

2018 MN FFA Poultry CDE Exam

Do not write on the exam. Mark the most correct answer on the exam section of your scantron.

1. The production goals of the table egg industry are to produce how many eggs for every 3 to 3.5 pounds of feed provided?
 - A. 6 eggs
 - B. 12 eggs
 - C. 18 eggs
 - D. 24 eggs

2. What pigment does the yolk color come from?
 - A. Chlorophyll
 - B. Thiamin
 - C. Riboflavin
 - D. Xanthophyll

3. Chicken and turkeys are sensitive to what spectrum of light?
 - A. Red
 - B. Blue
 - C. Green
 - D. Violet

4. The Houdan breed of chicken is part of what Large Fowl class?
 - A. American
 - B. English
 - C. Continental
 - D. Asiatic

5. What is not an example of Value added poultry items?
 - A. Bologna
 - B. Frankfurters
 - C. Patties
 - D. Whole bird

6. Hens with what colored earlobes lay brown shelled eggs?
 - A. Red
 - B. Green
 - C. White
 - D. Black

7. The pectoral muscles account for what % of the bird's total weight?
 - A. 40 to 50 percent
 - B. 9 to 14 percent
 - C. 15 to 25 percent
 - D. 33 percent

8. What is a common mistake (with the hatcher) thus causing the chicks to dehydrate?
- A. they are pulled too soon
 - B. the shells are weak
 - C. chicks are green
 - D. they are in the hatcher too long
9. What percent of eggs weight should be lost by the 18th day of incubation?
- A. 18%
 - B. 12%
 - C. 22%
 - D. 4%
10. Eggs are pre-warmed at approximately what temperature?
- A. 95-100 degrees
 - B. 75 to 80 degrees
 - C. 67 to 71 degrees
 - D. 86 to 90 degrees
11. What does an infertile egg have on the yolk?
- A. Blastodisc
 - B. Blastoderm
 - C. Blood
 - D. Bantam
12. Deformed breastbones reduce the market value of poultry because _____.
- A. the bird is smaller.
 - B. the wings are less valuable.
 - C. it detracts from the appearance of the dressed carcass.
 - D. it hurts the nutrient value of the meat.
13. What percent of turkey production occurs under a contract system, and growers are typically paid based on the number of birds produced.
- A. 70%
 - B. 95%
 - C. 99%
 - D. 66%
14. What is the measurement used to determine success of a hatchery?
- A. feed efficiency
 - B. number of quality chicks produced
 - C. miles per gallon
 - D. percent of late flock mortality

15. Stored eggs are transported from the breeder farm to the hatchery at least how many times a week?
- A. once
 - B. every other week
 - C. never
 - D. twice
16. There are three factors that influence the total incubation time of eggs, what are they?
- A. incubation temperature, age of egg, and size of egg
 - B. size of egg, color of egg, and incubation temperature
 - C. age of egg, size of egg, and fertility of roosters
 - D. fertility of roosters, incubation temperature, and size of egg
17. If you have identified a late dead problem in the hatchery, where should you begin your search to solve the problem?
- A. high/low setter temperatures, incorrect egg turning, poor egg storage, egg contamination, faulty breeder nutrition or inadequate ventilation
 - B. low temperature or humidity (day 1 to day 19), excessive egg storage time, large eggs, low hatcher temperature.
 - C. high temperature (day 1 to day 19), small eggs
 - D. temperature variation throughout incubation, excessive flock age, excessive egg handling in the first week of incubation, genetic defects
18. Bantam chickens are about _____ of the size of a large fowl?
- A. one-third
 - B. one-quarter
 - C. one-fifth
 - D. one-eighth
19. A 21-week old market tom turkey should be expected to weigh
- A. less than 20 pounds
 - B. 20 to 30 pounds
 - C. 30 to 40 pounds
 - D. more than 40 pounds
20. *Anser anser* is the species name for:
- A. chickens (domestic)
 - B. pheasants (ring-necked)
 - C. geese (domestic)
 - D. ducks (mallards)
21. Source of the genetic trait providing the modern broiler with a large, broad breast is the _____ breed of chicken.
- A. Wyandotte
 - B. Rock
 - C. Cochin
 - D. Cornish

22. The fat soluble vitamins include
- A. A, B1, B2 and B12
 - B. A, D, B1, and B2
 - C. A, D, E and folic acid
 - D. None of the above answers is entirely correct
23. Which of the following elements are considered *macro minerals* in regard to poultry nutrition?
- A. Ca
 - B. P
 - C. Mg
 - D. Calcium, phosphorus, and magnesium are classified as *macro minerals*
24. Which of the federal agencies listed, as identified by their respective acronyms, has regulatory oversight of poultry processing?
- A. NIH
 - B. NASA
 - C. FSIS
 - D. NOAH
25. The USDA requires that carcasses must be chilled to below which temperature within 4 to 8 hours depending on carcass weight?
- A. 32 degrees F
 - B. 40 degrees F
 - C. 45 degrees F
 - D. 27 degrees F

2018 MN FFA Poultry CDE Exam Key

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