

Contest Exam 1
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1. If the feed conversion rate for a broiler was 3:1, and feed cost \$9.00/100 lb bag, how much would it cost to grow the broiler to 6 lbs?
a. \$0.24 b. \$0.54 c. \$1.08 d. \$1.62
2. A processed broiler carcass that is missing both wing tips would be USDA grade____.
a. A b. B c. C d. No grade
3. If you were judging cartoned eggs, which of the following eggs would have the lowest grade?
a. A checked egg. b. An egg with a slight stain.
c. An egg with a large calcium deposit. d. A misshapen egg.
4. If you were judging a class of keep/cull male broiler breeders which of the following should be considered a defect?
a. A broken main tail feather. b. A broken primary wing feather.
c. A cross beak. d. A bird with bleeding scales on it's foot.
5. In a hatchery, what does it mean to "pull" chicks?
a. When you pull their legs to see if the chicks are able to walk.
b. When you remove chicks from an incubator.
c. It's a slang term which means the chicks have been sold.
d. It's a slang term for vaccinating chicks.
6. Which one of the following could result in causing eggs to hatch too early?
a. Too low humidity. b. High incubation temperature.
c. A viral disease. d. A bacterial disease.
7. At what temperature should day old chicks be maintained in order to keep them healthy?
a. 85-90° F b. 95-100° F c. 100-105° F d. 75-85° F
8. When starting day old chicks, stress can be minimized by adding _____ to the water.
a. 2.5% salt solution. b. 5% sugar solution. c. .05% chlorine
d. 7.3% calcium
9. Which of the following terms describes a bird that is being grown to produce eggs?
a. Spent hen b. Poult c. Pullet d. Pre-hem

10. As a recommended practice, at no time should market broilers live weight exceed _____ lbs. per square foot in the interest of welfare and good management.
a. 2 lbs. b. 4 lbs. c. 7lbs. d. 11lbs
11. Let's say you set 1000 eggs in an incubator and 950 hatched. Then you place the chicks in your grow-out facility. When the birds reached market weight they weighed 5lbs and you had 625 remaining. What is the nearest % liveability of the flock?
A 61% b. 66% c. 78% d. 81%
12. Which is the proper way that a bird should drink in a commercial broiler house?
a. By slightly stooping down. b. By reaching up slightly.
c. By drinking directly off the ground.
d. Where you place the waterer does not matter so long as they can reach it.
13. As broilers and turkeys grow larger and older, the nutrient requirements change. Which of the following statements is most true?
a. For protein, the requirement does not change for poultry.
b.. For protein, the requirement decreases as they grow.
c. For protein, the requirement increases as they grow.
d. None of these.
14. Most broilers in the U.S. today are grown on "built up" used or reused litter because:
a. It was found to cause fewer diseases because the chicks acquire immunity from the used litter.
b. Because the grower would have a better fertilizer if the litter was used several times before spreading.
c. It improves the composting ability of the litter because more nitrogen was present.
d. Litter is reused mostly because of cost savings and litter disposal restrictions.
15. When placing a USDA grade on turkey carcass parts, what is the allowable cut size of exposed flesh on the breast portion for the carcass to remain an A grade?
a. 1/8 inch b. ¼ inch c. ½ inch d. 1 inch