

**Tarleton St. Invitational**

1. The egg laying type light hybrid is derived from what breed?
  - a. rhode island red
  - b. white leghorn
  - c. white plymouth rock
  - d. cornish
2. Ideally, how long is water withheld from broilers before they are caught and taken to be processed?
  - a. 2
  - b. 4
  - c. 6
  - d. 8
3. The gastrocnemius performs which body function in the muscle system?
  - a. Flexes and extends the hip
  - b. Extends the foot outward
  - c. Extends the toes downward
  - d. Moves the feathers
4. What is a segment of DNA that carries a blueprint for the function of a cell?
  - a. DNA
  - b. Gene
  - c. Chromosome
  - d. Genotype
5. A \_\_\_\_\_ is any departure from health and a condition in which the functioning of the body or a part of the body is interfered with or damaged, the type of abnormal functioning that occurs.
  - a. pathogen
  - b. virus
  - c. bacterial infection
  - d. disease
6. Worldwide, a large percentage of broiler housing utilizes the concept of \_\_\_\_\_ pressure ventilation to increase performance and profitability.
  - a. negative
  - b. positive
  - c. net
  - d. stagnant
7. What happens prior to the marination step during the process flow for bone-in further processed poultry products?
  - a. Grinding/chopping
  - b. Portioning
  - c. Predust/batter/bread
  - d. Cook
8. In a two-stage anaerobic lagoon, \_\_\_\_\_ provides storage for rainfall runoff plus additional wash water or freshwater that may come from cleaning buildings.
  - a. surface runoff volume
  - b. treatment volume
  - c. freeboard volume
  - d. manure wastewater volume
9. Which class of nutrients is made up of complex organic macromolecules containing carbon, hydrogen, oxygen, and nitrogen?
  - a. Minerals
  - b. Carbohydrates
  - c. Protein
  - d. Vitamins
10. Which of the following sections of a fowl's alimentary canal comes directly before the ingulvies?
  - a. Crop
  - b. Proventriculus
  - c. Cervical esophagus
  - d. Thoracic esophagus
11. A combination Newcastle-Infectious Bronchitis low-virulence live-virus vaccine can be administered to chickens and turkeys via all the following routes except?
  - a. Wing web
  - b. Drinking water
  - c. Intraocular
  - d. Intranasal
12. Turkey growers expect to yield one pound of live bird per how many pounds of feed intake?
  - a. 2.0
  - b. 2.5
  - c. 3.0
  - d. 3.5
13. An infertile egg can be distinguished by the presence of what?
  - a. white cells
  - b. blastoderm
  - c. chalazea
  - d. blastodisc
14. All of the following are processing by-products except?
  - a. animal fat
  - b. distillers dried grain
  - c. sorghum bran
  - d. wheat middlings & shorts
15. If poultry meat has been held between 0°F and 26°F, it can be labeled as \_\_\_\_\_?
  - a. Thin chilled
  - b. Deeply chilled
  - c. Fresh
  - d. Frozen
16. All of the following are poultry industry occupations related to management and finance except?
  - a. Veterinary laboratory technician
  - b. Laboratory supervisor
  - c. Meat processing supervisor
  - d. Food processing manager

