



INTRODUCTION The goal of your **Chicken-From the Egg to Your Table** kit is to provide students with fun and active learning centered around the chicken. The materials are aligned with the California State Content Standards for Grades 4-6.

LEARNER OUTCOMES

The student will:

- tell about the history of the chicken
- tell how the chicken is produced, goes to market, and is ready for consumption
- reflect and write about the chicken by writing a persuasive letter to a relative or friend
- learn about food safety and preparation in the kitchen
- learn "10 Fast Facts" about California chickens

CALIFORNIA STATE CONTENT STANDARDS

Key:

- R = Reading
- W = Writing
- LC = Written and Oral English Language Conventions
- LS = Listening and Speaking

Page 1-2

1. With a partner, group, or whole class, have students complete "Chicken-From the Egg to Your Table" using the "Word Bank." Then read aloud with the correct answers.
2. Share and discuss :
 - 1) Discuss the history of chickens in North America.
 - 2) Discuss the process of how an egg comes to our table. Draw a diagram explaining the steps at the bottom of page 2.
 - 3) How can your family purchase chicken?
 - 4) What are the different ways chickens can be prepared?
 - 5) What is your favorite way of eating chicken?

Page 3

1. Read the passage together. Assign the letter.

Page 4

1. Discuss and do the activity "Out of Place."
2. Discuss and do the "Food Safety" Quiz together.
3. Brainstorm other tips for "Food Safety." Share and discuss.

Page 5

1. Assign the students the "10 Fast Facts" about chicken. Discuss and correct together.

Page 6

1. Assign the Word Search.



Page 7

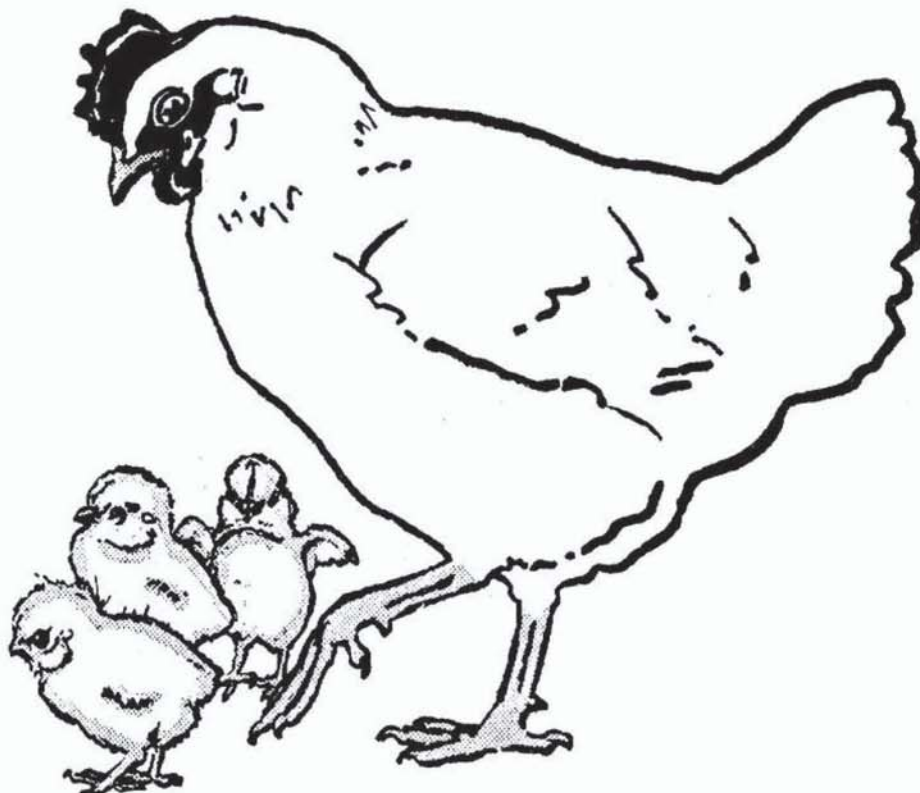
1. Read and discuss "Kids in the Kitchen".

