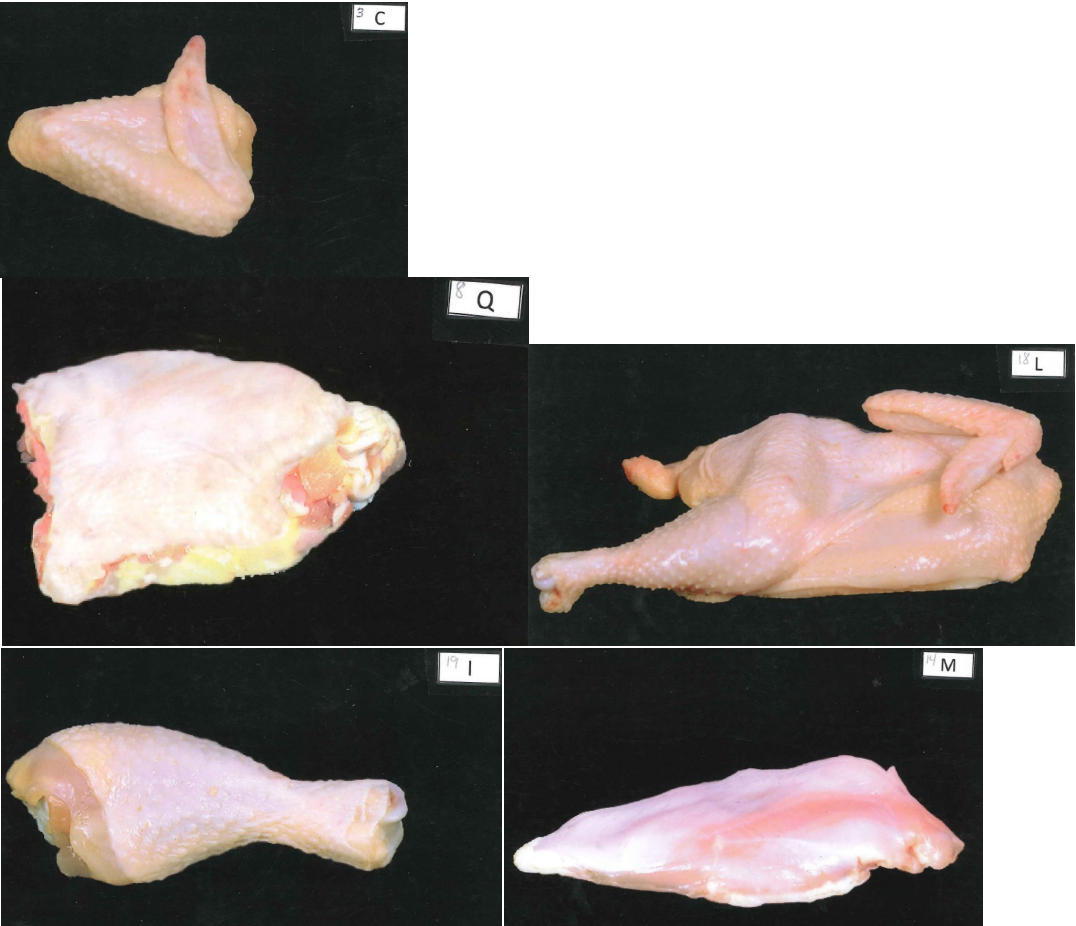


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Carcass Judging



Meat Cuts:



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Coop Conditions:

