



Poultry

Curriculum links:

- **Science** Living things
Environmental awareness and care
- **Geography** Human environments
- **SPHE** Myself and the wider world

Lesson objectives:

To revise material covered in previous modules. To discuss the products we get from poultry.
To become aware of basic life processes, such as feeding (using chickens as an example).

Teacher guidelines

It is suggested that teachers ensure that students are familiar with the vocabulary and concepts introduced in the previous modules before starting this lesson.

Keywords and concepts introduced in previous modules:

chicken hen cock chick flock meat eggs feathers wings poultry turkey
duck goose claw beak bill webbed feet

The hen, cock and chick are the names for the female, male and young chicken. Birds that provide us with meat or eggs are called poultry e.g. chickens, turkeys, ducks and geese. Chickens and turkeys have claws for scratching and beaks for eating. Ducks and geese have webbed feet to help them to swim and bills for eating. Chickens are not good at flying but ducks and geese can fly very well.

After revision of the above, teachers could discuss the more detailed information below.

Keywords for this lesson:

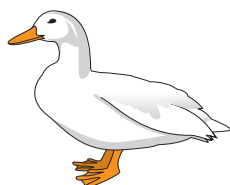
quills pecking Omega-3 Gizzard down

Did you know?

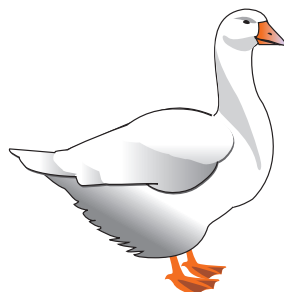
Chickens will lay fewer, but larger eggs as they grow older!



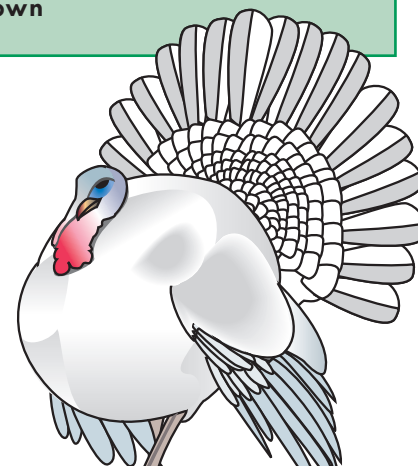
Chicken



Duck



Goose



Turkey

What do we get from poultry?

Birds that provide us with meat or eggs are called poultry e.g. chickens, turkeys, ducks and geese. Eggs from chickens, ducks and geese are eaten and used to make many different meals. (See Module 4 for egg production).

While chicken meat is the most popular, the meat of all four birds is eaten. Roast turkey is a traditional dish at Christmas in Ireland, although in certain parts of the country, a goose is the more traditional Christmas dish.

The feathers from ducks and geese are known as **down**, and can be used to make clothes, blankets and pillows. Feathers from geese and turkeys have been used for many years as pens. These special pens are called **quills** and are dipped in ink before writing.



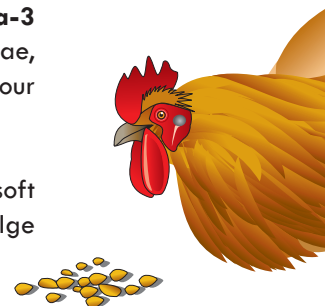
Feeding

Note: This section focuses on how chickens feed but the process is similar in other poultry birds.

Chickens drink lots of water. They do not swallow, instead, they dip their beaks into the water and lift their heads up high enough for the water to slide down their throats. Chickens eat by **pecking**.

Their beaks are sharp and pointed for picking up grain, seeds, scraps and insects. Omega-(ω)-3 enriched eggs and meat are produced from hens whose diets has been supplemented with **omega-3** fatty acids in the form of marine (things found in the sea) sources, example fish-oils and microalgae, and linseed, rapeseed and other grains. When we eat omega-3 enriched foods, we help protect our heart, our brain and our eyesight.

Birds do not have teeth. When chickens feed, the food passes unchewed, down the throat into a soft pouch called the **crop**. Sometimes they eat so much that the crop gets full and you can see a bulge in their neck under the feathers.



The food passes down into the **gizzard** which is full of tiny stones that the bird has picked up while feeding. The gizzard squeezes and grinds up the food so that it can be digested.

