

The Poultry Connection has been developed and produced by Texas Farm Bureau Agriculture in the Classroom

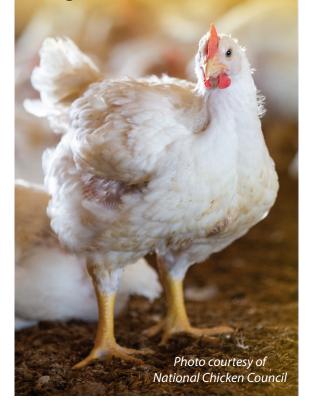
P.O. Box 2689 7420 Fish Pond Rd. Waco, TX 76710

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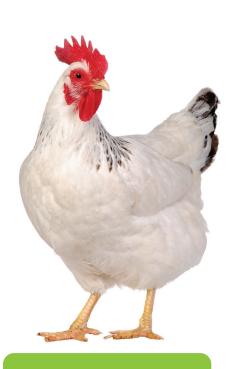
# NO ADDED HORMONES EVER!

Many of us have walked through the grocery store and seen a sign that reads, "Chicken with NO Hormones." Did you know that chickens never receive hormones? Hormones in chickens were outlawed by the United States government in the 1950s. Adding hormones in chickens or turkeys is still illegal in the United States.



### WHO'S THAT BIRD?

Did you know that poultry have different names throughout their life cycle depending on their species?



#### **CHICKENS**

Male:Rooster Young Male: Cockerel Female: Hen Young Female: Pullet



#### **TURKEYS**

Male:Tom
Young Male: Jake
Female: Hen
Young Female: Jennie



Photo courtesy of Texas A&M University Poultry Science What are the crops that poultry eat?

# CHICKEN NUGGETS OR SCRAMBLED EGGS?

**BROILER VS LAYER** 



Chickens that are raised specifically for meat are called broilers. Broilers gain more weight, and most broilers grow to full maturity (full grown) on poultry farms in just 48 days! The meat produced by broilers is a healthy source of protein for humans.



Chickens that lay eggs are smaller than broilers and are called layers. Most farmers raising laying hens use white layers, while backyard flocks usually have layers of other colors. Varied colored flocks produce varying colored eggs.

What differences do you observe in the two types of chickens? Write your answers below.

## WORD SEARCH FUN!

#### Find the following words in the word search:

BROILER LAYER HATCHERY POULTRY MEAT TURKEY CORN WHEAT EGGS

A G S K R R B T V P 0 U L T R Y B C A U 0 N 0 E R C Q W Н Y U E R Ε E G S E G R M Н Ε W U R K E Y W E U B D 0 D U U R Ε K L E R 0

## BROILER LIFE CYCLE



#### The Hatchery

A chicken's life begins in a hatchery where fertilized eggs are incubated and then hatched.

Once hatched, they are transported to farms where they are raised until sold for meat production.



#### **The Broiler Farm**

(Grow Out Farm)

- They grow to market weight in about 6-8 weeks.
- Unlimited feed and water is provided.
- Temperature, humidity and ventilation are carefully controlled.
- When the chickens are large enough to be sold for meat consumption, they are transported to the processing plant where they are harvested.



The chickens are taken to the processing plant to be harvested into the products that we regularly consume.



Clean housing is very important for chickens to grow and be healthy. Modern-day chicken houses are very complex. The health and safety of chickens is of great importance, so there are many safety features present in today's chicken houses.

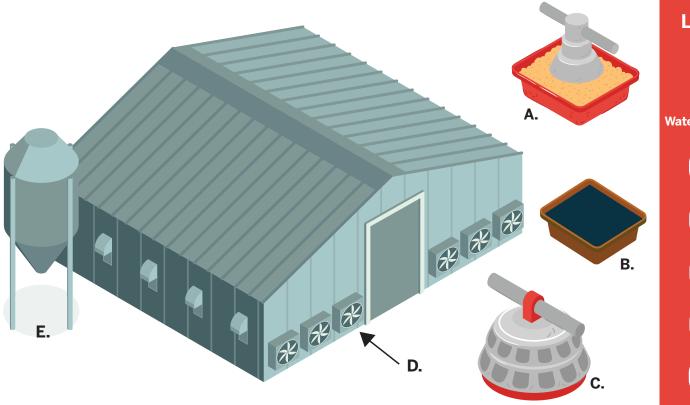
The houses are large and open for chickens to roam freely. Temperature is crucial and can affect how well the chickens grow. The houses are equipped with large tunnel fans that circulate air

and keep the temperature exactly where it needs to be.

