

# 4-H

## Turkey Proficiency Program

### A Member's Guide

#### OVERVIEW

The **4-H Turkey Proficiency program** helps you learn what you need to know about your 4-H project. Your project leader will assist you in setting and achieving your goals. Through your project, you will learn poultry care basics, good management practices and record keeping. You will also learn about the size and scope of the poultry industry as it relates to your project.

There are many resources to help you learn more about your project:

- γ The **4-H Publications Catalog** lists a variety of project materials and resources recommended for use in your project.
- γ The **4-H Educational Resources and Lending Library** at your county 4-H office includes other books, videos and reference materials that can be checked out by members and leaders.
- γ Check to see if there is a Avian organizations in your community that conducts educational activities and shows. Local groups are excellent sources of help and information.

There are five levels in the Project Proficiency Program. You may choose how many levels you wish to complete:

- & **Level I - “Explorer”**, you begin to learn about many different aspects raising turkeys.
- & **Level II - “Producer”**, you practice and refine the many skills involved raising turkeys.
- & **Level III - “Consumer”**, you become an experienced turkey raiser.
- & **Level IV - “Leader”**, allows you to show your own leadership potential.
- & **Level V - “Researcher”**, you carry out a demonstration or experiment on some aspect of raising turkeys, and prepare a paper or portfolio.

As you work through the proficiency program, your leader will date each skill item as you complete it. When all items in a proficiency level are completed, have your leader sign the Proficiency and place the completed form in your record book. You will be awarded your Proficiency Medal at the Annual 4-H Achievement Program.

# TURKEY

## Level I - Explorer

Date Completed :

- \_\_\_\_\_ 1. Identify 15 body parts of your turkey.
- \_\_\_\_\_ 2. Do turkeys have teeth? If so where and when?
- \_\_\_\_\_ 3. Explain where and what is the uropygial.
- \_\_\_\_\_ 4. Identify the 5 parts of an egg.
- \_\_\_\_\_ 5. Submit management records for a minimum of 90 days that indicate how often you provide fresh water, clean feed, clean housing and general care.
- \_\_\_\_\_ 6. Demonstrate how to properly examine and handle your bird.
- \_\_\_\_\_ 7. What is sour crop and how do you tell if your bird has it? How do you cure it?
- \_\_\_\_\_ 8. Describe the different nutritional requirements for poults, growing birds and adult birds.
- \_\_\_\_\_ 9. Identify 4 parasites and their prevention.
- \_\_\_\_\_ 10. Learn about at least 4 different varieties of turkeys.
- \_\_\_\_\_ 11. Demonstrate basic grooming techniques and equipment needed for turkeys.
- \_\_\_\_\_ 12. State the normal range of weight, age, and variety of your turkey.
- \_\_\_\_\_ 13. Explain how to tell when your animal is ill and when to call for help.
- \_\_\_\_\_ 14. Prepare and give a presentation at project or club level.
- \_\_\_\_\_ 15. Describe 3 safety issues related to your Turkey Project.

Member's Name: \_\_\_\_\_ Date: \_\_\_\_\_

Project Leader's Signature: \_\_\_\_\_ Date: \_\_\_\_\_

**KEEP IN YOUR RECORD BOOK WITH YOUR PROJECT RECORDS.**

*Approved by Lake County 4-H Council, March 2016*

# TURKEY

## Level II - Producer

Date Completed :

- \_\_\_\_\_ 1. How many breeds of turkeys are there?
- \_\_\_\_\_ 2. Explain the different types of feathers on your turkey.
- \_\_\_\_\_ 3. Name the parts of the bird skeleton.
- \_\_\_\_\_ 4. Explain biosecurity and demonstrate how to sanitize your equipment.
- \_\_\_\_\_ 5. Name 6 varieties of turkeys that are recognized by American Standard of Perfection.
- \_\_\_\_\_ 6. Help someone else by sharing your knowledge or by giving away product from your project to demonstrate positive citizenship.
- \_\_\_\_\_ 7. Explain how to properly care for eggs for reproduction and sale.
- \_\_\_\_\_ 8. Demonstrate how to candle an egg and discuss different ways of candling.
- \_\_\_\_\_ 9. Evaluate a turkey's conformation and explain the desirable characteristics.
- \_\_\_\_\_ 10. Describe the needs and hatching times of a turkey.
- \_\_\_\_\_ 11. Describe 3 diseases, their prevention and treatment, and/or if there is a cure for any of the diseases.
- \_\_\_\_\_ 12. As an individual or with someone in your poultry group, hatch eggs in an incubator or under a turkey.
- \_\_\_\_\_ 13. Describe how a turkey digests its food and why it is different from other animals.
- \_\_\_\_\_ 14. Demonstrate competency in Poultry Showmanship.
- \_\_\_\_\_ 15. Create a basic emergency kit for your turkey.
- \_\_\_\_\_ 16. Describe two ways to tag or number your turkey.

