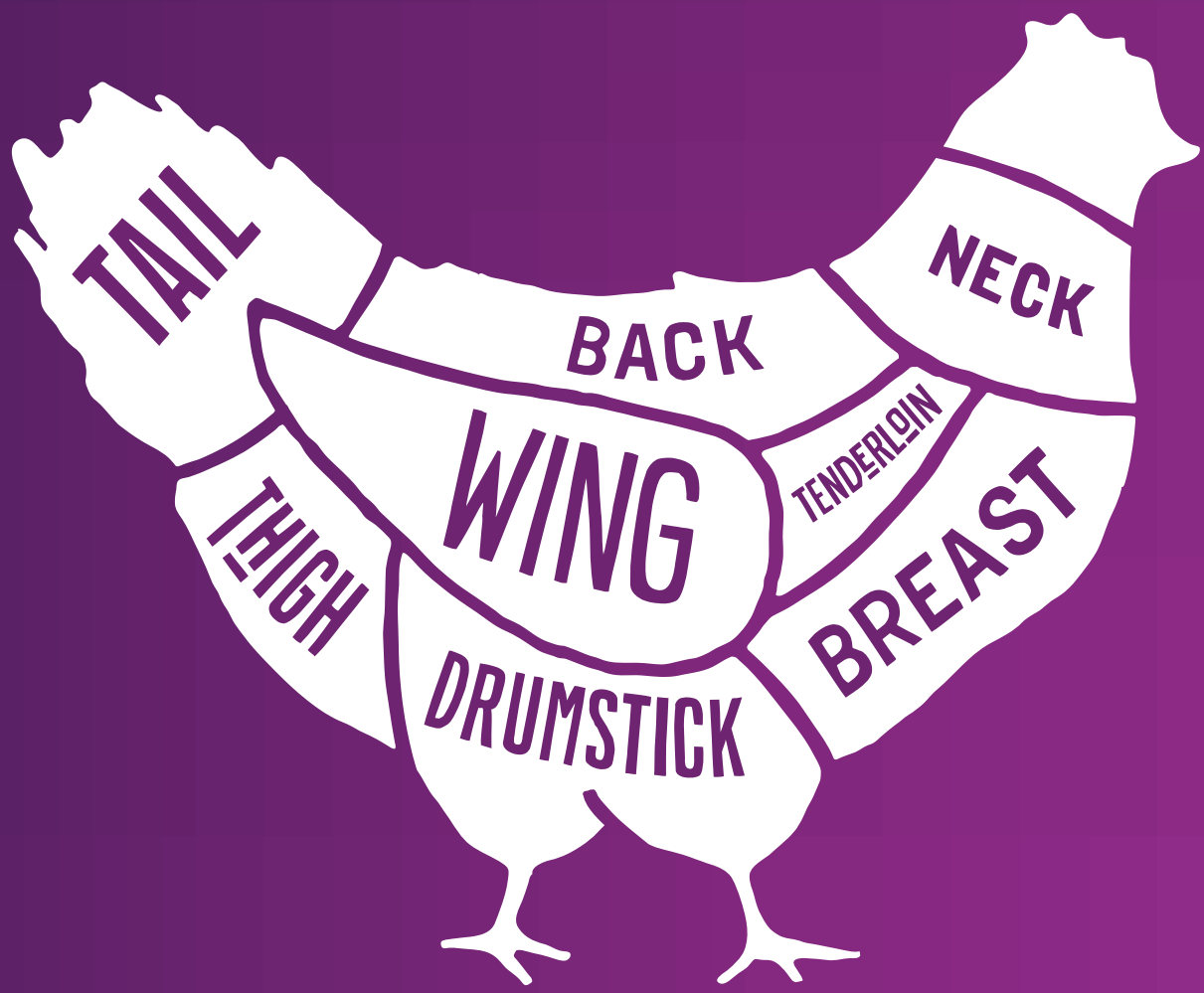




# Poultry

## Parts of a Chicken



## Chicken Chirps

### CHICKENS:



- Male chicken: Rooster
- Female chicken: Hen
- Baby chicken: Chick
- Broilers are used for meat production
- Laying hens are used for egg production

- All products on the shelves in grocery stores are first inspected by the USDA.

- When preparing to eat, cook to 165° F.

- It is important to keep products refrigerated.

- Per the Food and Drug Administration (FDA) regulations, all poultry and turkey products are hormone and steroid free.

- If antibiotics are needed, a veterinary feed directive is required to administer them. The withdrawal times for each have to be strictly followed, per FDA regulations, to ensure a safe product is placed on the grocery store shelves.

