

CONTEST EXAM 2
KANSAS STATE UNVIERSTY
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1. Which of the following terms is most related to a turkey?
a. Pullet b. Cockerel c. Poult d. Reared in cages
2. The preferred color of poultry skin by U.S. customers is
a. Yellow b. White c. Gray d. Orange
3. Which of the following parts of the poultry carcass are found on the front half of the carcass?
a. Thigh b. Drumstick c. Leg d. Drumette
4. When judging processed poultry meat products, a patty with a different shape or size compared to the rest of the samples in the class would have what type of defect?
a. No defect b. Minor defect c. Major defect d. Critical defect
5. When judging the interior quality of shell eggs by candling, you notice that the yolk outline is clearly visible as a dark shadow, this means that this egg is _____ in quality than an egg in which you cannot discern the yolk outline.
a. Higher b. Lower c. No difference.
6. The albumen of an egg is located in which part?
a. Yolk b. White c. Shell d. None of these
7. What is the feed conversion of 100 broilers weighing six pounds each which had consumed 2400 pounds of feed in their lifetime?
a. 4:1 b. 3:1 c. 2:1 d. 1:1
8. What three key ingredients are required for successful aerobic composting?
a. Proper carbon to nitrogen ratio, proper moisture level, and an adequate supply of oxygen.
b. Enough nitrogen, potassium, and phosphorus for the bacteria to grow.
c. Carbon containing atmospheric gas.
d. A well maintained ventilation system
9. It is critical that all raw meat be kept at _____ degrees F or below to limit the growth of pathogenic bacteria.
a. 0°F b. 32°F c. 40°F d. 55° F
10. If the broilers you grew for the State Fair competition developed perosis, the symptoms of your birds would be
a. Increased height b. Dark areas of coloration on the skin
c. Swelling of the hot joints d. Curled toes

11. Which part of the reproductive tract of a laying hen adds the shell to a developing egg?
a. Magnum b. Isthmus c. Infundibulum d. Uterus
12. U.S. consumers prefer which portion of muscle from a meat type chicken?
a. Thigh b. Leg c. Breast d. Wing
13. Which of the following conditions is considered a deformity and an automatic cull when judging broiler breeders?
a. More than one broken wing feather b. Green shanks
c. Excessive dirt on the back d. Any indications of cannibalism
14. Which of the following terms is most related to bacteria that are capable of producing a disease?
a. Parboiled b. Pasturized c. Pedigreed d. Pathogenic
15. Nipple type water drinkers are used by most commercial poultry producers today. They are considered to be inexpensive, easy to clean and effective. How many birds should be allotted to each nipple in a broiler breeder barn?
a. 4-5 b. 8-10 c. 25-30 d. 80-100

