

# Poultry Jeopardy

**Grade Level: 4-8**

## Lesson Overview

What's more fun than learning while playing a game? Students will create their own Jeopardy-style game by researching poultry facts.

## Student Objectives

1. Demonstrate knowledge of poultry facts.
2. Identify important information about the poultry industry.

## Materials

For Poultry facts:

- ✓ <http://www.agintheclassroom.org/TeacherResources/TeacherResources.shtml>  
Illinois Agriculture in the Classroom Poultry Ag Mag & Reader
- ✓ <https://web.extension.illinois.edu/eggs/res18-trivia.html> University of Illinois  
Extension Incubation & Embryology
- ✓ <https://www.incredibleegg.org/> American Egg Board

Jeopardy Power Point templates:

- ✓ <http://www.glenrosearkansasffa.com/lesson%20plans.htm>

For building the game:

- ✓ paper
- ✓ markers
- ✓ scissors
- ✓ construction paper
- ✓ glue, etc.

## Procedure

1. Introduce the Poultry Ag Mag to students. Explain that they will build a Jeopardy-style game using the facts in the Ag Mag, or alternatively, from the websites listed under "Materials Needed" in this lesson.
2. Students will read the information and determine the categories and answers for their game. (Please refer to the pages titled: "Teacher Lesson Information" for a sample of information.)

3. Students will build the game, using physical classroom supplies, or they will use a Power Point template (see Materials Needed).
4. Answers and questions should follow a jeopardy-style format:  
 Q: "Corn, wheat, sorghum or another grain is the main component of this."  
 A: "What is chicken feed?"
5. Suggested categories can include: Chicken Chat, Chicken Trivia, Parts of the Egg (all found on page two of the Ag Mag); Turkey Talk and Parts of a Turkey (found on page 3 of the Ag Mag), or students can make up their own categories, using information from the publication, or from suggested websites.
6. Each category should have 5 levels. Instead of playing for "money", students can play for jellybeans (one jellybean answers should be easier than 5 jellybean answers.)

## Extension Activities

1. <https://create.kahoot.it/share/poultry-ag-mag/07a1429e-7d15-4547-a77e-67bd3b6ec75d> Kahoot based off the Illinois Agriculture in the Classroom Poultry Ag Mag

## Additional Resources

- Pre-created Poultry Jeopardy game found at <https://docs.google.com/presentation/d/1k8GQD5QniEkC4I09sWGrFJl5ltEtoMvHjIjEv7DlpNsY/edit?usp=sharing>
- <https://viewer.joomag.com/colorado-reader-01-2016/0991345001532637027> Colorado Reader
- <https://ca.agclassroom.org/resources/fact/> California Commodity Fact Sheet
- <https://www.jonespoultry.com/trivia.php>
- <https://www.tractorsupply.com/tsc/cms/life-out-here/the-coop/chick-care/facts-about-chickens>
- <https://quizlet.com/290507643/poultry-facts-2018-flash-cards/>
- <https://www.farmersalmanac.com/15-egg-facts-you-may-not-know-21232>
- <https://www.google.com/url?sa=t&rct=j&q=&esrc=s&source=web&cd=&ved=2ahUKEwjf2MmT9-nvAhURVc0KHcVUAUI4KBAWMAJ6BAgDEAM&url=https%3A%2F%2Fwww.extension.uidaho.edu%2Fpublishing%2Fpdf%2FCIS%2FCIS1206.pdf&usq=AOvVaw2GhwC0ZYojYbAHSWvdijVY> University of Idaho Poultry 4-H Showmanship Questions

- <https://extension.psu.edu/programs/4-h/projects/poultry/raising-rearing/viii.-other-on-line-resources/the-chicken/biology-of-the-fowl>
- [https://www.uspoultry.org/t\\_resources/](https://www.uspoultry.org/t_resources/)
- [https://web.extension.illinois.edu/turkey/turkey\\_facts.cfm](https://web.extension.illinois.edu/turkey/turkey_facts.cfm)
- <https://www.farmersalmanac.com/5-fun-turkey-facts-for-thanksgiving-23075>
- <https://www.audubon.org/news/9-fun-facts-about-turkeys>
- <https://www.heifer.org/blog/animals/facts-about-turkeys.html>
- <https://www.minnesotaturkey.com/about/turkey-facts>
- <https://www.farmprogress.com/story-fun-facts-about-the-turkey-17-44170>
- [https://nda.nebraska.gov/promotion/poultry\\_egg/turkey\\_stats.html](https://nda.nebraska.gov/promotion/poultry_egg/turkey_stats.html)

## Standard

### **Illinois English Language Arts Standard**

W.5.9 Draw evidence from literary or informational texts to support analysis, reflection, and research.

