percentage in commercial broiler litter is approximately	
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body actions?	
·	g
a. Flexes the abdomen	
b. Depresses the wing	
c. Elevates the wing	
d. Rotates the humerus	
e. Moves the scapula	
5. Chickens and turkeys are more sensitive to the portion of the light spectrum than	to
the portion.	
a. Red, Blue	
b. Red, Green	
c. Blue, Red	
d. Green, Red	
e. None of the above	

6.	The reproductive tract of the chicken is a highly specialized organ. During egg formation the				
	forms the two shell membranes				
	a.	Infundibulum			
	b.	Magnum			
	c.	Isthmus			
	d.	Uterus			
	e.	Vagina			
7.	Amino acids that can be manufactured in the body of monogastric animals are called				
	a.	Water soluble vitamins			
	b.	Essential amino acids			
	c.	Fat soluble vitamins			
	d.	Methionine and cysteine			
	e.	Non-essential amino acids			
8.	are organic compounds that include sugars, starches, celluloses and gums.				
	a.	Carbohydrates			
	b.	Fats and oils			
	c.	Minerals			
	d.	Vitamins			
	e.	Proteins			
9.	Minerals are essential components of bodily substances and help regulate many activities of				
	metab	olism. Which of the following is not a macro mineral?			
	a.	Calcium			
	b.	Phosphorus			
	c.	Magnesium			
	d.	Iron			
	e.	None of the above			
10.	Moder	n poultry diets are formulated based on the content of the diet which			
	repres	ents available from the diet to fuel metabolism within the bird.			
	a.	Limiting amino acid, lysine			
	b.	Total amino acid, digestible amino acids			
	c.	Metabolizable energy content, energy			
	d.	Macro mineral content, calcium			
	e.	Vitamin content, thiamine			

11. Whe	n an egg is laid cell division stops when the egg temperature drops below
а	. 103°F
b	o. 85°F
	. 98°F
	l. 110°F
E	72°F
42 The	
	embryonic membrane known as the helps prevent physical injury to the
	yo and keeps the embryo bathed in fluid Chorion
	. Chorioallatoic
	. Amnion
	l. Shell
	. None of the above
	. None of the above
13. Durir	ng embryonic development each somite differentiates into three distinct kinds of cells, cells
	become the sclerotome will form
	. Skeleton
t	. Muscle
c	. Brain and spinal cord
С	l. Skin
$\epsilon$	. None of the above
14. If a h	en does not receive enough and in the feed she will not lay an egg.
a	. Calcium, protein
b	. Calcium, amino acids
C	. Calcium, trace minerals
c	l. Amino acids, phosphorus
e	. Calcium, phosphorus
15	is the ability of an organism to produce disease in poultry.
а	. Infectious dose
b	p. Pathogenicity
c	. Zoonotic disease
c	l. Vector
6	Both A and B

nature.  a. Viruses b. Bacteria c. Mycoplasma d. Protozoa e. None of the above  17. Which of the following is a major component of biosecurity?  a. Isolation b. Traffic control c. Sanitation d. All of the above e. None of the above 18. Infectious disease can be spread from farm to farm by which of the following?	16	are microscopic, single-celled organisms that can be free-living or parasitic in		
<ul> <li>b. Bacteria</li> <li>c. Mycoplasma</li> <li>d. Protozoa</li> <li>e. None of the above</li> </ul> 17. Which of the following is a major component of biosecurity? <ul> <li>a. Isolation</li> <li>b. Traffic control</li> <li>c. Sanitation</li> <li>d. All of the above</li> <li>e. None of the above</li> </ul>	nature			
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c. Sanitation d. All of the above e. None of the above				
d. All of the above e. None of the above	_			
e. None of the above	-			
	-			
18. Infectious disease can be spread from farm to farm by which of the following?	e.	None of the above		
	18. Infectious disease can be spread from farm to farm by which of the following?			
a. Shoes and clothing of visitors or caretakers who move from flock to flock	a.	Shoes and clothing of visitors or caretakers who move from flock to flock		
b. Impure water	b.	Impure water		
c. Rodents	c.	Rodents		
d. Insects	d.	Insects		
e. All of the above	e.	All of the above		
19. Vaccines can be administered to commercial chickens and turkeys through a variety of routes.	19. Vaccir	nes can be administered to commercial chickens and turkeys through a variety of routes.		
Which of the following is not a common route of vaccination?	Which	of the following is not a common route of vaccination?		
a. Drinking water	a.	Drinking water		
b. Intraocular	b.	Intraocular		
c. Intramuscular	c.	Intramuscular		
d. Intranasal	d.	Intranasal		
e. Spray	e.	Spray		
20 is a voluntary cooperative federal, state and industry program designed to prevent	20	is a voluntary cooperative federal, state and industry program designed to prevent		
the spread of poultry diseases in commercial poultry operations.				
a. National Poultry Improvement Plan	a.	National Poultry Improvement Plan		
b. National Animal Health Laboratory Network	b.	National Animal Health Laboratory Network		
c. Food and Drug Administration	c.	Food and Drug Administration		
d. Center for Veterinary Medicine	d.	Center for Veterinary Medicine		
e. Food Safety Inspection Service	e.	Food Safety Inspection Service		

