

CONTEST EXAM 7
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1. Which of the following poultry carcass parts is made of white or light meat?
a. Leg quarter b. Thigh c. Whole leg d. Drumette
2. When judging a whole poultry carcass, if the carcass is missing **both** entire wings, the USDA grade will be:
a. A b. B c. C d. No grade
3. The front half contains the breast portion
a. True b. False c. Not enough information given
4. Why do most commercial types of poultry have white feathers?
a. To make higher quality pillows
b. To keep them from fighting
c. Because carcasses of white feathered birds look cleaner after processing
d. Birds with white feathers grow faster
5. Which of the following disease or ailments of poultry is caused by eating moldy feed?
a. Coccidiosis b. Botulism c. Mycotoxicosis d. Pullorum
6. A chicken meat patty that is shaped differently from the other patties will have what type of defect?
a. Critical b. Major c. Minor d. No defect
7. Which part of the reproductive tract of a laying hen secretes the thick white (albumen)?
a. Infundibulum b. Magnum c. Isthmus d. Uterus
8. About how long does an egg-type replacement pullet need to grow before it begins to produce eggs?
a. 10 weeks b. 20 weeks c. 30 weeks d. 40 weeks
9. When judging cartoned eggs, an egg with a piece of egg shell from another egg stuck to it should have what kind of defect?
a. Critical b. Major c. Minor d. Egg shell is not a problem
10. When judging a keep/cull class of broiler breeders, you should put the most emphasis on:
a. Leg pigmentation b. Drum size
c. Breast meat yield d. Condition of plumage

11. Which of the following poultry carcass parts is the wing tip attached to?
 - a. The wing portion
 - b. The drumette
 - c. The thigh
 - d. The wishbone
12. When growing poultry, the best disease control measures should include:
 - a. Reducing contact between birds and infectious organisms
 - b. Maintaining sanitary conditions
 - c. Strengthening the bird's defenses against invasion by infectious organisms
 - d. All of these
13. Which of the following organs in a turkey secretes insulin?
 - a. The snood
 - b. The adrenal gland
 - c. The thyroid gland
 - d. The pancreas
14. The average age of a meat chicken when is it ready for processing is:
 - a. 21-28 days
 - b. 35-47 days
 - c. 52-60 days
 - d. 70-78 days
15. When poultry are processed, the feathers are removed by:
 - a. People who stand by the carcasses as they pass on a conveyer belt
 - b. A vacuum device
 - c. A liquid that dissolves the feathers
 - d. Rubber feather picking fingers that rub the feathers from the carcass