The **M**ultidisciplinary **A**gricultural **I**ntegrated **C**urriculum (mAGic) was created in 2004 under the leadership of the Illinois State Board of Education (ISBE) and the Facilitating Coordination in Agricultural Education Project (FCAE). Funding was made available through the FCAE grant budget from the agricultural education line item of the ISBE budget. This revision, as printed, was developed in September 2021.



These mAGic lessons are designed to bring agriculture to life in your classroom. They address the Illinois Learning Standards in math, science, English language arts and social studies.

Poultry mAGic project update writers/reviewers: Rhodora Collins – Dekalb County; Suzi Myers – Kane County; Connie Niemann – Montgomery County; Debbie Ruff – Livingston County; Jennifer Waters – Sangamon County; and Dawn Weinberg – Hancock County.

## Teacher Lesson Information

### Poultry and Egg Trivia

- The color of an eggshell depends upon the breed of hen. Hens with white ear lobes lay white eggs. Hens with red ear lobes lay brown eggs. Rhode Island Reds, New Hampshires and Plymouth Rock chickens lay brown eggs. White Leghorns and Brown Leghorns lay white eggs.
- The color of the egg white depends upon the presence of carbon dioxide. A fresh egg has a great deal of carbon dioxide, since it has not had time to escape, and the white looks very cloudy.
- The color of the egg yolk depends on the hen's diet. If she eats yellow corn or alfalfa meal, the yolk is medium yellow. If she eats barley or wheat, the yolk is a lighter yellow. If she eats white corn meal, the yolk is almost colorless.
- A hen requires 24-26 hours to produce an egg. Thirty minutes later, she starts all over again.
- The eggshell may have as many as 17,000 tiny pores over its surface.
- Through them, the egg can absorb flavors and odors. Storing them in their cartons helps keep them fresh.
- Eggs age more in one day at room temperature than in one week in the refrigerator.
- About 240 million laying hens produce approximately 5.5 billion dozen eggs per year in the United States.
- To tell if an egg is raw or hard-cooked, spin it. If the egg spins easily, it is hard-cooked but if it wobbles, it is raw.
- If an egg is accidentally dropped on the floor, sprinkle it heavily with salt for easy clean up.
- During the spring (vernal) equinox (about March 21), it is said that an egg will stand on its small end.
- Egg yolks are one of the few foods that naturally contain Vitamin D.
- Occasionally, a hen will produce double-yolked eggs throughout her egg-laying career. It is rare, but not unusual, for a young hen to produce an egg with no yolk at all.
- Blood spots, also called meat spots, are found occasionally on an egg yolk. Contrary to popular opinion, these tiny spots do not indicate a fertilized egg.

Rather, they are caused by the rupture of a blood vessel on the yolk surface during formation of the egg, or by a similar accident in the wall of the oviduct.

- The empty space between the white and shell at the large end of the egg is the air cell.
- When an egg is first laid, it is warm. As it cools, the contents contract and the inner shell membrane separates from the outer shell membrane to form the air cell.
- The egg's outer covering is the shell. It accounts for about 9-12% of the total egg weight.
- The shell is largely composed of calcium carbonate (about 94%) with small amounts of magnesium carbonate, calcium phosphate and other organic matter including protein.
- Shell strength is greatly influenced by the minerals and vitamins in the hen's diet, particularly calcium, phosphorus, manganese and Vitamin D.
- In fertilized eggs, the yolk is the site of embryo formation.
- In the grading process, eggs are examined for both interior and exterior quality and are sorted according to weight (size). Grade quality and size are not related to one another. In descending order of quality, grades are AA, A and B.
- There is no difference in nutritive value among the different grades of eggs.
- Several factors influence the size of an egg. The major factor is the age of the hen. As the hen ages, her eggs increase in size.
- Environmental factors that lower egg weights are heat, stress, overcrowding and poor nutrition.