**2020 North Carolina FFA Association**

**State Poultry Evaluation CDE Knowledge Test**

**Directions**: Read each question carefully and choose the best possible answer. Using the Universal Judging Form, find the section identified as “Class 13 Written Exam” and bubble in the correct answer for questions 1-25 on the test. Each correct answer is worth two (2) points. Maximum score is 50.

**PLEASE DO NOT MAKE ANY MARKS ON THIS TEST!**

|  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- |
| \_\_\_\_\_ | 1. | Which of the following is **not** true regarding air sacs in birds? | | | | | | |
|  | | A. | | | They reduce specific gravity of flying birds. | | | | |
|  | | B. | | | They have many blood vessels to aid in gaseous exchange. | | | | |
|  | | C. | | | They help regulate body temperature. | | | | |
|  | | D. | | | They provide a reserve supply of air for flying birds. | | | | |
|  |  |  | | | | | | |
| \_\_\_\_\_ | 2. | At what age are female turkeys typically processed? | | | | | | |
|  | | A. | | | | 4 to 7 weeks | | | | |
|  | | B. | | | | 8 to 10 weeks | | | | |
|  | | C. | | | | 14 to 16 weeks | | | | |
|  | | D. | | | | 18 to 20 weeks | | | | |
|  |  |  | | | | | | |
| \_\_\_\_\_ | 3. | In 2015, the National Chicken Council estimated that further-processed products made up \_\_\_\_ of the U.S. chicken market. | | | | | | |
|  | | A. | | | | 2% | | | | |
|  | | B. | | | | 11% | | | | |
|  | | C. | | | | 49% | | | | |
|  | | D. | | | | 83% | | | | |
|  |  |  | | | | | | |
| \_\_\_\_\_ | 4. | Which hormone, released by the pituitary gland, is responsible for stimulating oviposition? | | | | | | |
|  | | | A. | | | | Luteinizing Hormone (LH) | | | | |
|  | | | B. | | | | Prolactin | | | | |
|  | | | C. | | | | Oxytocin | | | | |
|  | | | D. | | | | Follicle Stimulating Hormone (FSH) | | | | |
|  |  |  | | | | | | |
| \_\_\_\_\_ | 5. | Birds differ from mammals in all of the following ways **except**: | | | | | | |
|  | | | | A. | | | | their hearts have four chambers. | | | | |
|  | | | | B. | | | | they have air sacs. | | | | |
|  | | | | C. | | | | their bones are hollow. | | | | |
|  | | | | D. | | | | sperm survive in the female’s body much longer. | | | | |
|  |  |  | | | | | | |
| \_\_\_\_\_ | 6. | Which muscle is responsible for flexing and extending the hip? | | | | | | |
|  | | | A. | | | | Coccygis | | | | |
|  | | | B. | | | | Iliotibialis | | | | |
|  | | | C. | | | | Obliquus | | | | |
|  | | | D. | | | | Pterylarum | | | | |
|  |  |  | | | | | | |
| \_\_\_\_\_ | 7. | All of the following are common criticisms of air chilling of carcasses **except**: | | | | | | |
|  | | | A. | | | | bacterial cross-contamination. | | | | |
|  | | | B. | | | | lower yields. | | | | |
|  | | | C. | | | | increased cost. | | | | |
|  | | | D. | | | | efficiency. | | | | |
|  |  |  | | | | | | |
| \_\_\_\_\_ | 8. | “Dubbing” is the surgical removal of a bird’s: | | | | | | |
|  | | | A. | | | | comb. | | | | |
|  | | | B. | | | | wattles. | | | | |
|  | | | C. | | | | oil glands. | | | | |
|  | | | D. | | | | feathers. | | | | |
|  |  |  | | | | | | |
| \_\_\_\_\_ | 9. | Which of the following is **not** a major function of the skeletal system? | | | | | | |
|  | | | A. | | | | Defense against predators | | | | |
|  | | | B. | | | | Assistance in respiration and flight | | | | |
|  | | | C. | | | | Formation of red blood cells | | | | |
|  | | | D. | | | | Support of the muscles | | | | |
|  |  |  | | | | | | |
| \_\_\_\_\_ | 10. | What color of light is used to calm birds for handling? | | | | | | |
|  | | | A. | | | | white | | | | |
|  | | | B. | | | | red | | | | |
|  | | | C. | | | | blue | | | | |
|  | | | D. | | | | yellow | | | | |
|  |  |  | | | | | | |
| \_\_\_\_\_ | 11. | Ideally, water is withheld \_\_\_\_ hour(s) before processing of poultry. | | | | | | |
|  | | | A. | | | | 1 | | | | |
|  | | | B. | | | | 4 | | | | |
|  | | | C. | | | | 8 | | | | |
|  | | | D. | | | | 12 | | | | |
|  |  |  | | | | | | |
| \_\_\_\_\_ | 12. | According to FSIS-USDA regulations, chicken meat can only be labeled as “fresh” if it has never been held below \_\_\_\_ at any point in shipping. | | | | | | |
|  | | | A. | | | | 0° F | | | | |
|  | | | B. | | | | 18° F | | | | |
