

Poultry Physiology Dissection Reflective Writing Two

In our poultry physiology lab, thus far, we have had four chances to dissect birds while having main focal each lab. The first dissection was more of an introduction to the process. We learned the proper techniques to open the birds up without damaging the parts that we are looking at. The second and third time that we dissected, I was hesitant to explore outside of our specific area for the day. The fourth lab, we were focused on the skeletal system. The skeletal system lab was one of my favorites so far because there were so many different bones that we could look at and compare. I enjoy dissecting because we can talk about a process and then see it within the bird in the same week.

My view on dissecting birds has not changed much since we began. The birds are not frozen and thawed so the smell is not as big of a problem as I first thought it would be. Blood and other body fluids have not bothered me at all so I can stick to my statement that there is not much that I am scared about with the dissection process. I have learned more through this hands-on experience than I would just studying the anatomy from a lecture. When you can see how things are set up within a once living organism, it makes sense because you can envision the process easier. I have always learned easier when I can see how something is set up and I can picture the process. As we have gotten farther into the semester, the birds that we are dissecting have gotten older which makes it easier to see certain things.

One of the things that I have struggled with the most is separating the breasts from the rest of the body which we must do to see the internal organs of the bird. It was hard at first to find the joint that we were supposed to be cutting because the ligaments look so much like a bone. I have now found where the joint is and it makes the dissection process easier and more time efficient. While also seeing different anatomical parts within the bird, we are also practicing dissecting in a timely manner as well as cleanly. The cleaner that the bird is dissected, the easier it is to identify the parts. Just like in most things, the only way to get better is to practice. I am very eager to get better at dissecting because to learn more in our industry, we must continue to find out the processes that are taking place within chickens. Our goal is to do our job to the best of our ability while looking out for the livelihood of the birds at the same time.

