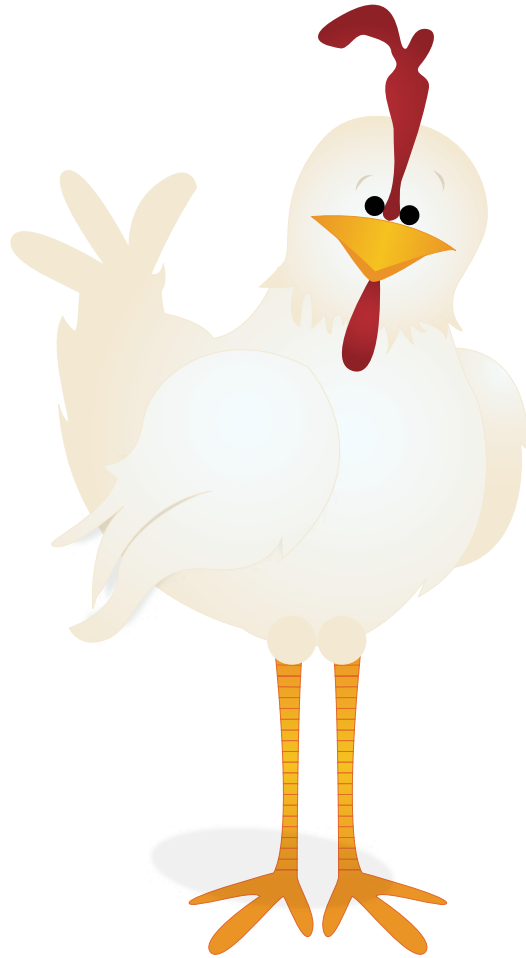


TEACHER INFORMATION PACKAGE



KEY VOCABULARY

Chick – a baby chicken

Pullet – a female chicken

Cockerel – a male chicken

Broiler – a meat chicken weighing up to 2 kg

Roaster – a meat chicken weighing over 2 kg

Flock – a group of birds raised by the farmer

Breeding farm – a specialized farm where fertilized eggs are laid

Hatchery – where fertilized eggs are taken and placed in incubators until they hatch

Processing facility – where chicken is prepared for consumers to eat

Poultry barn – a barn where chickens grow until they are ready to be shipped to the processing plant.

ABOUT THE CHICKEN INDUSTRY

The chicken industry in Canada operates under a system called Supply Management. This is a risk management system that balances supply with demand and prevents overproduction, flooded markets and depressed prices for farmers.

There are approximately 2,800 chicken farmers across Canada, in every province.

Chicken Farmers of Canada's primary responsibility is to make sure our farmers produce the right amount of safe, high quality chicken to meet consumer needs.

The chicken industry is responsible for a total of 49,700 jobs.

Canada is in the top 10 leading chicken-producing countries.

Cuba, China, South Africa, U.S. and Russia are the main export destinations of Canadian chicken.

In 2005, Canadian consumers ate 30.6 kg of chicken per person.

The Canadian chicken industry contributes close to 9.5 billion dollars to the economy.

The chicken industry in Canada generates 1.78 billion dollars in wages and personal income.

CHICKEN HOUSING AND CARE

Chicks are raised in clean, climate controlled and well ventilated barns.

All chickens raised in Canada are "free run"; they have access to all parts of the barn and are not kept in cages.

The floors of the barn are covered in soft, dry bedding of straw or wood shavings.

All Canadian chickens are essentially grain fed.

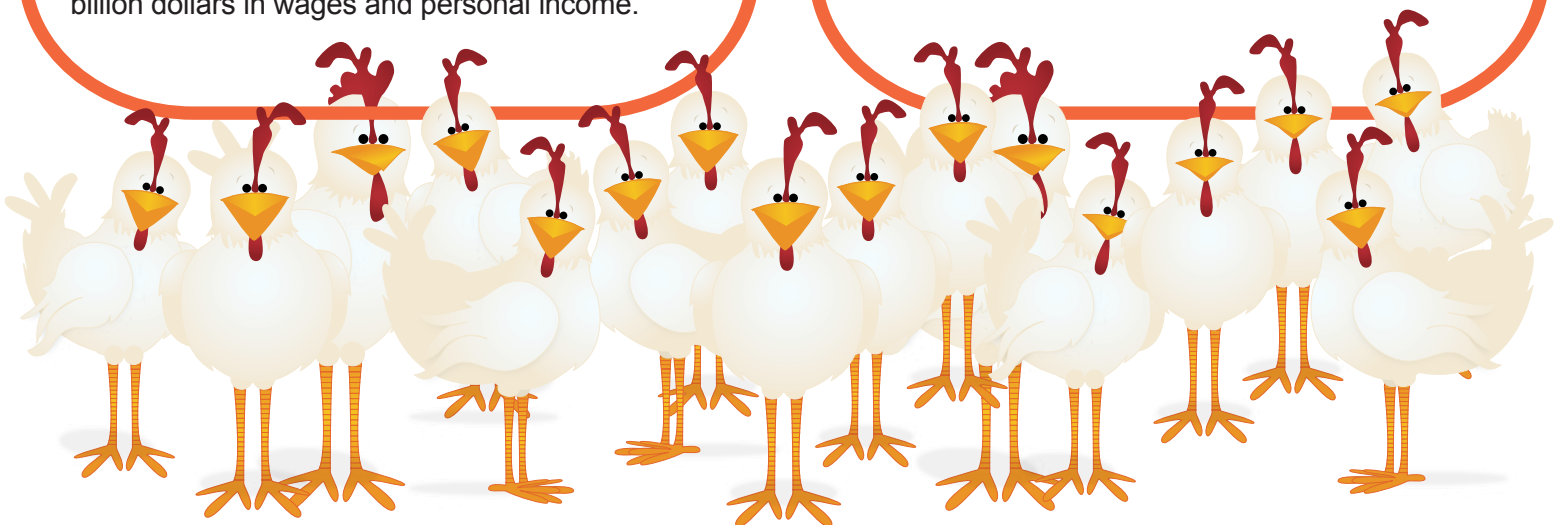
The main ingredients of the feed are usually wheat, corn and barley.

