**Mendocino County 4-H Youth Development Program**

**Level II Poultry** Proficiency Guidelines 2015

**Complete at least 80% (14) of the following items:**

1. Name the different types of feathers and where they are on a bird.
2. Name the external parts of chickens, turkeys, and waterfowl.
3. Name at least seven bones of the bird skeleton.
4. Explain biosecurity and demonstrate how to clean and sanitize equipment.
5. Name at least six breeds of poultry, their varieties, and all the poultry classes in the American Poultry Association Standard of Perfection.
6. Help someone by sharing your poultry knowledge or by giving away a product from your project to demonstrate positive citizenship.
7. Describe the care of eggs for hatching and for sale.
8. Demonstrate how to candle an egg and discuss reasons for candling.
9. Evaluate a chicken, turkey, or other poultry specie with regard to either the APA Standard or marketable characteristics.
10. Describe the incubation needs and hatching times of fowl.
11. Describe three poultry diseases and discuss prevention, treatment, and cure, if it exists.
12. As an individual or with someone in your poultry group, hatch eggs in an incubator or under a chicken or other fowl.
13. Describe how a fowl digests its food and tell how this process is different from other animals.
14. Describe the care and protection of fowl in extremely hot and cold weather.
15. Participate in a poultry showmanship and/or poultry judging competition.
16. Create and explain what is needed in a basic emergency kit for your poultry.
17. Explain why and how to permanently mark or tag poultry for identification.
18. Prepare and display a poultry educational display about your poultry project.

**Confirmation of Completion:**

The member named below has demonstrated proficiency in at least 80% of the above items.

Member Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Member Signature: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Project Leader Signature: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_