

POULTRY

Sonoma County 4-H

Name: _____ Date: _____

Guidelines for Project Proficiency Award
Intermediate:

Date Leader's
Completed Initials

- | | | |
|---|-------|-------|
| 1. Learn about the care of eggs for reproduction and sale. | _____ | _____ |
| 2. Learn how to candle an egg. | _____ | _____ |
| 3. Learn how to butcher poultry. You don't need to actually butcher but must be able to describe the proper and humane way to do it. | _____ | _____ |
| 4. Learn how to cut up a chicken for cooking. | _____ | _____ |
| 5. Learn how to prepare fowl for show. | _____ | _____ |
| 6. Learn how to show fowl. | _____ | _____ |
| 7. Learn how to judge fowl and eggs. | _____ | _____ |
| 8. Point out how to critique (evaluate) your bird. | _____ | _____ |
| 9. Describe the needs and hatching times of waterfowl, chickens and gamebirds. | _____ | _____ |
| 10. Present a demonstration to your project group, club and at County Presentation Day. | _____ | _____ |
| 11. Describe 3 poultry diseases, their prevention and if there is a cure. | _____ | _____ |
| 12. As an individual or with your club, hatch eggs in an incubator or under a chicken or other fowl. | _____ | _____ |
| 13. Describe how a fowl digests its food and why it is different from other animals. | _____ | _____ |
| 14. Look up 3 items on your own, in a poultry reference book.
Examples: eggs, health, feed, etc. Prepare a report on each to share with project members. | _____ | _____ |

Project Leader's Signature of Completion: _____

Date: _____

Club Leader's Signature of Completion: _____

Date: _____