

4-H Poultry Project



CURRICULA & RESOURCES

Michigan 4-H Curricula

<http://4h.msuc.msu.edu/>

- » 4-H Poultry Fitting & Showmanship Leader's Guide (4H 1521)

Curricula — Other States

- » National 4-H Poultry Judging (4H460) (Nebraska): <http://4h.unl.edu/web/4hcurriculum/4h460>

National 4-H Curricula

- » Embryology in the classroom
 - Hatching Classroom Projects (Helper's Guide Beginner Grades 2-5): <http://viewer.zmags.com/publication/20f038a6#/20f038a6/1>
 - Experiments in Poultry Science (Helper's Guide Advanced Grades 6-8): <http://viewer.zmags.com/publication/25527022#/25527022/1>
- » Poultry: <http://www.4-h.org/resource-library/curriculum/>
 - Scratching the Surface: Level 1 (06363)
 - Testing Your Wings: Level 2 (06364)
 - Flocking Together: Level 3 (06365)
 - Poultry Helper's Guide (06366)

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WHAT'S IT ALL ABOUT?

The 4-H poultry project can provide youth with the opportunity to learn about selection, management, health, marketing and careers in the poultry industry.

- » Learn the basic principles of animal science by owning, caring for and keeping records on one or more birds.
- » Explore knowledge of sound breeding, feeding and management practices.
- » Investigate marketing and project expansion, and discover how you can start a career in the poultry business.

THE BIG PICTURE

Starting Out:

- » Learn the different types of birds and their uses.
- » Produce a healthy and safe meat product.
- » Identify different breeds.
- » Locate and name the parts of birds.
- » Be a good sport when showing your animals.

Learning More:

- » Learn more about nutrients and poultry products.
- » Compare poultry carcasses and grading.
- » Explore the difference between class, breed and variety.
- » Discover how eggs are made.
- » Learn about candling eggs.
- » Describe the signs of a healthy bird.
- » Learn effective advertising.

Expanding Horizons:

- » Conduct a judging clinic.
- » Manage your flock.
- » Investigate DNA and genetics.
- » Learn how to process your poultry.
- » Learn food safety from farm to table.
- » Explore proper cooking techniques.
- » Examine ethics in the poultry business.
- » Start a career in poultry.