1. When judging precooked chicken meat patties, the presence of foreign material is a:
   a. minor defect   b. major defect   c. no defect   d. critical defect

2. After processing, poultry must be chilled to an internal temperature of _________ within 4-8 hours of processing to be sure the chicken is safe to eat.
   a. 0 degrees   b. 100 degrees   c. 32 degrees   d. 40 degrees

3. An egg that has a severely abnormal shape, with adhering manure on the bottom, but is in otherwise good shape, will be USDA grade:
   a. B   b. dirty   c. C   d. abnormal

4. If 1000 broilers consumed 4000 pounds of feed and together weighed 2000 pounds, what would the feed conversion be?
   a. 6:1   b. 14:1   c. 2:1   d. 4:1

5. If you placed 10,000 eggs in an incubator and 4,500 hatched, the percent hatchability would be ______%:
   a. 45 percent   b. 90 percent   c. 55 percent   d. none of these

6. If young chicks gather at the edges under a gas hover brooder then:
   a. the temperature is too warm   b. the temperature is too cold
   c. they need more space   d. the litter is too moist

7. A ready-to-cook poultry carcass with the wing tips and tail missing and with a cut 2 inches long on the back will be graded:
   a. prime   b. A quality   c. B quality   d. standard

8. Molting means:
   a. a fatal disease   b. rare colored plumage
   c. heat exhaustion   d. shedding of feathers
9. The chief function of the gizzard is to:
   a. grind course food    b. prevent acid    c. remove indigestion    d. store food particles contamination

10. Leg problems in a broiler which include swelling of the hock joints, slipped tendons, and sever shortening of the long bones are caused by a condition called:
    a. rickets               b. perosis              c. tibial dyschondroplasia            d. distemper

11. The meat consumed in the highest quantity in the United States today is:
    a. beef  b. pork                  c. lamb                  d. chicken

12. The first part of a laying hen to 'bleach' is the
    a. beak            b. front shank             c. hock and top of toe           d. vent

13. What is the crop for?
    a. grinding feed   b. stores and softens food
       c. absorbs water                          d. makes the egg

14. An immune substance found in blood and produced in response to stimulation by an antigen is called:
    a. antitoxin             b. antibody            c. antemortem              d. amnion

15. A tom turkey marketed at 21 weeks of age should weigh about:
    a. 10 lbs       b. 15-18 lbs       c. 50 lbs       d. 24-30 lbs       e. 75-82 lbs