

**Team Activity 8**  
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**All members may work together on the scenario below and answer the following questions. Please talk quietly or other teams may hear your ideas.**

A group of investors in Central Kansas formed a cooperative agreement to grow and produce broilers for a new fast-food chain. They borrowed money and built new broiler farms, hatcheries, a feed mill, processing plants, etc. They would employ approximately 1,575 people and contract to grow the broilers on 80 farms in the area.

All of the farms were designed to be 400 by 50 feet in size so they could put 120,000 birds in each house. Six big fans were put on one end so that air could be moved at 2000 cfm. In order to reduce costs, they decided to use crushed limestone as a litter for the birds. Each of the farmers designed their own handling systems for manure from the birds. Some of them built lagoons and some built composting pits. All of the farmers decided to purchase incinerators to dispose of the dead birds, since they could purchase them so cheaply. Many birds died during the summer when the humidity was low and the air temperature was high.

Some of the houses they constructed had nipple drinkers while others had bell drinkers. All were fitted with automatic drops for emergency ventilation. Some of the houses had automatic light timers since they planned to use a lighting program.

The processing plant was state-of-the-art. In the plant, the birds were first bled, then stunned. Immediately after that process, the feathers were removed by automatic pickers. Many of the birds had to be removed from the line due to breast blisters. Also, a lot of time was spent hand-picking feathers that the picking machine was missing. Then, the visera was removed, the giblets saved, and the carcasses were inspected.

After the birds were processed and cooled to 55 degrees on the second day, they were then sent to the processing plant for further work. Some of the birds were placed in plastic bags marked 'New York Dressed' for sale by the retail grocery store. Others were cut up and sold to fast food companies.

1. The size of the barns for the number of birds planned for each house was:  
A. too large      B. too small    C. just right    D. can't tell from the information given
2. The amount of air flow provided by the big fans was \_\_\_\_\_ for the number of birds in the house  
A. too high      B. too low    C. too fast, they should use smaller fans  
D. can't tell from the information given
3. The growers who used lagoons made far less money than the ones who used a composting system. Why?  
A. compost causes less disease      B. they had fewer birds and less manure  
C. there were fewer flies to control    D. lagoons are more costly to maintain
4. The growers used both wipple drinkers and bell drinkers.. Which of these 2 systems is more prevalent in new poultry housing today?  
A. nipple drinkers      B. bell drinkers      C. both are equal  
D. all houses use both types
5. What were the birds probably dying from during the summer?

- A. heat stress      B. mad chicken disease      C. lagoon gasses  
D. can't tell from the information given

6. Why were they having to remove so many feathers by hand that the machine missed in the processing plant?  
A. the machine was too small      B. the birds were not scalded  
C. the birds were moving too fast      D. Probably the wrong breed of chicken was used
7. What is the major violation that was occurring during the killing process?  
A. they were hand picking too many feathers  
B. they should stun the birds first, then bleed  
C. too many birds had breast blisters      D. can't tell from the information given
8. At the grocery store, not many people were buying the dressed birds. Why?  
A. New York Dressed birds aren't sold anymore.  
B. The birds should have been Kansas State Dressed  
C. They were probably too large compared to the old brand  
D. people aren't eating chicken anymore
9. On a commercial farm today, dead birds are more often disposed of by  
A. Biogas digesters      B. incinerators      C. aerated lagoons      D. composting
10. The temperature that the processed birds were cooled to after processing was:  
A. too high    B. too low    C. just right      D. required by the USDA
11. During periods of high temperatures and low humidity, the growers could have installed \_\_\_\_\_ to help cool the birds.  
A. cooling pads    B. more waterers    C. larger side curtains      D. even bigger fans
12. The amount of time allowed for the carcasses to chill was:  
A. too short      B. too long    C. just right      D. required by the FDA
13. If you were a contract grower with a poultry company and you grew market broilers, what other type of animal production could you do at your farm that would **complement** and add additional income to your pocket.  
A. greenhouse production      B. cattle production    C. swine production  
D. turkey production
14. Removing the 'visera' from the birds was:  
A. the right thing to do    B. the wrong thing to do    C. costing too much  
D. not enough information was given to answer the question
15. The 'giblets' that were saved are actually:  
A. the parts of the bird that are usually considered to be waste  
B. Refer to the head, feet, and other inedible parts  
C. Refer to the liver, gizzard, and heart  
D. The meat off the back portion of the bird