

# PURDUE EXTENSION STEUBEN COUNTY

## 4-H POULTRY WORKSHEET

Grade 10



Name: \_\_\_\_\_

4-H Club: \_\_\_\_\_

Use Chapters 19 and 21 to answer the following questions.

1. Name four of the egg marketing categories.

i. \_\_\_\_\_

ii. \_\_\_\_\_

iii. \_\_\_\_\_

iv. \_\_\_\_\_

2. What should you do to prevent bruising of the meat during and after slaughter?

\_\_\_\_\_

3. The period of time required after the drug is “withdrawn” from the animal’s food or water supply prior to consuming any part of the animal or egg is called the \_\_\_\_\_ period.

4. If you wash your eggs, wash them in \_\_\_\_\_ solution and refrigerate because you have washed off the \_\_\_\_\_ which is a natural protective layer.

5. There are 4 main steps of processing poultry. What are they?

i. \_\_\_\_\_

ii. \_\_\_\_\_

iii. \_\_\_\_\_

iv. \_\_\_\_\_

Answers can be found in Storey’s Guide to Raising Poultry

Purdue University is an equal access/equal opportunity institution.  
This material may be available in alternative formats.

