



CARING FOR
CHICKENS &
OTHER POULTRY
SHORT COURSE

STUDY GUIDE

HOW TO WORK THROUGH THIS COURSE

Over the following pages, you will move through a logical, self-paced learning experience that can enlighten and educate you in Caring for Chickens and Other Poultry.

It is important from the outset to understand that learning about something is not the same as just reading about it. Learning implies a permanent change in what you know and can do.

Anyone can read a book and understand it; but for most people the detail of what you read is largely forgotten.

Reading something once only puts information into short-term memory. It is soon lost if you don't 'work' on it. Studying the same information takes longer, but by thinking about it and processing it you can transfer that information to long-term memory. This way, you will enhance your ability to recall and apply that information for years to come. If you take your time to work through the 6 lessons that follow, you will learn.

HOW DOES THIS COURSE WORK?

WATCH THIS VIDEO FIRST

<https://vimeo.com/441179158>

Read, Reflect, Research, Revise

Throughout the following pages, you will find not only things to read about, but also things to do:

1. Throughout each lesson, there are suggestions of things to do under the headings "Learn More". These are all sorts of ideas about things you can do in order to explore the subject further.
2. At the end of each lesson, there are Lesson Review Questions for you to undertake. When you click on this, your computer needs to be online. You will be taken to our cloud-based online school. The answers you choose will be evaluated immediately, and your results can be seen on completion of each test. You can return and repeat tests if you wish.

Undertaking these tasks will involve reflection, research and revision of the topics you read about. By repeatedly encountering each topic in different ways, your perspective on each subject will broaden, and the commitment of information to longer term memory will strengthen.

You don't need to undertake all of the suggested tasks if you don't want to; but we strongly recommend that you do some in each lesson, and that you answer all of the Lesson Review Questions.

The more time you spend doing these things, the stronger your learning will be.

Completing the Course

After completing all 6 lessons you will be presented with a final set of Lesson Review Questions which can also be undertaken online.

Do not attempt to do this until you have worked through all 6 lessons, and feel like you have learnt the subject well.

Upon finishing this final assessment you will immediately see your final results, and you can save a pdf copy of those results as a "Certificate of Completion".

Welcome Audio

Click the button below to listen to the welcome audio for this course. This feature is supported by most computers and some mobile devices.



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LESSON 1 SCOPE AND NATURE OF DOMESTICATED POULTRY

The term *poultry* can be applied to domesticated birds which are raised, farmed and slaughtered for use and consumption by humans. Common poultry include chickens, turkeys, ducks and geese and quail. Less common poultry species include guinea fowl and peafowl, pheasants, pigeons, emus and ostriches.

This course is intended for those interested in understanding the origins of the most common poultry species, the health and care of poultry, poultry production on small and large scales

and general industry standards for breeding, raising and looking after poultry. This course is founded on research from history, agriculture, science and business.

Suggested Tasks: ▼

Throughout this course you will be provided with suggested tasks and reading to aid with your understanding. These will appear in the right hand column. Remember: these tasks are optional. The more you complete, the more you will learn, but in order to complete the course in 20 hours you will need to manage your time well. We suggest you spend about 10 minutes on each task you attempt, and no more than 20 minutes.



Free Range Chickens

A BRIEF HISTORY

Some poultry breeds have been around, relatively unchanged for a very long period of time, while others are relatively new. Many of the newer breeds are used in commercial poultry farming, traditional breeds are often passed over, however - as with many things in the modern world, new doesn't always necessarily mean best.

Pure breeds of poultry have certain advantages over their modern counterparts:

- They are genetically more stable
- Can survive on lower quality foods
- Are sometimes more productive than modern breeds
- The disadvantages are that they become broody faster than a cross breed

Modern breeds however are bred purely to improve meat or egg production and sometimes vigour. Cross breed hens for example start producing earlier than pure breeds and can more eggs per year. The downsides to cross breeds are:

- That their productive life is often shorter than their purebred counterparts
- They require higher protein feed and more feed than purebreds
- They tend to be egg eaters
- They can also be more aggressive than purebreds

ORIGINS OF POULTRY

The Chinese are known to have kept domesticated fowls as early as 2000 BC. The domestic fowl is thought to have originated from four different species of Jungle Fowl:

Gallus ferruginus

Gallus stanleyii

Gallus sonneratii

Gallus furcatus

Gallus ferruginus/Gallus bankiva (a red jungle fowl) probably played a major role and is probably a parent of most domestic fowls

European poultry were kept largely as scavengers around the yards of people across the UK and Europe until the arrival of feather-legged breeds in the nineteenth century. The arrival of the feather legged varieties saw attitudes toward poultry altered and from then poultry started to be kept in houses and hen yards of more and more people.

KEEPING POULTRY – PROFIT OR PLEASURE

Poultry keeping is cheap and simple when you compare it to keeping large animals such as goats, sheep, pigs or cows. Poultry are easy to handle and easy to manage; to keep poultry happy and healthy they need access to sunlight, a dust bath and appropriate (it can be simple) housing, that is well sheltered from cold winds and is vermin/fox proof.

LEARN MORE >>>

Suggested Tasks

Search for suppliers of chickens or other poultry in the country or region where you live. By doing so, discover what is, and perhaps what is not available in your locality.

You may do this by:

- Looking in poultry, farming or other publications that contain information about breeding and selling poultry. (Check newsagents).
- Searching the internet.
- Contacting poultry clubs or agricultural societies.