WORKSHEET KEYS

PARTS OF A CHICKEN

HIDDEN WORDS

The message is THE EGG IS PIPPED HEAR THE CHICKS PEEP

THE INCREDIBLE EDIBLE EGG

Yolk
- Yellow portion of egg
- Color varies with feed of the hen, but doesn’t indicate nutritional content
- Major source of egg vitamins, minerals, and fat

Air Cell
- Pocket of air formed at large end of egg
- Caused by contraction of the contents during cooling after laying
- Increases in size as egg ages

Germinal Disc

Vitelline (Yolk Membrane)
- Holds egg yolk contents

Shell Membranes
- Two membranes - inner and outer shell membranes, surround the albumen
- Provide protective barrier against bacterial penetration
- Air cell forms between these two membranes

Chalazae
- Twisted, cordlike strands of egg white
- Anchor yolk in center of egg
- Prominent chalazae indicate freshness

Thin Albumen (White)
- Nearest to the shell
- Spreads around thick white of high quality egg

Shell
- Outer covering of egg, composed largely of calcium carbonate
- May be white or brown, depending on breed of chicken
- Color does not affect egg quality, cooking characteristics, nutritional value or shell thickness

Thick Albumen (White)
- Major source of egg riboflavin and protein
- Stands higher and spreads less in higher-grade eggs
- Thins and becomes indistinguishable from thin white in lower-grade eggs

CHICKEN

Answers: Tenths: .3 .5 .8 1.2 1.7
Hundredths: .04 .10 .20 .32 .50 .75 1.02
1.18 1.46 1.60 1.95

FEED