- A withdrawal time is a minimum period between the last administration of a veterinary medicinal product to an animal and the production of food from that animal

Food Safety

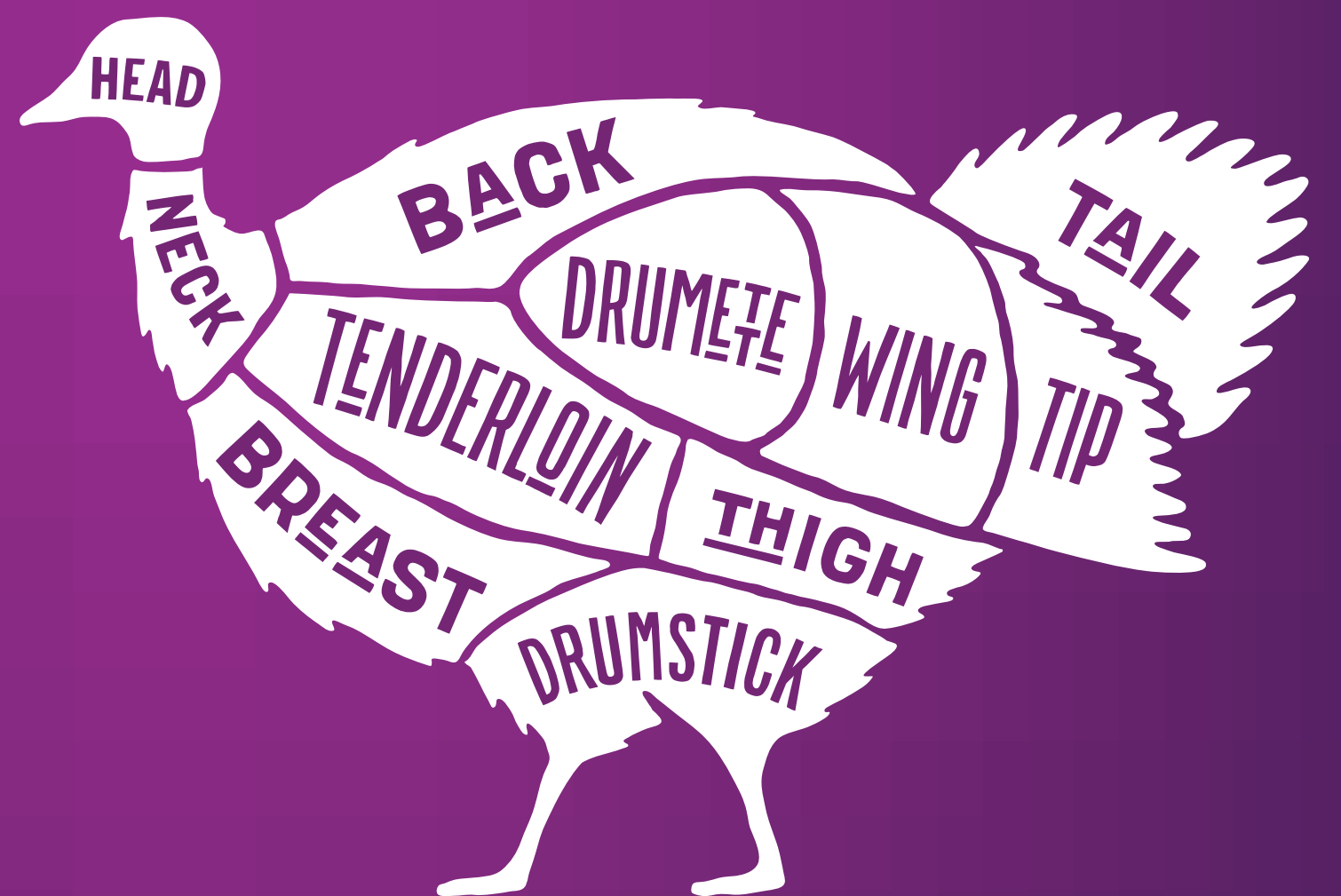
## Turkey Terms



### TURKEYS:

- Male turkey: Tom
- Female turkey: Hen
- Baby turkey: Poult

## Parts of a Turkey



## Nutrition Facts

3 OZ.  
BONELESS  
CHICKEN BREAST

120  
CALORIES

3 GRAMS FAT

3 OZ.  
TURKEY

161  
CALORIES

6 GRAMS FAT

1  
EGG

78  
CALORIES

5 GRAMS FAT