|  | | | C. | | | | 26° F | | | | |
|  | | | D. | | | | 32° F | | | | |
|  |  |  | | | | | | |
| \_\_\_\_\_ | 13. | How much time does an egg spend in a hen’s uterus? | | | | | | |
|  | | | A. | | | | 15 minutes | | | | |
|  | | | B. | | | | 3 hours | | | | |
|  | | | C. | | | | 1.25 hours | | | | |
|  | | | D. | | | | 20 to 21 hours | | | | |
|  |  |  | | | | | | |
| \_\_\_\_\_ | 14. | The gizzard is described as a bird’s “teeth” because it: | | | | | | |
|  | | | A. | | | | consists of powerful muscles that grind course food. | | | | |
|  | | | B. | | | | secretes digestive enzymes. | | | | |
|  | | | C. | | | | helps break down more resistant cell wall materials in the presence of anaerobic bacteria. | | | | |
|  | | | D. | | | | stores and moistens food. | | | | |
|  |  |  | | | | | | |
| \_\_\_\_\_ | 15. | All of the following are common shank colors **except**: | | | | | | |
|  | | | A. | | | | yellow | | | | |
|  | | | B. | | | | green | | | | |
|  | | | C. | | | | white | | | | |
|  | | | D. | | | | purple | | | | |
|  |  |  | | | | | | |
| \_\_\_\_\_ | 16. | At most, the incidence levels of Salmonella must be maintained at levels below \_\_\_\_ to pass FSIS inspection. | | | | | | |
|  | | | A. | | | | 25% | | | | |
|  | | | B. | | | | 10% | | | | |
|  | | | C. | | | | 5% | | | | |
|  | | | D. | | | | 1% | | | | |
|  |  |  | | | | | | |
| \_\_\_\_\_ | 17. | In which section of a hen’s reproductive tract are the two shell membranes formed? | | | | | | |
|  | | | A. | | | | Uterus | | | | |
|  | | | B. | | | | Magnum | | | | |
|  | | | C. | | | | Infundibulum | | | | |
|  | | | D. | | | | Isthmus | | | | |
|  |  |  | | | | | | |
| \_\_\_\_\_ | 18. | What is the proper name for the wishbone? | | | | | | |
|  | | | A. | | | | Coracoid | | | | |
|  | | | B. | | | | Coccygeal | | | | |
|  | | | C. | | | | Carpals | | | | |
|  | | | D. | | | | Clavicle | | | | |
|  |  |  | | | | | | |
| \_\_\_\_\_ | 19. | Pectoral muscles account for roughly \_\_\_\_\_\_\_\_ of a bird’s total weight. | | | | | | |
|  | | | A. | | | | 5% to 10% | | | | |
|  | | | B. | | | | 10% to 15% | | | | |
|  | | | C. | | | | 15% to 20% | | | | |
|  | | | D. | | | | 20% to 25% | | | | |
|  |  |  | | | | | | |
| \_\_\_\_\_ | 20. | The primary purpose of the Semitendinosus muscle is to: | | | | | | |
|  | | | A. | | | | elevate and depress the tail. | | | | |
|  | | | B. | | | | flex the knee joint and extend the thigh. | | | | |
|  | | | C. | | | | flex the knee and rotate the leg outward. | | | | |
|  | | | D. | | | | maintain bird posture. | | | | |
|  |  |  | | | | | | |
| \_\_\_\_\_ | 21. | Birds lack all of the following **except**: | | | | | | |
|  | | | A. | | | | tongue. | | | | |
|  | | | B. | | | | teeth. | | | | |
|  | | | C. | | | | lips. | | | | |
|  | | | D. | | | | cheeks. | | | | |
|  |  |  | | | | | | |
| \_\_\_\_\_ | 22. | Which two senses are both generally highly developed in fowl? | | | | | | |
|  | | | A. | | | | Smell and sight | | | | |
|  | | | B. | | | | Sight and hearing | | | | |
|  | | | C. | | | | Hearing and taste | | | | |
|  | | | D. | | | | Taste and smell | | | | |
|  |  |  | | | | | | |
| \_\_\_\_\_ | 23. | Chicken, guinea fowl, turkey, and pheasant belong to which taxonomic order? | | | | | | |
|  | | | A. | | | | Anseriformes | | | | |
|  | | | B. | | | | Passeriformes | | | | |
|  | | | C. | | | | Columbiformes | | | | |
|  | | | D. | | | | Galliformes | | | | |
|  |  |  | | | | | | |
| \_\_\_\_\_ | 24. | Growing new feathers is a severe physiological drain on birds. Therefore, when hens are molting they generally stop: | | | | | | |
|  | | | A. | | | | eating. | | | | |
|  | | | B. | | | | producing eggs. | | | | |
|  | | | C. | | | | sleeping. | | | | |
|  | | | D. | | | | growing. | | | | |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| \_\_\_\_\_ | 25. | Which of the following is **not** a reason that scalding is used to remove feathers? | | |
|  | | | A. | Hot water denatures the proteins of the feather follicle. | |
|  | | | B. | The hot water removes the waxy cuticle from the skin. | |
|  | | | C. | The hot water kills off bacteria from the carcass. | |
|  | | | D. | Hotter temperatures remove yellow pigment in the skin making it appear whiter. | |

