4-H Market Poultry

In this project, youth will learn about where their food comes. From market chickens to market turkeys and market ducks, you can learn to raise, show and eat poultry. Starting with deciding which poultry you want to raise and learning how to house and feed them, this project will give youth an understanding of where our food sources start and how to raise them with care and love. Market poultry members will learn:

- The proper care for raising market poultry responsibly and humanely.
- The options in feeding, housing and ethics.
- The difference in show birds and market birds.
- The respect and responsibility of raising an animal for human consumption.

4-H Thrive!

Help Youth:

Light Their Spark

A spark is something youth are passionate about; it really fires them up and gives them joy and energy. Help youth find how this project excites them.

Flex Their Brain

The brain grows stronger when we try new things and master new skills. Encourage youth effort and persistence to help them reach higher levels of success.

Reach Their Goals

Goal Selection: Choose one meaningful, realistic and demanding goal.

Pursue Strategies: Create a step-by-step plan to make daily choices that support your goal.

Shift Gears: Change strategies if you’re having difficulties reaching your goal. Seek help from others. What are youth going\n
Reflect

Ask project members how they can use their passion for this project to be more confident, competent and caring. Discuss ways they can use their skills to make a contribution in the community, improve their character or establish connections.

Starting Out

Beginner

- Identify different market poultry species.
- Learn how to house each of the different species.
- Learn how to feed each of the different species for the best meat quality.
- Select one of the market poultry breeds to learn more.

Learning More

Intermediate

- Understand how to prevent poultry diseases.
- Learn what products can be used on a market animal as it relates to food safety.
- Learn the proteins and fat in feed for the best quality meat.
- Understand the cut of meat on each breed.
- Participate in a market show.

Exploring Depth

Advanced

- Make presentations on the raising of market poultry.
- Demonstrate how to wash and prepared market poultry for judging.
- Learn to judge market poultry based on judging criteria for market.
- Learn how to butcher market poultry.
- Teach others about raising their own meat.

The activities above are ideas to inspire further project development. This is not a complete list.
Expand Your Experiences!

Science, Technology, Engineering, and Mathematics

- Research the nutritional needs of market poultry compared to show poultry
- Create an educational display on the different cuts of meat
- Learn how to judge the meat quality of home raised poultry
- Create a video to show members the options in market poultry.

Healthy Living

- Raise your own meat for your family.
- Learn to cook healthy meals from your flock.
- Research how turkey, duck and chicken are eaten around the world.

Citizenship

- Prepare an educational display for the fair.
- Encourage members, friends and neighbors to raise their own meat.

Leadership

- Recruit other members to join the market poultry project.
- Write articles for a newsletter about supporting the small market livestock projects.
- Become a junior or teen leader.
- Arrange a tour of a poultry butchering facility.

Connections & Events

Field Day events – Participate in the knowledge bowl or educational poster competition.
Presentation Day – Share what you’ve learned with others through a market poultry presentation.
Food Faire events – Enter a poultry dish you raised.
Butcher – Visit a local butcher to learn how to butcher.
County Fairs – compete with your market poultry at the local county fair.

Curriculum

- Storey’s Guide to Raising Chickens by Gail Damerow
- How to Raise Chickens by Paul Poletree
- Storey’s Guide to Raising Ducks by Dave Holderread
- Storey’s Guide to Raising Turkeys by Don Schrider

4-H Record Book

4-H Record Books give members an opportunity to record events and reflect on their experiences. For each project, members document their experiences, learning and development.

4-H Record Books also teach members record management skills and encourage them to set goals and develop a plan to meet those goals.

To access the 4-H Record Book online, visit http://ucanr.edu/orb/

Resources

- California Poultry Federation http://cpif.org/
- California Poultry Curriculum http://calaged.csuchico.edu/resourceFiles/Curriculum/Poultry/
- Raising Ducks – University of Minnesota Extension http://www.extension.umn.edu/food/small-farms/livestock/poultry/raising-ducks/
- Raising Turkeys for 4H – Dodge County Extension http://dodge.uwex.edu/files/2012/02/Raising-Turkeys-for-FFA-or-4H.pdf

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