

# Activity 11.1

Name \_\_\_\_\_ Date \_\_\_\_\_ Hour \_\_\_\_\_

## Unit Word Search

### Student Materials

Pencil

### Directions

Fill in the blank with the correct term from the word bank. Find each word within the word search.

- \_\_\_\_\_ 1. Domesticated birds that are kept for eggs or meat
- \_\_\_\_\_ 2. A young turkey
- \_\_\_\_\_ 3. A mature male turkey
- \_\_\_\_\_ 4. A mature female turkey or duck
- \_\_\_\_\_ 5. A young duck
- \_\_\_\_\_ 6. A mature male duck
- \_\_\_\_\_ 7. Geese – female
- \_\_\_\_\_ 8. Geese – male
- \_\_\_\_\_ 9. A young goose of either gender
- \_\_\_\_\_ 10. A group of geese
- \_\_\_\_\_ 11. Young meat chickens
- \_\_\_\_\_ 12. Egg producing chickens
- \_\_\_\_\_ 13. A young, immature chicken
- \_\_\_\_\_ 14. A young male chicken under one year of age
- \_\_\_\_\_ 15. A young female chicken
- \_\_\_\_\_ 16. Group of chickens
- \_\_\_\_\_ 17. Castrated male chicken

- \_\_\_\_\_ 18. Mature male chicken
- \_\_\_\_\_ 19. Hen that is not producing eggs
- \_\_\_\_\_ 20. Process of discarding a hen from the flock
- \_\_\_\_\_ 21. Smaller sized chicken breeds
- \_\_\_\_\_ 22. Chicken breeds developed for both meat and eggs
- \_\_\_\_\_ 23. Reproductive tract of a hen
- \_\_\_\_\_ 24. The egg white
- \_\_\_\_\_ 25. A device that regulates the environment so embryos can develop properly.
- \_\_\_\_\_ 26. Removal of the beak tip
- \_\_\_\_\_ 27. Edible poultry organs
- \_\_\_\_\_ 28. The process of special care required by chicks
- \_\_\_\_\_ 29. Inedible poultry parts

## Word Bank

albumen  
bantam  
broilers  
brooding  
capon  
chick

cock  
cockerel  
cull  
debeaking  
drake  
dual purpose

duckling  
flock  
gaggle  
gander  
giblets  
goose

gosling  
hen  
incubator  
layers  
offal  
oviduct

poult  
poultry  
pullet  
spent hen  
tom

O S W T R R M K L I C R D M C C A G N A K H  
 N Q P O C A B E C O Z E E O N T L L S M E I  
 R Y I E T U R Y C I B D A T V H B E T M Z Q  
 Q J V N N E D K W E H U J N P D U K P L J B  
 P O A S K T C I A X L C N U G U M A Y U C Y  
 O B F C R O H K V S A A L E B A E R K O F Q  
 U H O F L E I E C O Y L A I H L N D E Q B G  
 L C L F A N L I N C E G D Y B P K D K D I Q  
 T E U T G L L I V T R N V R C U Q B E B D N  
 G N I L S O G G O R S I A T A R S O L R P P  
 R O T A B U C N I R K D S L V P X E N M M I  
 D U C K L I N G H F B O I U B O T N O P A C  
 K A S G A G G L E S N O G O O S E L L U C A  
 H U E K A X C H P S K R K P R E Q H B Y I Z  
 T W V U M E P Q T G C B N O X I M S K B V M

## Activity 11.2

Name \_\_\_\_\_ Date \_\_\_\_\_ Hour \_\_\_\_\_

# Common Breeds of Chickens

### Student Materials

Pencil

### Directions

There are many breeds of chickens. Some are raised for eggs or meat while others are raised for exhibition. In this activity, you will research the common breeds of chickens and observed their various characteristics. Use the Oklahoma State University Breeds of Poultry website as a resource.

1. Why is the Rhode Island Red chicken used more for egg production than meat production?

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2. What color is the skin of Rhode Island Red chickens?

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3. Describe the appearance of a Rhode Island Red chicken.

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4. When and where was the Plymouth Rock breed developed?

