

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