

2019 Minnesota FFA Poultry CDE Exam

Bubble in the most correct answer in the exam section of your scantron.

1. When identifying the parts of a chicken carcass, you observe that a part has been severed from the breast approximately half way between the end of the hypocleidium and from the point of the cranial process of the sternal crest to a point where the parts joins the shoulder.
 - A. wishbone
 - B. breast quarter
 - C. breast quarter without wing
 - D. split breast

2. A wing's secondaries form the _____.
 - A. wing-bay
 - B. wing-bow
 - C. wing-bar
 - D. wing-front

3. In 2015, the National Chicken Council estimated that _____% of chicken marketed in the United States was sold as whole birds.
 - A. 11
 - B. 85
 - C. 15
 - D. 2

4. The first step in processing poultry for human consumption is _____.
 - A. catching and loading
 - B. transporting
 - C. withdrawal of feed and water
 - D. stunning

5. In the United States, under inspected slaughter facilities, poultry are typically
 - A. stunned before slaughter using current flowing through a saline bath to the head of the bird.
 - B. rendered unconscious prior to slaughter using a carbon dioxide-based gas.
 - C. slaughtered with an axe and chopping blocks.
 - D. slaughtered without stunning to facilitate bleed-out.

6. The cost of poultry meat in the United States has been kept low compared to other meat products by using a _____ strategy.
 - A. vertical integration
 - B. horizontal or lateral production
 - C. side-way, "just in time" sales
 - D. 3-D integration

7. Poultry processors and marketers have shifted their product mix to white meat packs, marinated products, patties, nuggets, tenders, hot wings, and turkey jerky. These types of products are referred to in the industry as _____.
 - A. supplemental parts
 - B. vertically processed
 - C. value-added
 - D. secondary trade

8. The wasting away of body tissue or an organ is termed _____.
- A. virulence
 - B. muscularity
 - C. gangrene
 - D. atrophy
9. How many pounds of corn (9.00% crude protein) and pounds of protein concentrate (37.00% crude protein) are required to formulate 100 lbs. of 16.00% crude protein mix?
- A. 75 lbs. protein concentrate, 25 lbs. corn
 - B. 21 lbs. corn, 7 lbs. protein concentrate
 - C. 75 lbs. corn, 25 lbs. protein concentrate
 - D. 84 lbs. corn, 16 lbs. protein concentrate
10. If the daily feed intake of 100 laying hens is 23 lbs. and the daily manure output is 27 lbs., what percentage of the manure output is a result of feed intake?
- A. 117.39%
 - B. 85.19%
 - C. 46.00%
 - D. 62.10%
11. The carry of muscling in market broilers is determined by how well the breast meat width carries from the _____ to the end of the keel bone.
- A. middle of the breast
 - B. front of the tibia
 - C. points of wing attachment
 - D. point of sacral attachment
12. While candling an egg, an individual observes very small blood spots that do not aggregate to more than 1/8 inch in diameter. This egg would be assigned a USDA Grade of _____.
- A. AA
 - B. A
 - C. B
 - D. Loss
13. While evaluating exterior shell quality, slight/moderate, localized stains covering less than 1/32 of the shell are observed. Which USDA Grade should be assigned to this egg?
- A. A
 - B. AA
 - C. B
 - D. C
14. The USDA defines natural proportion of skin in further-processed poultry products as making up to what percentage of the total weight of the product (meat+skin)?
- A. 38%
 - B. 28%
 - C. 18%
 - D. 8%
15. High humidity is most often a _____ problem and can affect bird health.
- A. summer
 - B. winter
 - C. spring
 - D. fall

16. The term _____ means moving outside air into the poultry house, and exhausting inside air out of the house.
- A. air transfer
 - B. exsanguination
 - C. ventilation
 - D. transitioning
17. The modern breeds of chickens we have today were mainly derived from which two types of birds?
- A. Asiatic and Mediterranean
 - B. Mediterranean and Continental
 - C. American and English
 - D. South Asian and Mesopotamia
18. Vitamins and essential organic (carbon-based) compounds needed in small amounts by a bird and are divided into two categories; fat-soluble and water-soluble. A, D, E, and K are _____.
- A. water-soluble vitamins
 - B. fat-soluble vitamins
 - C. good supplemental vitamins but not necessary for a bird's growth and health
 - D. non-essential vitamins
19. The expected crude protein (CP) percentage of the Fish Meal used in most poultry rations is approximately _____.
- A. 85%
 - B. 45%
 - C. 60%
 - D. 75%
20. Which of the following descriptions about infectious disease agents is false?
- A. protozoa are microscopic
 - B. protozoa are multicellular organisms
 - C. parasite host is an organism in which a parasite lives
 - D. mycoplasma organisms lack a cell wall
21. Which of the following statements about disease prevention is true?
- A. The 4 major components of biosecurity are isolation, traffic control, sanitation, and recovery.
 - B. Biosecurity refers to precautions taken to minimize the risk of infectious disease introduction.
 - C. Isolation refers to confinement of animals within a controlled environment
 - D. When you arrive at a farm for visit, consider yourself "dirty"
22. Which of the following diseases is highly contagious for young chicks, affects primarily the bursa of Fabricius, and leads to poor vaccination responses?
- A. Gumboro disease
 - B. fowl cholera
 - C. Marek's disease
 - D. Newcastle disease
23. The expected body temperature range of healthy poultry is
- A. 98.6 to 99.0 degree C
 - B. 99.0 to 102 degree F
 - C. 98.6 degree F
 - D. 105.0 to 107.0 degree F

24. *Anser anser* is the species name for:
- A. chickens (domestic)
 - B. pheasants (ring-necked)
 - C. geese (domestic)
 - D. ducks (mallards)
25. Which muscle draws the head of the chicken left or right and moves the scapula?
- A. flexor perforan
 - B. obliquus
 - C. savories
 - D. trapezius

2019 Minnesota FFA Poultry CDE Exam Key

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