

Area 4 & 8 Poultry CDE
Tarleton State University
April 8, 2015

(*Note: If you would like a copy of this Exam with Key send a request to poultryexams@gmail.com)

***DO NOT WRITE ON THIS EXAM ***

1. When evaluating broilers for meat production the selection criteria is broken down in to 3 sections. What is the percentage that should be put on the selection criteria for Finish?
A. 45% B. 65% C. 10% D. 15%
2. The coloration with or deposition of pigment (coloring matter in the cell walls) is called.
A. Yellow B. Pigmentation C. Melatonin D. Xanthrotropic Color
3. When evaluating a R-T-C carcass you observe a carcass that has the right Tibia broken. You would assign this carcass a USDA Grade of:
A. B B. C C. A D. Non-Gradable
4. A pair of spiral bands in the egg white that extend from the egg yolk and attach to opposite ends of the egg shell lining membrane is called the:
A. Shell Membranes B. Chalaza C. Inner Thick D. Yolk Bands
5. In grading Interior Quality of shell eggs you observe an egg that shows yolk membranes that have enlarged and flattened and tissues have weakened causing the yolk to appear definitely enlarged and flattened. This egg would receive a USDA grade of:
A. AA quality B. B Quality C. C Quality D. Non-Gradable
6. In avian embryology, cells in somites called Dermatomes will develop into _____.
A. Nerve Cells B. Skin Cells C. Brain Cells D. Bone Cells
7. According to USDA regulations, the coating on the patty, tender, or nugget is a flour-based batter and/or breading that is limited to what percentage?
A. 10% B. 30% C. 35% D. 15%

8. When Identifying Chicken Carcass Parts you are presented with a part that has been separated from the back at the shoulder joint with the cut running rearward and downward from that point and along the junction of the vertebral and sternal ribs, with the ribs removed from the breast. This part would be identified as a:
- A. Split Breast without rib B. Whole Breast C. Split Breast with rib D. Rear Half
9. The Commercial Egg Industry is responsible for producing infertile eggs that are called ____.
- A. Store-bought eggs B. Commercial Eggs C. Table Eggs D. Range Free Eggs
10. In the Broiler and Turkey Meat Industry the first responsibility of raising parent birds is to produce fertile hatching eggs. This part of the Broiler and Turkey Meat Industry is called the ____.
- A. Egg Operation B. Breeder Operation C. Chick Operation D. Egg to Chick Operation.
11. The Poultry Science Manual 6th edition, lists several Occupations related to Management and Finance. One of these Occupations that are not related are:
- A. Appraiser B. None of These C. Financial Accountant D. Credit Analyst
12. The avian species muscle system is a powerful one that is designed for ____.
- A. running B. lifting C. jumping D. flight
13. The Poultry Science Manual 6th edition states that the sternum has been highly developed for the attachment of the ____?
- A. Femurs Muscles B. Pectoral Muscles C. Obliquus Muscles D. Mandible Muscles
14. One of the functions of the digestive system is ____:
- A. prehension B. movement C. flight D. mixing of feed
15. At about 48 hrs of incubation, blood vessels coming from the embryo join those coming from the area opaca. When this happens the term used to describe the area opaca is no longer used but is replaced with the term ____.
- A. Shell Membrane B. Thin Albumen C. Chalaza Membrane D. Yolk Sac
16. One-celled microorganisms that may be free-living, saprophytic or pathogenic are called:
- A. Oocytic B. Homeopathic C. Bacteria D. Viruses

17. The Poultry Science Manual 6th edition defines the fluid associated with an inflammatory reaction as:
A. Serum B. Pus C. Exudate D. Embryonic Material
18. The disease that is an acute, rapidly spreading, contagious viral disease of birds of all ages characterized by lesions in the respiratory tract, visceral organs and brain, and causing minor to severe mortality in susceptible flocks is:
A. Marek's Disease B. Fowl Pox, C. Fowl Cholera D. Newcastle Disease
19. The acronym used for the amount of heat required to raise the temperature of one pound of water, one degree Fahrenheit is:
A. WB B. DB C. BTU D. ACDC
20. The term used that is the study of moist air and the changes in conditions is:
A. Psychrometry B. Psychology C. Physiology D. Scientology
21. Certain feather colors and speed of feather growth can be linked to the sex of the bird. The trait will only appear in one of the sexes, making separation of chicks at hatch easier. This type of chicken is called:
A. Inbred Crosses B. Two-Line Crosses C. Chanced Coloration D. Sex-linked Meat Lines
22. When looking at a molecule of Glucose you find that essentially there are ___ atoms of hydrogen for each atom of carbon.
A. 3 B. 12 C. 2 D. 6
23. In 2015, the National Chicken Council estimated that ____% of the chicken marketed in the U.S. will be sold as further-processed products.
A. 15 B. 2 C. 49 D. 11
24. The term used to describe the iron containing, protein pigment occurring in red blood cells of vertebrates and functioning primarily in transport of oxygen from lungs to tissues of the body is called:
A. Serum B. Plasma C. Hemoglobin D. Platelets
25. The term used to define the membrane around the heart is called:
A. Peritonitis B. Vitelline Membrane C. Pericardium D. Yolk Sac

DA Enterprises does business with EC Amalgamated. DA Enterprises specializes in the total production of all Poultry from the egg to the table. However, DA Enterprises must also purchase broiler chicks from outside sources to meet its production quota.

EC Amalgamated produces fertile eggs that they incubate and hatch to produce the supplementary broiler chicks that DA Enterprises needs. EC Amalgamated, in a week's time, produces 124,500 total eggs, of which 8% are deemed unsettable. DA Enterprises purchases, on average, 25% of these eggs on a monthly basis. Once ready for market DA Enterprises send to market 3,273,750 Cornish/Plymouth rock crosses each year. DA Enterprises also hires transportation to ship their market broilers to a National Supermarket Chain. This Chain has a regional storage facility 100 miles from the facilities of DA Enterprises where the processed market broilers are shipped.

26. On Average how many total settable eggs does EC Amalgamated produce in a week's time?
A. 9,960 B. 114,540 C. 135,326 D. 12,456
27. On Average, how many eggs does DA Enterprises purchase from EC Amalgamated in a year?
A. 119,520 B. 9,960 C. 114,500 D. 1,374,480
28. Of the total number broilers marketed each year, given 0% hypothetical death loss, how many market broilers did DA Enterprises send to market that their company took from egg to process?
A. 13,095,000 B. 818,438 C. 2,455,313 D. 2,544,841
29. DA Enterprises contracts at a flat rate of 2.00/mile (round trip). If DA Enterprises ships their market boilers four 4 (times) per traveled mile per week, what is their annual shipping cost?
A. \$83,200.00 B. \$41,600.00 C. \$9,600.00 D. \$20,800.00
30. With a \$500,888.00 annual gross profit for DA Enterprises, and with an expense sheet that shows Feed Cost at 56% , and Labor Cost at 23%, how much does DA Enterprises have left once these expenses are deducted?
A. \$39,571.52 B. \$105,186.48 C. \$475,885.00 D. 414,735.26