17. Which countries are the U.S. poultry industries largest export markets?
  - a. Russia; China
  - b. China; Mexico
  - c. Russia; Mexico
  - d. Japan; China
18. Which of the following does not belong to the family *Phasiandae*?
  - a. turkey
  - b. chicken
  - c. duck
  - d. quail
19. Which federal agency monitors and investigates food borne disease outbreaks and complies baseline data against which to measure the success of changes in food safety programs?
  - a. Centers for Veterinary Medicine
  - b. Food and Drug Administration
  - c. Animal (Veterinary) Drugs
  - d. Centers for Disease Control and Prevention
20. What is the scientific name of a peafowl?
  - a. *Phasianus colchicus*
  - b. *Coturnix coturnix*
  - c. *Colinus viginanus*
  - d. *Pavo cristatus*
21. The inner layer of poultry skin is called the what?
  - a. feathers
  - b. epidermis
  - c. dermis
  - d. subcutis
22. Which is NOT a criteria to be considered when evaluating broilers for meat production?
  - a. Body Conformation
  - b. Fleshing
  - c. Finish
  - d. Pigmentation
23. All of the following vitamins fed to an animal in large amounts can be deadly to them except:
  - a. Vitamin A
  - b. Vitamin D
  - c. Vitamin K
  - d. Vitamin B1
24. \_\_\_\_\_ refers to the use of temporary holding facilities including in-house pits and settling tanks for manure.
  - a. holding
  - b. storage
  - c. disposal
  - d. collection
25. How many feathers does an egg-type hen drop at a time if it is a fast molter?
  - a. 1
  - b. 1-2
  - c. 3-4
  - d. 5

A commercial poultry operation placed 50,000 fertile eggs in their incubators. The chicks that hatched out were sent to a contract growers farm that had 4 commercial broiler houses of which were completely filled with 12,000 day old chicks per house. During the growout period, there was a total mortality of 1,232 birds. On day 46, the live haul trucks loaded a total live weight of 350,760 lbs of broilers. By the end of the growout period, the broilers had consumed a total of 565,892.8 lbs of feed. Following processing, the average carcass weight of this flock was 4.34 lbs and averaged a total breast meat weight of 2.16 lbs per carcass after deboning.

Use the paragraph above to answer questions 26 - 30.

26. What is the mortality rate for this broiler flock?
  - a. %2.57
  - b. %2.46
  - c. %2.50
  - d. %2.40
27. What was the average breast yield per carcass?
  - a. %49.77
  - b. %46.08
  - c. %48.39
  - d. %50.23
28. What was the average breast yield per live bird?
  - a. .293
  - b. .309
  - c. .280
  - d. .288
29. What was the average feed consumption per bird for this flock of broilers?
  - a. 12.10 lbs
  - b. 11.79 lbs
  - c. 11.32 lbs
  - d. 12.53 lbs
30. What is the overall total amount of breast meat obtained from broilers processed?
  - a. 108,000.00 lbs
  - b. 99,360.00 lbs
  - c. 101,018.88 lbs
  - d. 103,680.00 lbs

Test 8  
Answer Section

1. ANS: B

REF: C-79
2. ANS: B

REF: C-97, pg 2
3. ANS: C

REF: C-17
4. ANS: B

REF: C-81
5. ANS: D

REF: C-38
6. ANS: A

REF: C-68
7. ANS: B

REF: B-38
8. ANS: A

REF: C-61
9. ANS: C

REF: C-83
10. ANS: C

REF: C-22
11. ANS: A

REF: C-44, 112
12. ANS: B

REF: C-5
13. ANS: D

REF: C-27,28
14. ANS: C

REF: C-87
15. ANS: B

REF: C-97, pg 6
16. ANS: A

REF: C-11
17. ANS: A

REF: C-98, pg 6
18. ANS: C

REF: C-14
19. ANS: D

REF: C-52
20. ANS: D

REF: C-14
21. ANS: C

REF: C-16
22. ANS: D

REF: B-2
23. ANS: D

REF: C-86
24. ANS: B

REF: C-57
25. ANS: C

REF: B-10
26. ANS: A

total mortality / (# birds placed in a house x # houses) x 100 = answer
27. ANS: A

(average breast wt / average carcass wt) x 100 = answer
28. ANS: D

LINKED TO Q.3 (Harder)

average breast wt / [(total live bird wt/((# birds placed in a house x # houses) - mortality)) = average live bird wt] = answer
29. ANS: A

total lbs feed consumed / ((# birds placed in a house x # houses) - mortality) = answer
30. ANS: C

average breast meat wt x ((# birds placed in a house x # houses) - mortality) = answer