Member's Name: \_\_\_\_\_ Date: \_\_\_\_\_

Project Leader's Signature: \_\_\_\_\_ Date: \_\_\_\_\_

**KEEP IN YOUR RECORD BOOK WITH YOUR PROJECT RECORDS.**

*Approved by Lake County 4-H Council, March 2016*

# TURKEY

## Level III - Consumer

Date Completed :

- \_\_\_\_\_ 1. How many varieties of turkeys are recognized in the American Standard of Perfection.
- \_\_\_\_\_ 2. Discuss your breeding stocks breed “standards.”
- \_\_\_\_\_ 3. Describe a Turkey Project from poult to processing.
- \_\_\_\_\_ 4. Identify the meat cut of the turkey.
- \_\_\_\_\_ 5. Discuss the proper way to cook and handle eggs and poultry in order to reduce bacteria.
- \_\_\_\_\_ 6. Describe the digestive system anatomy and physiology for your species and how it differs from other species.
- \_\_\_\_\_ 7. Participate actively in turkey shows in both breeding and showmanship classes.
- \_\_\_\_\_ 8. Contact a local, state, or national association related to your animal breed and report to your group what the association has to offer to its members and other interested individuals.
- \_\_\_\_\_ 9. Describe 5 ways to save money and be economical in raising your animals.
- \_\_\_\_\_ 10. Discuss values and ethics pertaining to a turkey's related issues.
- \_\_\_\_\_ 11. Demonstrate at least 3 methods of administering medications.
- \_\_\_\_\_ 12. Design and present an advertisement or marketing strategy for the Project or a byproduct.
- \_\_\_\_\_ 13. Alone or with your project group, plan and complete a community service activity related to your project.
- \_\_\_\_\_ 14. Invite a guest speaker to one of your meetings and introduce them to your group.
- \_\_\_\_\_ 15. Demonstrate how to complete management records required in your variety of turkey. (examples: pedigree and production)

Member's Name: \_\_\_\_\_ Date: \_\_\_\_\_

Project Leader's Signature: \_\_\_\_\_ Date: \_\_\_\_\_

**KEEP IN YOUR RECORD BOOK WITH YOUR PROJECT RECORDS.**

*Approved by Lake County 4-H Council, March 2016*

**TURKEY**  
Level IV - Leader

Date Completed \_\_\_\_\_

- \_\_\_\_\_ 1. Serve as Junior or Teen leader in this project for one year.
- \_\_\_\_\_ 2. Assist younger members in designing and constructing needed equipment.
- \_\_\_\_\_ 3. Prepare teaching materials for use at project meetings.
- \_\_\_\_\_ 4. Develop and put on a demonstration or judging event or train a junior team for a judging activity.
- \_\_\_\_\_ 5. Speak on a project-based subject before an organization other than your 4-H group.
- \_\_\_\_\_ 6. Assist at a show as a clerk, secretary, recorder, assistant to the judge, ringmaster or with set-up, registration, etc.
- \_\_\_\_\_ 7. Teach younger members about learning a specific topic in the project.
- \_\_\_\_\_ 8. Develop your own poultry project activity. Chart your progress, plan the activities, analyze successes and problems, and report on your accomplishments to your club.

Member's Name: \_\_\_\_\_ Date: \_\_\_\_\_

Project Leader's Signature: \_\_\_\_\_ Date: \_\_\_\_\_

**KEEP IN YOUR RECORD BOOK WITH YOUR PROJECT RECORDS.**

*Approved by Lake County 4-H Council, March 2016*

# TURKEY

## Level V - Researcher

Date Completed \_\_\_\_\_

- \_\_\_\_\_ 1. Report on the results of a demonstration comparing measurable differences in some aspect of fowl (experimental)
  
- \_\_\_\_\_ 2. Prepare a paper of 300 words or more on one of the following subjects.
  - Management of animals
  - Feeds, feeding and nutrition
  - Diseases, prevention and control, and general sanitation
  - Markets and methods of marketing
  - Reproduction
  - Keeping and using records as a basis for improving your poultry project.
  - other
  
- \_\_\_\_\_ 3. Prepare a speech or illustrated talk to orally summarize your findings and present at a club, project meeting or other educational event.

Member's Name: \_\_\_\_\_ Date: \_\_\_\_\_

Project Leader's Signature: \_\_\_\_\_ Date: \_\_\_\_\_

**KEEP IN YOUR RECORD BOOK WITH YOUR PROJECT RECORDS.**

*Approved by Lake County 4-H Council, March 2016*