

Poultry management

st stage (lab) **1**

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The term —Poultry

indicates all domesticated avian species •
such as chicken, ducks, turkeys, Japanese
quail, guinea fowls, geese, pigeons,
ostrich, etc. Although very often used as
synonymous to chicken

Species	Young	Adult	
		Male	Female
Chicken	Chick	Cock	Hen

Common terms used in Poultry

- **Bill:** The beak of duck.
- **Broiler / Fryer:** It is a bird of about 5 weeks of age of either sex (straight-run chicks) with an average body weight of **1.8 to 2.0 kg** with a flexible breast bone cartilage, pliable and tender meat.
- **Brooder:** Metallic or wooden equipment used for artificial brooding of **Baby Chicks**.
- **Candling:** The process of visual examination of an intact egg, by holding between the eye and a lighted candle or other source of light to determine the interior quality, shell soundness or stage of embryonic development.
- **Capon:** Surgically castrated male less than 10 months of age.

- **Clutch:** Eggs laid by a hen on consecutive days without break
- **Cull:** Unproductive hen.
- **Culling:** Elimination of unproductive or undesirable bird.\
- **Debeaking / Beak trimming:** Removal of a portion of beak

- **Desnooding:** Removal of snood in turkeys
- **Down time:** Period between culling of one batch and introduction of new batch of birds in the shed.
- **Dubbing:** The process of removal of comb and wattles at day-old age with the help of scissors.
- **Egg tooth:** Small horny protrusion on the tip of chick's beak used to pip the egg shell when hatching. It drops off soon after chicks' escapes from the egg.

Green Duck: Ducks used for meat production •
.which are marketed from 9 to 16 weeks of age

Hatchery: A building where incubators are kept for •
.hatching purpose

Layer: A mature female fowl kept for egg laying •
.purpose

Livability: Ability of individual bird to live and •
.remain vigorous and productive

- **Molting:** Molting is the act or process of shedding and renewing feathers.
- **Pause:** Interval between clutches.
- **Photoperiod:** Period of illumination by both natural and artificial means.
- **Pipping:** The act of pecking the shell and shell membrane by the chick in order to break the shell and hatch out of the shell.

- **Roaster:** A broiler grown upto the age of 9 – 11 weeks to a body weight of 2.5 to 3.0 kg
- **Snood:** A small muscular structure hanging from the base of beak in turkeys is called —Snood

Class, Breeds, Varieties And Strains Of Poultry

- **Class:** In poultry it is used to designate group of birds that have been developed in certain geographical areas or regions
- **For example: American, English, Mediterranean and Asiatic**
- **Breed:** There are a number of breeds of chickens organized into two groups depending on their type and level of production

- Meat Production (not limited to) – Cornish/Rock cross broilers – Jersey Giant – Dark Cornish – Brahma
- Egg Layers (not limited to) – Leghorn – Rhode Island Red – Buff Orpington – Plymouth Rock **For example: *Leghorn, Rhode Island Red, Australorp, Aseel etc.***
- ***Variety:*** A variety is a subdivision of a breed, distinguished either by colour, comb type feather pattern etc from other group of the same breed
- **For example: *White Leghorn, Brown Leghorn, White Plymouth Rock, Barred***

• **Strains:** Strains are closely related inbred flocks with definite economic characters. A strain is the name given by a breeder who has done breeding on the birds and introduced certain economic characters in the birds. A breed or a variety may have several strains and may be phenotypically alike but often differ on their production performance depending upon breeding history.

For example: *Babcock, Bovans, Hyline, Hisex, Lohmann* •
(Layer strain) Cobb, Hubbard, Ross, Hybro (Broiler strain)