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5. What characteristics does the Plymouth Rock breed have that made it popular when it first originated?

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6. What is the standard weight of a Wyandotte cock, hen and pullet?

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7. What is the typically use of the Leghorn breed?

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8. Where did the Leghorn breed originate and where did it get its name?

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9. Why is the Cornish breed known as the ultimate meat bird?

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10. List the skin color, eggshell color and use of the Orpington breed.

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11. Where did the Langshan breed originate?

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12. Describe the characteristics of the Brahma breed.

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13. What is the use of the Polish breed?

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14. Describe the appearance of a Cochin chicken.

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15. Why is the Sussex breed known for being a good all-around farm fowl?

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**Activity  
11.3**

Name \_\_\_\_\_ Date \_\_\_\_\_ Hour \_\_\_\_\_

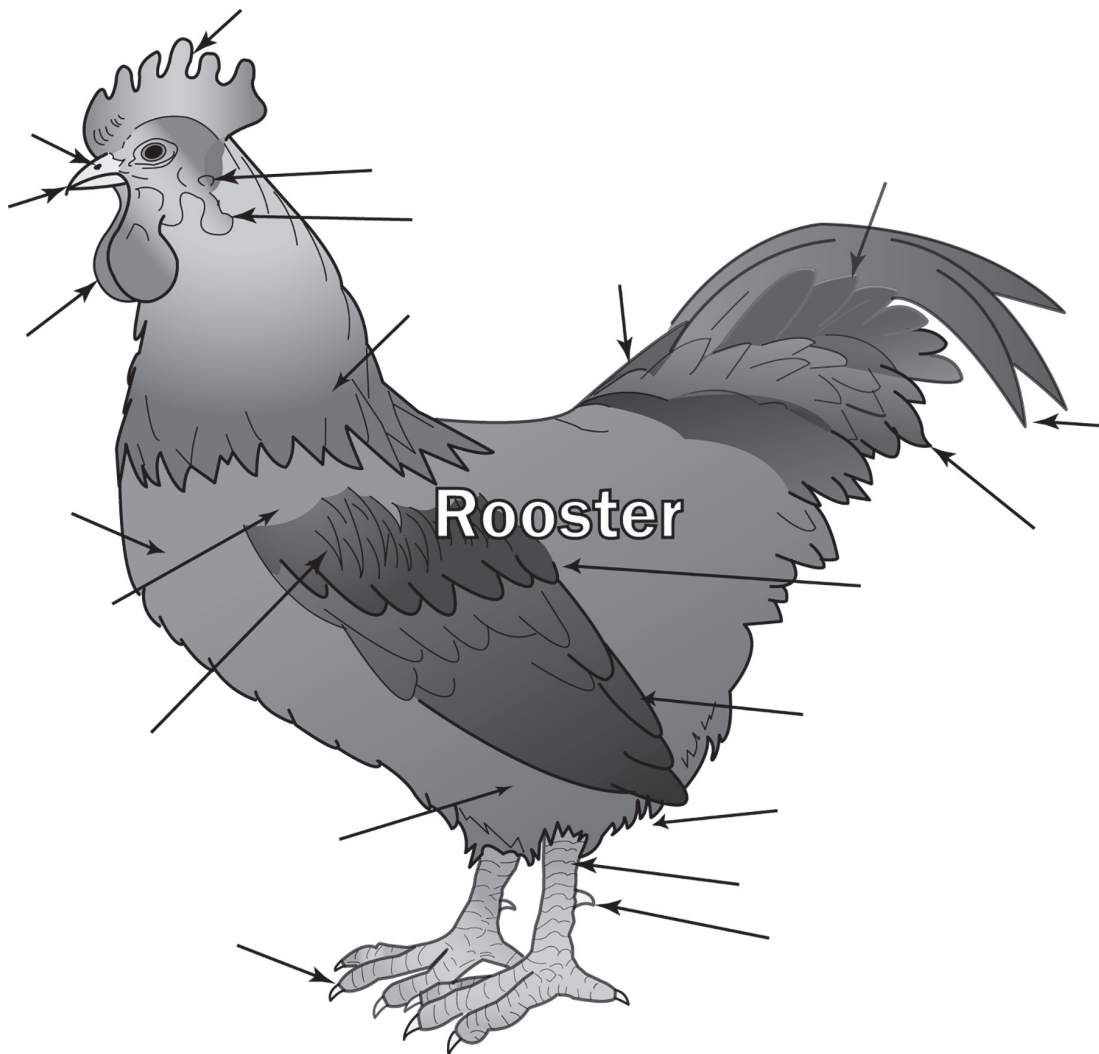
## Parts of a Chicken

### Student Materials

Pencil

### Directions

Write the parts of the rooster next to the arrows.

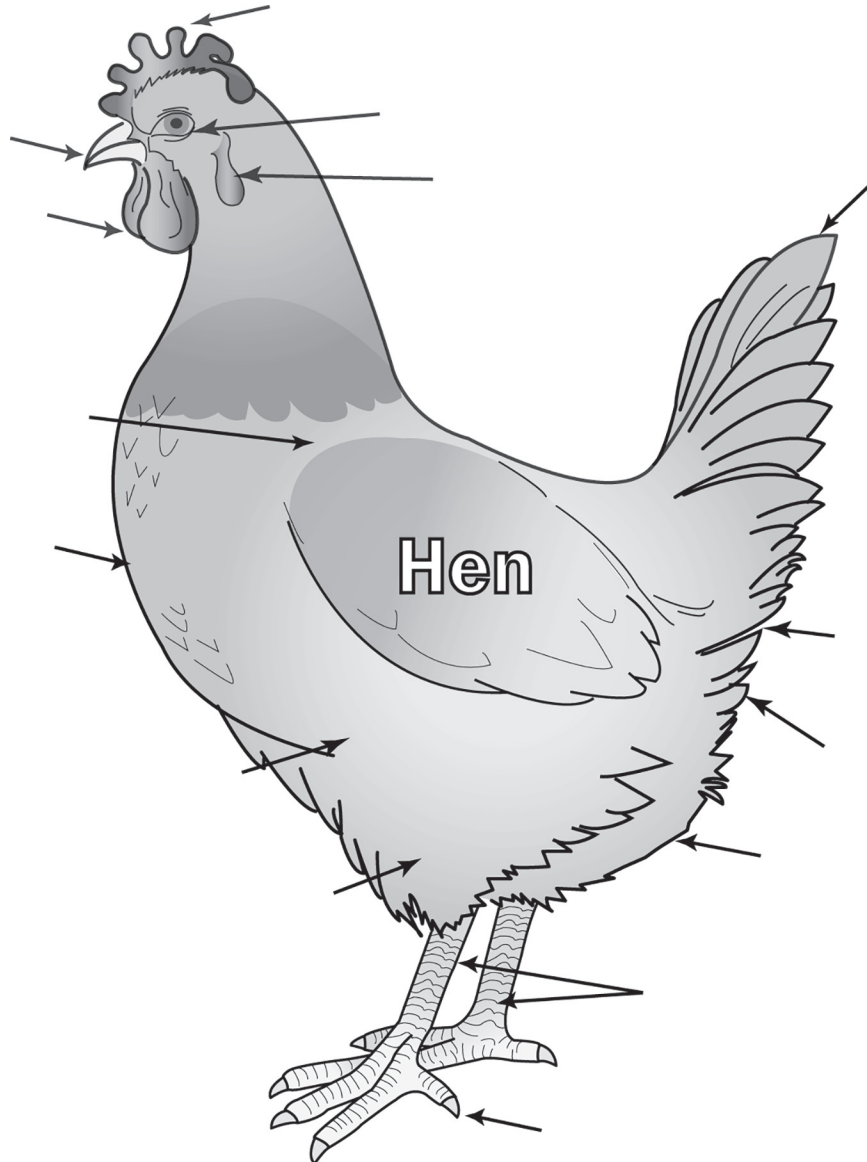


### Student Materials

Pencil

### Directions

Write the parts of the hen next to the arrows.



