

2017 MN FFA Poultry Exam

25 Multiple Choice questions worth 4 Points each. Bubble in the most correct answer on your scantron.
Do not write on the Exam!

1. What two senses are the most developed on fowl?
 - a. taste and smell
 - b. hearing and smell
 - c. sight and taste
 - d. sight and hearing

2. Filtration, absorption and excretion are the main function of what physiological system?
 - a. nervous
 - b. urinary
 - c. endocrine
 - d. muscular

3. When discussing poultry health management, what is the definition of a vector?
 - a. Harmful micro-organism that is infectious and causes disease
 - b. Entry and development of an infectious agent in the body of an animal
 - c. A disease that may be transmitted from vertebrate animals
 - d. A carrier that transmits an infective agent from one host to another

4. What is the average body temperature of poultry?
 - a. 105 degree F – 107 degree F
 - b. 98.6 degree F
 - c. 100 degree to 101 degree F
 - d. 112 degree F

5. What is Psychrometry?
 - a. The study of light spectrum
 - b. The study of turkey's interaction with each other
 - c. The study of digestion
 - d. The study of moist air and the changes in its conditions

6. What does the term "dubbing" mean?
 - a. Removal of the feathers
 - b. Cutting the flight feathers so the bird cannot fly
 - c. Surgical removal of the comb and wattles
 - d. Pinioning the wing so the bird cannot fly

7. What percentage of chickens are sold in the United States as whole birds?
 - a. 50%
 - b. 20%
 - c. Less than 10%
 - d. 33%

8. What are the top two countries the United States export poultry meat to?
- Ireland and Germany
 - Mexico and Canada
 - Japan and China
 - Russia and China
9. The gizzard serves as the bird's _____.
- teeth
 - lungs
 - liver
 - hormonal gland
10. Where does fertilization occur in the reproductive tract?
- magnum
 - uterus
 - isthmus
 - infundibulum
11. Leghorn strain hens will lay approximately how many eggs per year?
- 365
 - 265
 - 180
 - 300
12. Name bacterial disease that is egg transmitted.
- Cholera
 - Newcastle
 - Marek's
 - Pullorum
13. Vitamin D3 deficiency is the most probable cause in what nutrition related condition?
- Coccidiosis
 - Rickets
 - Bumblefoot
 - Botulism
14. The moisture content of poultry manure is approximately _____.
- 10%
 - 75%
 - 4%
 - 90%
15. Throughout most of the United States, the table egg industry use _____.
- Rhode Island Reds
 - Cornish Cross
 - Plymouth Barred Rocks
 - Leghorns

16. FSIS and USDA regulate poultry processing. What does FSIS stand for?
- Food Safety Internal System
 - Frozen Standard Inspection Services
 - French Standardized Incubation System
 - Food Safety Inspection Services
17. The uropygial gland's purpose is:
- Helps the digestive tract break down amino acids
 - Secretes oil in which the bird uses to preen (clean and groom) their feathers.
 - Aids in the growth of waddles and comb development
 - Regulate Heart Rate
18. Birds excrete a high concentrate of urine as _____ with the feces from the cloaca.
- Nitrogen
 - Uric acid
 - Albumen
 - Water
19. Disease control (Biosecurity) measures include:
- Reducing contact between birds and infectious organisms
 - Maintaining sanitary conditions
 - Strengthening the birds defenses against invasion by infectious organisms
 - All of the above
20. Symptoms of this disease include: respiratory stress, twisted neck, poor shell quality, drop in egg production, etc.
- Coccidiosis
 - Marek's
 - Newcastle
 - Fowl Pox
21. Poultry have a rapid pulse rate. While at rest how many beats per minute?
- 300 beats per minute
 - 200 beats per minute
 - 75 beats per minute
 - 150 beats perminute
22. What does the Pectoralis minor muscle do?
- rotates the humerus
 - depresses the wing
 - elevates the wing
 - maintains bird posture
23. The FSIS-USDA has regulations on labeling terms. What does the term "fresh" mean?
- The product has been held between 0 degreesF and 26 degrees F
 - The bird is able to be sold at a Farmer's Market
 - The meat has never bee held below 26 degrees F
 - The meat has never been held below 45 degrees F

24. There are 13 basic steps in poultry processing. What happens after stunning, killing and bleeding?
- a. Grading
 - b. Inspecting
 - c. Eviscerating
 - d. Scalding and defeathering (picking)
25. What is the most biologically safe method of dead bird disposal?
- a. Composting
 - b. Incinerating
 - c. Burying
 - d. Rendering

2017 MN FFA Poultry Exam Key

1. D
2. B
3. D
4. A
5. D
6. C
7. C
8. D
9. A
10. D
11. B
12. D
13. B
14. B
15. D
16. D
17. B
18. B
19. D
20. C
21. A
22. C
23. C
24. D
25. B