

chicken

The story of



Farmers buy the chicks at one day old. The chicks can run around and feed themselves as soon as they hatch. They eat tiny pieces of cereal crops such as wheat or barley.

Chicks



Eggs are laid in a nest and kept warm by the mother hen for three weeks until they hatch. When lots of chicks are needed for meat production, an incubator is used to keep large numbers of eggs warm.

Eggs



On large factory farms chickens kept for meat are reared in large sheds where they cannot move around. Organic free range chickens have a shed for shelter at night and walk around out of doors in the daytime pecking grass and worms.

Free range chickens





Eating

Chicken and other kinds of meat provide us with protein for healthy growth of our bodies. We need to eat protein every day. If we eat chicken with potatoes or bread for energy, and vegetables or salad for vitamins we have a healthy balanced meal.



Preparing food

Chicken must be cooked carefully to kill the bacteria which may cause food poisoning. Chicken can be roasted in a hot oven or stir fried on a stove.



Transport

Cooled lorries carry the fresh meat to a supermarket. It is placed in fridges and sold within a few days.



Processing

After a few months the chickens have grown to adult size. They are transported to a factory or to a butcher and processed into oven ready meat. The meat needs to be kept in a fridge or freezer to prevent bacteria from growing and turning the meat bad.