



Teacher's Answer Guide

Page 1-2 "Chicken-From the Egg to Your Table"

Spanish explorers brought the first chickens to North and South America in the 1500s. English colonists also brought chickens with them when they sailed to the New World. Settlers at **Jamestown** raised small flocks as early as 1607. Later, almost every farmer had a small **flock** that helped feed his family.

The chicken **business** in America today is a technologically advanced food production system. No longer a casual backyard enterprise, modern day chicken **production** requires a knowledgeable, skilled team to bring the chicken from the **egg** to your table.

As you study about chickens, it is helpful to be familiar with some common terminology. A chicken, either male or **female**, that has just been hatched from the egg is called a **chick**. A Rock Cornish Game Hen is a **young** chicken four to five weeks old, weighing about two pounds when ready to cook. The **fryer** chicken is about six to seven weeks old with a ready-to-cook weight of three to five pounds. This is the type of chicken generally available in the **supermarket**. A roaster **chicken** is between seven and nine weeks of age and weighs five to seven pounds.

Chickens are raised for either **meat** or eggs. Chickens that are grown for meat are called "**fryer**" chickens. They are different from chickens known as "layers" that supply the **eggs** that we eat.

Chickens are raised by farm **families** that operate company owned poultry houses and equipment, or by private ranchers that raise birds for the company. They provide the day-to-day management needed for the growth, welfare, and productivity of the flocks. **Poultry** companies supply growers with chicks, feed, bedding materials, propane gas to heat the houses, health care for the chicks, and technical assistance in raising the birds.

The production process begins on a breeder farm where breeder hens lay hatching eggs. The eggs are taken to a hatchery where they are placed in **incubators** and held at ideal temperatures and humidity. Twenty-one days later the eggs **hatch**. The newly hatched **chicks** are placed in trays that are loaded onto buses known as "chick buses" and **transported** to a farm where they will spend the next six to seven weeks.

On the farm, chicks live in poultry **houses** that are generally longer than a football field and about one-fourth as wide. The house protects the chickens from disease and **predators**. Because chickens are not raised in cages, they are free to **roam** about the house. Heat and ventilation are carefully controlled in the poultry house. During summer months, large fans, water misting systems, or evaporative cooling systems cool the houses to a **comfortable** temperature.

The chicken's diet consists of a mixture of corn and soybean meal with **vitamin** and mineral supplements. No hormones are used in commercial chicken production. Feed and water are dispensed automatically. The poultry producer and a flock supervisor from the poultry company monitor the birds throughout the grow-out period. Company **veterinarians** are available to provide health care if needed.

Just as a grower cares for the birds, he or she also conscientiously does his part to protect the water, the land, and the **air**.

When chickens have grown to market size, a catching crew comes to the farm to catch the birds and place them in **cages** designed to protect them from injury. The cages are transported by truck to the processing plant where the birds are processed, inspected for wholesomeness by trained government inspectors and the poultry company's quality control personnel, and packaged for **market**. Each week thousands of truckloads of chicken are shipped from poultry processing plants to consumers throughout the United States and around the **world**.

Nutritionally aware consumers value the role of chicken in a **healthful** diet. Chicken has fewer calories than many meats: it is low in fat and high in **protein**, vitamins, and minerals. Chicken is easy to digest and is a versatile food that can be prepared in many ways. It is readily available at **reasonable** prices and in a variety of forms ranging from fresh whole birds to an ever-growing list of convenience products. Annual consumption of broiler chicken has risen from five pounds per person in 1945 to about **80** pounds per person in 2000.



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Page 4-a "Out of Place"

1. Chickens have
feathers beaks eyes ears **brushes** combs
2. Names that can refer to chickens are
hen rooster chick **piglet**
3. Parts of a chicken that can be bought in a supermarket are
thighs drumsticks **chops** wings breasts
4. To raise chickens, a farmer needs
water feed lights **a bathtub** a building
5. These are ways to cook chicken
fried baked **frozen** grilled
6. A chicken house contains
a watering system stoves **refrigerators** fans
7. Buildings used in producing and marketing chickens
hatchery chicken house **kennel** processing plant supermarket
8. These people help with growing chickens
policeman flock supervisor farmer veterinarian
9. Chickens can
eat drink sleep **sing**
10. Chicken feed contains
corn minerals **potatoes** soybeans

Page 4-b "Food Safety QUIZ"

1. At a party, picnic, or family meal, it's okay to leave food on the table for _____.
a. **no more than 2 hours**
b. no more than 3 hours
c. no more than 6 hours
2. The best way to know that chicken is cooked until done is to _____.
a. **use a meat thermometer**
b. check for tenderness
c. see if it looks done
3. If you handle raw meat or chicken, before you touch anything else, you should _____.
a. wipe your hands on a towel
b. **wash your hands with hot soapy water**
c. wipe your hands on your pants
4. The best way to thaw frozen chicken or meat is to _____.
a. place it on the kitchen counter for a few hours
b. **place it in the refrigerator overnight**
c. place it on top of the clothes dryer
5. When packing food for lunch, refrigerated food will be safe for several hours if _____.
a. the food is in a cooler or ice chest
b. a special ice pack is included
c. the food is frozen when packed
d. **All of the above**

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Page 5 "10 Fast Facts"

1. California **consumers** eat more chicken than any other state, more than 3 billion pounds per year. That is almost 30 chickens per person!
2. In 2001, California chicken producers raised more than 240 million birds, which ranks California among the top **seven** chicken producing states.
3. Major California chicken brands are **Foster Farms**, Petaluma Poultry Processors, and Fulton Valley Farms. More than 90% of the farms are family owned.
4. Most California chicken is sold in **supermarkets** and grocery stores, and 97% is sold in California and the West Coast.
5. California sells more **fresh** chicken than any other state.
6. More than two-thirds of California consumers say they prefer **fresh** chicken over frozen.
7. Consumers prefer "**California** Grown" chicken to out-of-state brands.
8. Petaluma Poultry Processors produced the first certified "**organic**" chicken in the nation, and today California produces more organic chicken than any other state.
9. Foster Farms is the **largest** chicken company in the Western United States.
10. California chicken brands are popular and are known for having fresh and **natural** chickens.

Page 6 "Word Search Puzzle"

P	S	N	F	O	I	N	C	U	B	A	T	O	R	E
R	O	L	O	T	R	S	D	E	F	N	S	B	C	M
N	B	U	W	S	N	T	J	L	C	H	I	C	K	S
F	G	T	L	A	Y	E	R	H	O	D	B	R	T	V
B	F	P	R	T	L	B	I	N	R	G	H	B	A	D
G	L	E	B	S	R	P	G	L	N	I	F	E	E	D
C	O	I	N	F	R	Y	E	R	T	A	E	A	H	O
H	C	J	C	B	I	F	L	O	C	K	A	T	A	C
I	K	L	M	A	E	B	F	A	J	O	T	E	T	B
C	O	U	P	L	E	W	A	F	A	O	H	R	C	L
K	B	E	U	H	X	F	R	Y	E	R	E	R	H	E
E	C	F	L	D	R	Z	M	U	C	D	R	E	E	P
N	G	M	L	U	K	L	E	L	T	V	S	M	R	E
A	N	H	E	N	M	B	R	O	O	D	E	R	Y	A
R	D	I	T	E	H	M	N	E	T	T	E	R	S	T
S	V	T	N	B	E	A	R	O	O	S	T	E	R	S