**Answer Key**

|  |  |  |
| --- | --- | --- |
| # | Answer |  |
| 1. | **B** | *C-13 Poultry Science Manual for National FFA Career Development Events-7th Edition* |
| 2. | **C** | *C-97 Poultry Science Manual for National FFA Career Development Events-7th Edition* |
| 3. | **C** | *C-97 Poultry Science Manual for National FFA Career Development Events-7th Edition* |
| 4. | **C** | *C-13 Poultry Science Manual for National FFA Career Development Events-7th Edition* |
| 5. | **A** | *C-13 Poultry Science Manual for National FFA Career Development Events-7th Edition* |
| 6. | **B** | *C-13 Poultry Science Manual for National FFA Career Development Events-7th Edition* |
| 7. | **A** | *C-97 Poultry Science Manual for National FFA Career Development Events-7th Edition* |
| 8. | **A** | *C-13 Poultry Science Manual for National FFA Career Development Events-7th Edition* |
| 9. | **A** | *C-13 Poultry Science Manual for National FFA Career Development Events-7th Edition* |
| 10. | **C** | *C-13 Poultry Science Manual for National FFA Career Development Events-7th Edition* |
| 11. | **B** | *C-97 Poultry Science Manual for National FFA Career Development Events-7th Edition* |
| 12. | **C** | *C-97 Poultry Science Manual for National FFA Career Development Events-7th Edition* |
| 13. | **D** | *C-13 Poultry Science Manual for National FFA Career Development Events-7th Edition* |
| 14. | **A** | *C-13 Poultry Science Manual for National FFA Career Development Events-7th Edition* |
| 15. | **D** | *C-13 Poultry Science Manual for National FFA Career Development Events-7th Edition* |
| 16. | **B** | *C-97 Poultry Science Manual for National FFA Career Development Events-7th Edition* |
| 17. | **D** | *C-13 Poultry Science Manual for National FFA Career Development Events-7th Edition* |
| 18. | **D** | *C-13 Poultry Science Manual for National FFA Career Development Events-7th Edition* |
| 19. | **C** | *C-13 Poultry Science Manual for National FFA Career Development Events-7th Edition* |
| 20. | **B** | *C-13 Poultry Science Manual for National FFA Career Development Events-7th Edition* |
| 21. | **A** | *C-13 Poultry Science Manual for National FFA Career Development Events-7th Edition* |
| 22. | **B** | *C-13 Poultry Science Manual for National FFA Career Development Events-7th Edition* |
| 23. | **D** | *C-13 Poultry Science Manual for National FFA Career Development Events-7th Edition* |
| 24. | **B** | *C-13 Poultry Science Manual for National FFA Career Development Events-7th Edition* |
| 25. | **C** | *C-97 Poultry Science Manual for National FFA Career Development Events-7th Edition* |