**Activity  
11.4**

Name \_\_\_\_\_ Date \_\_\_\_\_ Hour \_\_\_\_\_

# Egg Development

## Student Materials

3 in cardboard circle  
flashlight  
tape

## Directions

The process of candling, using a light to observe the eggs, is done in both hatcheries and egg processing plants. When hatching eggs, 100% fertility cannot be expected. Candling the eggs will allow the producer to determine if an embryo has developed. When observing an egg, a cloudy spot or mass indicates a growing embryo is present within the egg. The producer also looks for cracks or damaged eggs when candling. Eggs that do not have an embryo present or that are damaged are discarded.

In a processing plant, eggs are scanned on automated candling equipment for cracked shells or defects inside the egg. Eggs that are defective are then removed. Hand candling is done to ensure the accuracy and assist with grading.

In this activity, you will build a simple paper candler.

1. Cut a 3-inch diameter circle from cardboard.
2. Cut a 1-inch hole in the center of the cardboard.
3. Tape the cardboard on the end of a flashlight.
4. Hold the large end of the egg up to the light at an angle.
5. Observe the egg.

What did you observe when candling the egg?

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Did your egg have any damage or defects? Describe the imperfections.

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# Activity 11.5

Name \_\_\_\_\_ Date \_\_\_\_\_ Hour \_\_\_\_\_

## Edible Eggs

### Part 1: Grading

#### Student Materials

Pencil

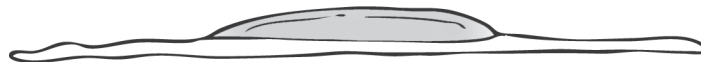
#### Directions

When you purchase eggs from the grocery store, they are labeled with a grade. There are three consumer grades for eggs: U.S. Grade AA, U.S. Grade A and U.S. Grade B. The grade is determined by the quality of the egg inside and the condition of the egg on the outside. Using the chart below, label the each egg with the correct grade.

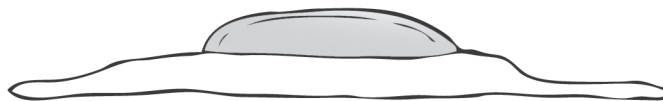
Characteristic	Grade AA	Grade A	Grade B
Egg whites	Thick and firm	Reasonably firm	Thin
Egg yolks	High, firm and practically free from defects	High and reasonably firm	Wide and flatter than eggs with higher grade
Shell	Clean, unbroken shell	Clean, unbroken shell	Unbroken shell, may be slightly stained



Grade \_\_\_\_\_



Grade \_\_\_\_\_



Grade \_\_\_\_\_

## Part 2: Sizing

### Student Materials

12 eggs  
Scale

### Directions

Sizing of eggs refers to the minimum required net weight per dozen eggs. It does not refer to the size of an individual egg. Below is a chart that shows the minimum weight per dozen eggs per size.

1. Weigh each egg individually and record weights.

Egg	Weight (in ounces)
1	
2	
3	
4	
5	
6	
7	
8	
9	
10	
Total Weight	

Size	Minimum net weight per dozen
Jumbo	30 ounces
Extra Large	27 ounces
Large	24 ounces
Medium	21 ounces
Small	18 ounces
Pee wee	15 ounces