21. For cor	mmercial broilers, what is the appropriate time of feed withdrawal prior to processing?
a.	No feed withdrawal required
b.	3-6 hours
C.	6-8 hours
d.	8-12 hours
e.	24 hours
	ercial broilers are processed to meet a variety of market demands. Younger, smaller birds
	oically reared to meet which market demand?
	Further processing market
	Fast food market
	Whole bird market
	International market
e.	All of the above
23. Reduci	ng carcass temperature is a critical step in processing. Birds must be chilled below 40oF
	hours, depending on carcass weight.
	1-2
	3-6
	4-8
	8-10
	15-20
24. Today,	less than% of the chickens in the US are sold as whole birds.
a.	1
b.	5
C.	10
d.	20
e.	30
25. Which	of the following is NOT a benefit of mechanical ventilation in a poultry house?
a.	Mixes fresh air from outside air to maintain uniform environment
b.	Controls moisture level
C.	Increases labor requirements
d.	Permits increased quality of birds raised in a building

e. Allows use of light controlled and windowless operations

26. Poultry waste is mainly used as fertilizer (or as soil amendment) on land. For a broiler farm that has 4 commercial houses holding 24,000 birds each grown to 6 weeks of age, what is the total amount of phosphorus in pounds applied to the land from all four of these houses if all of the litter is applied to surrounding fields.

Additional information:

Daily feed intake: 28 lbs/100 birds
Daily manure output: 32 lbs/100 birds

Litter produced: 1 ton/200 birds (2,000 lb/1 ton)
Analyzed Phosphorus content in litter: 0.9%

- a. 53,333 lb P
- b. 376.5 lb P
- c. 6,456 lb P
- d. 8,640 lb P
- e. Not enough information provided
- 27. In a broiler starter diet, 22% protein is ideal to meet growth and protein accretion requirements. If two available ingredients to be included in the diet are soy bean meal (48% protein) and corn gluten feed (18% protein). What percentage of soybean meal will be used in the diet to meet protein requirements?
  - a. 13.3%
  - b. 25.2%
  - c. 50.9%
  - d. 62.8%
  - e. 86.6%
- 28. Incidence of *Salmonella* in a poultry processing plant must be below 10% carcasses testing positive. If in one day, 200,000 birds are processed and *Salmonella* incidence is 0.5% how many carcasses were affected by the bacteria?
  - a. 500
  - b. 1,000
  - c. 20,000
  - d. 100,000
  - e. Not enough information provided

29. From one commercial broiler complex average breast yield is 24.6 of live weight. If on one farm there are 6 houses with 25,000 birds placed per house, and birds are reared to a live weight of 7.5 lb. How much breast meat in pounds is produced by this one flock?

Additional information: Flock mortality was 3.5 %

- a. 276,750 lb
- b. 267,063.8 lb
- c. 35,608.5 lb
- d. 305,906.8 lb
- e. 426,525.7 lb
- 30. The goal for winter tunnel ventilation of poultry houses is to maintain the desired temperature and humidity of the building while supplying fresh air and protecting the birds from sudden temperature changes. In January, a commercial house containing 26,000 broilers that are approximately 4.5 lb on average is using tunnel ventilation. Given the following requirements what is the **total** air flow that should be moving through the house to maintain appropriate conditions.

Bird Weight (lb)	Air Flow (CFM per bird)
3.0	1.8
4.0	2.2
5.0	2.6

- a. 46,800
- b. 57,200
- c. 62,400
- d. 67,600
- e. Not enough information provided