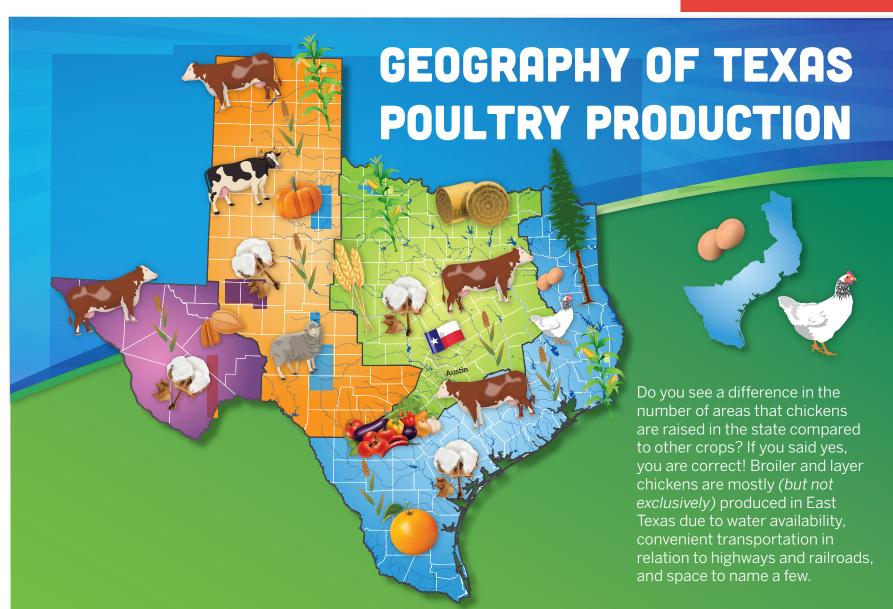
Feeders have a built-in sensor that detects when the feeders need to be filled up with nutrients that chickens need. Just like for humans, water is an essential nutrient for chickens. Clean water is provided to the chickens in water troughs throughout the house 24/7. Chickens also receive a very specific diet that aligns with their nutritional needs. Farmers have feed

bins near the chicken houses that store the feed and allow farmers to have easy access to the exact feed and the proper amounts at all times.

Chickens are easily susceptible to disease if the proper steps are not taken. To help ensure diseases don't enter chicken houses, farmers must always step into a footbath that sanitizes their shoes before ever entering the houses. This is part of a biosecurity plan, and it is a top priority for chicken farmers.



# Label the essential features of a chicken house Tunnel Fans Feeders Water Troughs Footbath Feed Bins A. B C. D.



## PARTS OF AN EGG

#### Label the egg with the correct parts

chalazae germinal disk air cell shell yolk albumen

Outer portion of the egg, composed largely of calcium carbonate, and protects the egg

Twisted cordlike strands of egg white

Slight indent on yolk

White in color and is a major source of th egg's protein

Yellow portion of the egg that is a source of vitamins, minerals, and fat

Pocket of air formed at the large end of the egg

EGG CANDLING

Some eggs are fertilized and will produce a chick, but other eggs are unfertilized. We call those table eggs, and they're what we eat for breakfast and use to make yummy treats like cake and cookies!

The poultry industry uses a technique called candling to analyze the quality of the egg. Candling helps you see the white, the yolk, and the air cell. The smaller the air cell, the better the quality of the egg.

#### TRY IT AT HOME!

 1 flashlight Eggs

Hold the egg up and shine the flashlight on the bottom of the egg. The light should allow you to see right through the egg. If you look closely, you'll likely be able to identify some of the parts of the egg from the diagram! Candling also allows you to see the air cell size. If the air cell is large, that means the egg is less fresh than one with a smaller air cell.





Produced by: Texas Farm Bureau P.O. Box 2689 Waco, TX 76702-2689 254.772.3030 texasfarmbureau.org/aitc

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