Suggested activities:

- Photocopy the activity sheet, on page 46
- List the collective nouns for farm animals e.g. flock of chickens, flock of turkeys, flock of ducks, gaggle of geese, herd of cattle, flock of sheep. An extension to this could be to list their young and discuss the sounds that they make
- Ask students to record the amount and type of chicken and egg products that are used in their home over a week noting if any products are enriched with Omega-3. Compile a class chart showing the results and discuss the benefits of eating omega-3 enriched foods in the diet
- Research and discuss the wide range of recipes that have chicken or eggs as their main ingredient – e.g. quiche, omelette, meringue or chicken curry. Discuss how eggs are used in baking
- Get students to conduct a survey at home and list all the things that are related to poultry in some way e.g. pillows, duvets, cakes, chicken dishes etc. Make an illustrated list of these items
- Compare and contrast the different types of common poultry found in Ireland
- Discuss the interrelationship between people, animals and plants and the ways in which we rely on farming to provide us with food. (See 'The Irish farmer', page 2)
- For extension material, see Module 4

Learning outcomes:

At the end of this lesson, students should have an awareness of the process of feeding for chickens.

They should also be aware that we get meat, eggs and feathers from poultry.

Additional resources:

- www.agriaware.ie



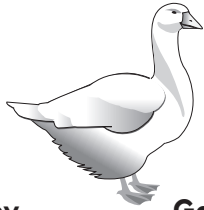
Poultry

Name: _____

Date: _____



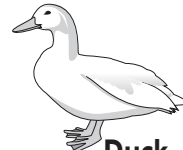
Turkey



Goose



Chicken



Duck

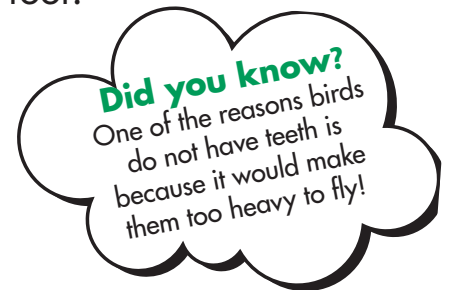
1 What do you know about poultry?

What name is given to farm birds that give us eggs or meat?
(clue: it begins with P) _____

Which two birds are best at flying and have webbed feet?

Which two birds have claws to scratch for food?

What three products do we get from poultry?



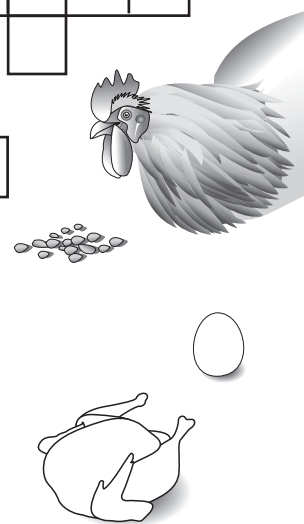
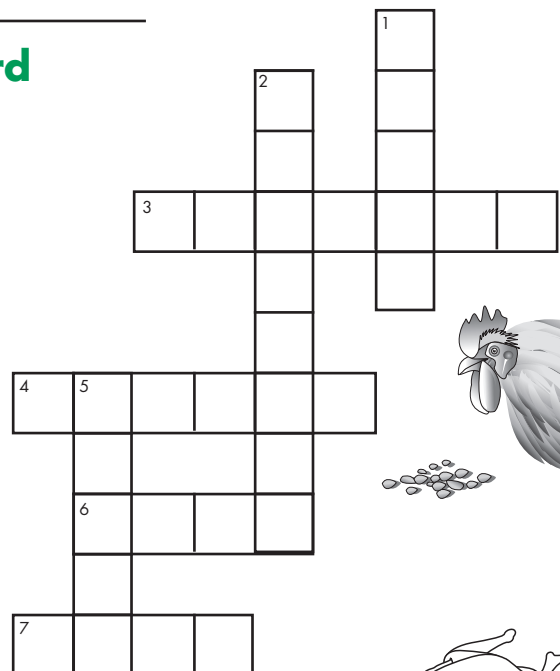
2 Use the clues to solve the crossword

Across

- 3. When a chicken drinks water, it slides straight down her throat. Chickens do not _____ (7)
- 4. These can be found in the chicken's gizzard. They help grind up the food. (6)
- 6. A product of poultry that can be boiled, fried or scrambled! (4)
- 7. When a chicken eats, the food passes through the throat and into the crop. The chicken does not _____. (4)

Down

- 1. An old-fashioned pen made from a feather (5)
- 2. The poultry product that can be used in some bed clothes (8)
- 5. Humans use these to chew but chickens do not have them (5)



*To be used with teacher guidelines, page 12