A new poultry enterprise was proposed to be built in Northeast Kansas. This facility is designed to be used to produce commercial broilers. The company will be growing broiler meat for export for use by a new fast-food retail company. Contract broiler farms, a hatchery, a feed mill, processing plant, management offices, breeder farms, etc., were constructed.

The grow out buildings constructed by contract growers were designed to be 400 by 40 feet in size so they could put 32,500 birds in each house if placed at density of one bird per square foot. The water systems installed in all the farms included a nipple drinking system. On some farms, they constructed state-of-the-art barns with on-site incinerators so that they would have no problem with disposal of mortalities. Other farmers didn’t install incinerators but instead constructed facilities that used a composting system. The moisture content of the composted litter and mortalities was maintained at about 65 percent.

The inside of the buildings was typical for a broiler facility, although some farms put in cooling pads while others couldn’t afford them and so instead they chose curtain sides. The growers who used curtain sided houses planned to use a lighting plan that included periods of total darkness during the day. Some growers considered using cages to grow the birds. All growers used fly spray to keep the number of flies down. The buildings where kept at 90 degrees during the entire grow-out cycle, however, when they first arrived, they were kept warmer at about 100 degrees F.

The new hatchery used the newest type of incubators available. The hatchability of the chicks was almost 53%. The first flock the growers grew took only 75 days to grow to a market weight of 5.9 pounds each. The feed conversion rate was 6 to 1 or better. The birds were a typical Leghorn--Rock meat cross and were white feathered. Out of the 32,500 birds placed in the house, 31,000 survived and were sent to the processing plant to be processed. The only loss of birds the growers noted was at a young age and the symptoms noted included vent pasting.

The processed whole birds were sold in the store labeled as ‘fresh young New York dressed chickens’. The processed birds were packaged WOG. They were held at 58 degrees F in the store cooler. The breast yield was almost 9% of the carcass weight. The only complaints they received from customers were that many of the processed birds were missing the wing tips, but were otherwise appeared fine.

1. Using an incinerator to dispose of mortalities was:
   A. More expensive than composting
   B. Less expensive than composting
   C. Usually more maintenance-free compared to composting
   D. Not enough information given

2. The term “mortalities” refers to:
   A. Parasites from the birds
   B. Sick birds
   C. Dead birds
   D. Fresh manure piles
3. The term “cooling pad” refers to:
   A. pads that the birds can sit on and rest to survive during high times of heat
   B. devices which use evaporative cooling to reduce the temperature of a broiler house.
   C. An exclusion device that keeps the hot air out of the house
   D. can't tell from the information given

4. At the grocery store, the labels on the processed birds were:
   A. correct.  B. wrong, should have been ‘fresh Cornish Game hens’
   C. wrong, should have been ‘fresh broiler’ or ‘fresh chicken’
   D. wrong, should have been ‘fresh stewing hens’

5. The farms that constructed barns that used litter had two options for litter disposal. They are:
   A. A composite roofing material for barns  B. poultry feed and swine feed
   C. Cattle feed and crop fertilizer  D. fertilizer and the local landfill

6. According to the information given, the number of birds they placed in each grow-out house was:
   A. too many  B. too few  C. just right  D. can't tell from the information given

7. It took 75 days before the broilers were sent to market. If their aim was to produce an average broiler, then this number of days was:
   A. More than normal  B. Fewer than normal  C. just right
   D. can't tell from the information given

8. The hatchability of the eggs they hatched was:
   A. better than you would expect  B. worse than you would expect
   C. just right  D. can't tell from the information given

9. The final body weight for the broilers was 5.9 pounds. If these birds were going to be marketed as whole broilers, then this weight was:
   A. too much  B. Too little  C. just right  D. None of these

10. The breed of the birds used was
    A. Correct  B. Wrong, should be White Minorcas x Rock
     C. Wrong, should be Rhode Island Red X Rock  D. Wrong, should be Cornish X Rock

11. The temperature that the processed birds were cooled to in the retail store was
    A. too high  B. too low  C. just right  D. required by the USDA

12. The probable USDA grade for the birds was most likely Grade:
    A. C  B. no grade  C. B  D. A

13. The feed conversion rate the growers reported was:
    A. Bad  B. Good  C. Can’t tell from the information given

14. The disease that could have caused loss of some of their chicks early on might have been:
    A. Pullorum  B. Blackhead  C. Fowl Pox  D. Marek's
The growers decided to install nipple drinkers to provide water to their growing birds. Which of the following statements is most correct?
A. The choice of nipple drinkers is wrong since these types of watering devices are meant for swine.
B. It’s one of the best drinking systems that can be used for poultry.
C. It’s a poor choice, since they require a lot of labor to keep them clean.
D. They would have been better off using one-gallon pails with troughs attached.