Soybean, canola, bone meal, vegetable fats as well as small amounts of vitamins and minerals are added to improve the taste and nutritional content of the feed.

Chickens are not fed hormones or steroids. This practice has been illegal since the 1960s.

All chickens have unrestricted access to food and fresh water.

Raising chickens in climate-controlled barns allows the farmer to closely monitor the flock and keep birds safe from predators and harsh environmental conditions.



SAFE, SAFER SAFEST

Safe, Safer, Safest is a set of safety rules and guidelines, as well as good production practices outlined for the Canadian chicken industry to ensure consistent and healthy farming standards from coast to coast. Some examples of these standards include:

Thoroughly cleaning and disinfecting the barn after each flock has been sent to the processing plant.

Providing clean, dry bedding for each flock.

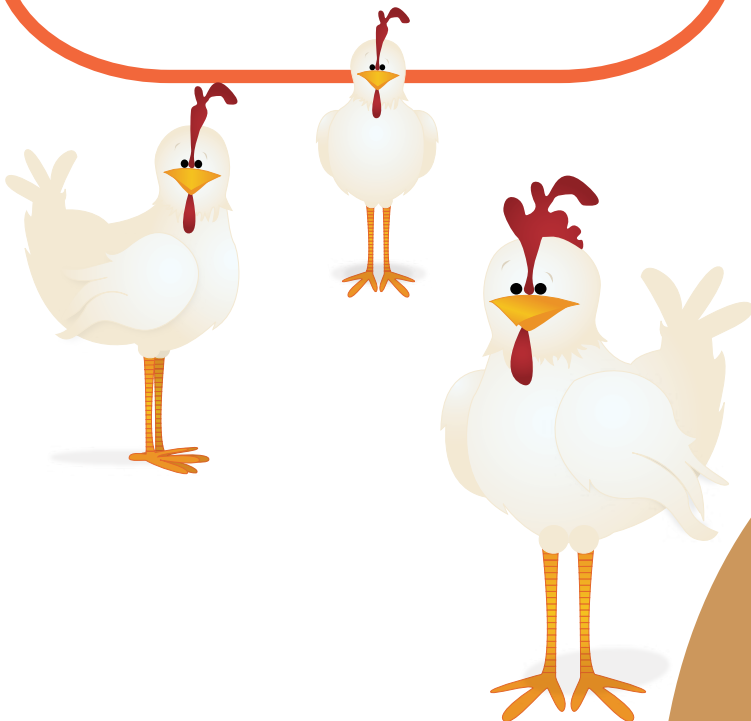
Assuring a clean water supply.

Maintaining proper climate control and ensuring feed and water systems are working properly.

Controlling access to the barns and keeping a log of all visitors to help maintain the health of the flock.

Keeping a flock sheet on every flock that goes through the barn to record information about feed, medications etc. and ensuring that the processing plant receives the flock sheet.

Analyzing feed samples of new delivery of feed to ensure quality.



SAFE FOOD HANDLING

Food safety at home is as important as it is on the farm. With chicken, take the usual steps of:

Washing hands with hot, soapy water for at least 20 seconds after handling food.

Thoroughly cleaning all kitchen surfaces and utensils using a mild bleach and water solution.

Keeping raw meats and fish away from other foods; use separate cutting boards if possible.

Cooking chicken thoroughly until there is no trace of pink and/or it is cooked to the proper internal temperature.

Always putting prepared food or leftovers in the refrigerator or freezer within two hours.