Page 8

1. Read and discuss the major California poultry companies.
2. Assign the students to create a company logo. Share aloud.

Page 9

1. Bonus Activity! Color the "Chicken - from the Egg to Your Table" sheet.
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CHICKEN FROM THE EGG TO YOUR TABLE



Teacher's Guide

There Are Many Kinds of Chicken Meat

Not so long ago, "chicken for dinner" meant buying and roasting a whole bird. Today, you can choose from many different forms of chicken for any meal at any time of the year. Here's what is available.

There are whole chickens. You can buy them marinated and seasoned, even with a pop-out thermometer.

Whole or half breasts are all white meat. They are particularly good to substitute for pork.

Thighs, the second joint of the leg, have juicy dark meat, are very simple to use and are low in price. Use them instead of beef, particularly in Italian dishes.

Drumsticks, the first joint of a chicken leg, are all dark meat and, like the thighs, are very versatile for a wide variety of dishes.

Wings are available whole or with the wing tip removed. For many years, they were used only in making soups. Today, there are exciting recipes for chicken wings. A party favorite is spicy drumettes with sauce for dipping.

Slices or steaks are available. These are cut from the tender white breast meat, to be used as you would use veal or tender beef steaks.

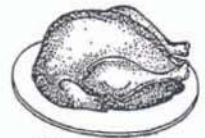
The tenderloin is tender and easy to prepare. Use as you would veal, pork or lamb.

Chicken sausage comes ground or as links. Like all chicken products, sausages are lower in fat content than their traditional source - pork.

The giblets, which include the heart, liver, gizzard, and neck are available separately for making soups, stews, and for frying.

Cooked chicken is also available. The white meat, available in both thick and thin slices, is ideal for sandwiches, salads, and recipes calling for cooked chicken.

Smoked and seasoned sliced meat, as well as chicken franks, and corn dogs are available in most deli departments. All have considerably less fat than the originals, and many people prefer them.



Whole Chicken



Whole Chicken Breast



Chicken Thighs, Wings, Drumsticks



Chicken Legquarter Roast



Chicken Breast Slices



Ground Chicken



Franks, Smoked and seasoned Deli meats



NUTRITIONAL COMPARISON*

Product	Calories	Total Fat	Saturated Fat	Cholesterol	Sodium	Protein	Iron
Whole Chicken Per 4-oz. Uncooked, skinless	133	3.4 gm	0.9 gm	78 mg	86 mg	24 gm	1.0 mg
Beef Per 4-oz. Uncooked, trimmed	262	19.2 gm	7.7 gm	74 mg	65 mg	21 gm	2.1 mg
Pork Per 4-oz. Uncooked, trimmed	254	18.4 gm	6.5 gm	77 mg	60 mg	20 gm	1.0 mg
Lamb Per 4-oz. Uncooked, trimmed	272	20.0 gm	9.0 gm	78 mg	66 mg	20 gm	1.8 mg
Whole Turkey Per 4-oz. uncooked, skinless	133	3.2 gm	1.0 gm	73 mg	78 mg	24 gm	1.6 mg
Ground Chicken Per 4-oz. Uncooked	180	11.0 gm	3.0 gm	55 mg	90 mg	19 gm	1.2 mg
Ground Beef 70% lean Per 4-oz. Uncooked	372	33.6 gm	12.6 gm	87 mg	75 mg	16 gm	1.8 mg
Ground Beef 80% lean Per 4-oz. Uncooked	284	22.4 gm	8.6 gm	80 mg	75 mg	19 gm	2.2 mg

* Nutritional Information Source: USDA, Agriculture Research Service, Nutrient Data Base



Agriculture---The science and business of growing crops and raising livestock

Biotechnology---Science-based way to improve plants, animals, and microorganisms

Breeder Chickens---Specially bred mature males and females that produce hatching eggs