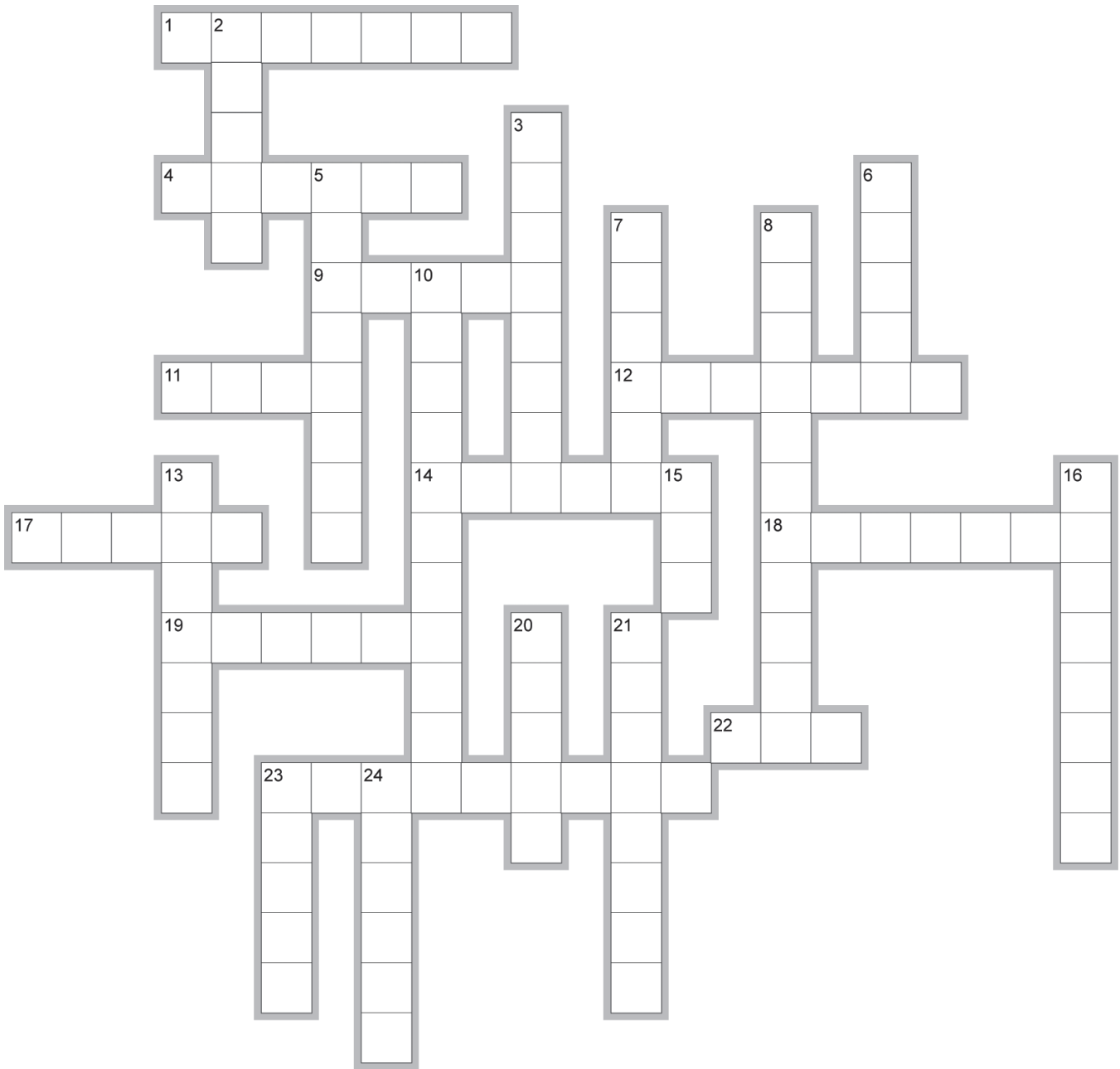
2. Determine the size of your dozen eggs.

Size \_\_\_\_\_

**Activity  
11.6**

Name \_\_\_\_\_ Date \_\_\_\_\_ Hour \_\_\_\_\_

# Unit Review Crossword



EclipseCrossword.com

### Across

1. Young goose
4. Male goose
9. Young immature chicken
11. To discard a chicken from the flock
12. Edible organs
14. Young female chicken
17. Castrated male chicken
18. Mature male chicken
19. Egg producing chickens
22. Mature female turkey
23. Removal of the beak tip

### Down

2. Inedible parts remaining from slaughter
3. Young male chicken
5. Young duck
6. Young turkey
7. Group of geese
8. Chicken breeds that are used for both meat and eggs
10. Poultry is a popular meat because it is relatively \_\_\_\_ .
13. Domesticated birds that are kept for eggs or meat
15. Mature male turkey
16. Young meat chickens
20. Mature male duck
21. Hen that is no longer producing eggs
23. Third most important type of commercial poultry
24. Smaller sized chicken breeds