Fryer---A young, meaty chicken 6-7 weeks of age, weighing 3-4 pounds, ready-to-cook weight

Brooder---A heating unit used to provide warmth for baby chicks

Chick---A newly hatched chicken

Comb---The red, fleshy outgrowth on the top of the head of a chicken

Consumer---One who uses something

Environment---The surroundings in which animals, people, and plants live

Feed Mill---A place where feed ingredients are stored, processed, mixed, and distributed

Food Guide Pyramid---A research-based food guidance system developed by the USDA that shows the amounts of food people should eat from the various food groups

Grading---The process of evaluating quality and appearance---U.S.D.A. Grade A birds are fully fleshed and meaty, well finished and free from skin defects, such as tears and bruises

Growers---Farm families who raise and provide daily care for chickens

Habitat---The place where a plant or animal normally lives and grows under natural conditions

Hatchery---A place where eggs are incubated and the chicks are hatched

Incubator---A machine with controlled moisture and heat used in hatching eggs





Inspection---Government required and regulated process by which all chickens are checked for wholesomeness. Poultry bearing the official inspection seal (in the form of a circle) is from a healthy flock, is processed under rigid sanitary conditions, contains no harmful chemicals or additives, is properly packaged and truthfully labeled.

Layer---An adult female chicken that produces table eggs

Plumage---The feathers of the chicken

Processing Plant---The place where chickens are taken from the farm to be prepared and packaged for market

Ready-to-cook---A processed chicken that is ready for the pan

Roaster---A chicken about 7-9 weeks old weighing 5-7 pounds dressed weight

Rock Cornish---A young chicken, 4-5 weeks old, weighing less than two pounds when ready to cook

Rooster---An adult male chicken

USDA---United States Department of Agriculture

Wattle---The red, fleshy growth under the beak of a chicken

REFERENCE BOOKS

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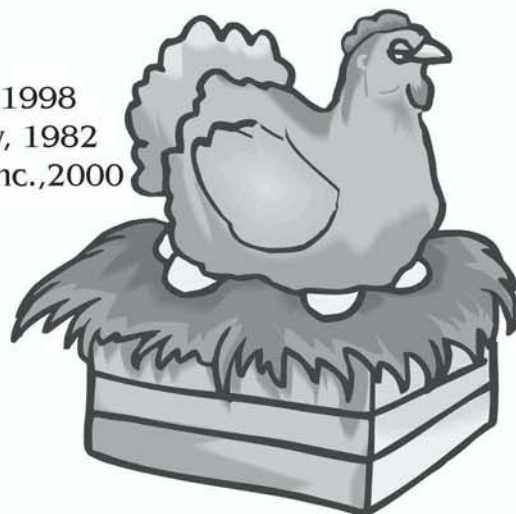
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Griffen, Margaret and Deborah Seed, **The Amazing Egg Book**,
Addison Wesley, 1989

Dunrea, Oliver, **The Painter Who Loved Chickens**,
Farrar Straus Giroux, 1995





Resources

California Poultry Federation

4640 Spyres Way, Suite 4
Modesto, Ca 95356
Phone: (209) 576-6355
Fax: (209) 576-6119
www.cpif.org

California Farm Bureau Federation

2300 River Plaza Drive
Sacramento, CA 95833
1-800-698-FARM (3276)
FAX (916) 561-5695
www.cfbf.com

California Department of Food and Agriculture

1220 N Street
Sacramento, CA 95814
(916) 654-0466 (recorded contact information)
(916) 654-0462 (Public Affairs Office)
[If you are using a TTY/TDD dial 1-800-735-2929
From all other locations using a TTY/TDD dial 1-800-735-2922]
www.cdfa.ca.gov

California Foundation for Agriculture in the Classroom (CFAITC)

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Sacramento, CA 95833-3293
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www.usda.gov

USDA Food Guide Pyramid

www.usda.gov/cnpp/pyramid.html

