**2013-2014 STATE FFA POULTRY EVALUATION**

**CAREER DEVELOPMENT EVENT**

**KNOWLEDGE TEST**

Contestant Number: Name;\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Chapter Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Score:

Directions: Read each question carefully and choose the best possible answer. Using the Universal Judging Form, find the section that is identified as Questions/Exam and bubble in the correct answer for question 1 - 25 on this test. Each correct answer is worth two (2) points. The maximum score is 50. **PLEASE DO NOT MAKE ANY MARKS ON THIS TEST!**

|  |  |  |
| --- | --- | --- |
| \_\_\_\_\_ | 1. | The principal advantage in using official standards and grades is to furnish an acceptable common language in the trading and marketing of the product, thus making possible: |
|  | A. | The start of disputes |
|  | B. | Dispensing of unwanted eggs |
|  | C. | Controling cholesterol content |
|  | D. | Establishing buying guides for consumers |
|  |  |  |
| \_\_\_\_\_ | 2. | Grades apply to “lots” of eggs such as: |
|  | A. | Dozens, 30 dozen cases and carloads |
|  | B. | Dozens, 50 dozen cases and 100 dozen cases |
|  | C. | Dozens & 1,000 counts |
|  | D | Dozens, 2 dozen, 3 down and 4 dozen |
|  |  |  |
| \_\_\_\_\_ | 3. | Which of the following instruments is used to determine interior/internal quality factors of eggs: |
|  | A. | Script |
|  | B. | Candling light |
|  | C. | X Rays |
|  | D. | Nano technology |
|  |  |  |
| \_\_\_\_\_ | 4. | When evaluating the final grade of the interior quality of a egg with an air cell greater than 3/16 inch, you would grade this egg as a: |
|  | A. | AA |
|  | B. | A |
|  | C. | B |
|  | D. | Loss |
|  |  |  |
| \_\_\_\_\_ | 5. | The U.S. standards, grades, and weight classes for shell eggs defines certain eggs that are inedible, cooked, frozen, contaminated, musty, moldy, or contains a large blood spot as: |
|  | A. | AA |
|  | B. | A |
|  | C. | B |
|  | D. | Loss |
|  |  |  |
| \_\_\_\_\_ | 6. | Which of the following is not used to define egg shell soundness? |
|  | A. | Check |
|  | B. | Dented Check |
|  | C. | Defeat |
|  | D. | Leaker |
|  |  |  |
| \_\_\_\_\_ | 7. | The temperature of a freshly laid egg is: |
|  | A. | 105 degrees F |
|  | B. | 110 degrees F |
|  | C. | 98 degrees F |
|  | D. | 90 degrees F |
|  |  |  |
| \_\_\_\_\_ | 8. | In these operations parent birds of breeder male and breeder females are raised to produce fertile hatching eggs: |
|  | A. | Broiler grow out operations |
|  | B. | Egg breeder operations |
|  | C. | Broiler processing |
|  | D. | Grow out operation |
|  |  |  |
| \_\_\_\_\_ | 9. | An example of a purebred chicken is: |
|  | A. | Benton Rhode Island Red |
|  | B. | Yellow Cockrels |
|  | C. | White Sebrights |
|  | D. | Small Fowl |
|  |  |  |
| \_\_\_\_\_ | 10. | This is considered the standard for raising poultry for show: |
|  | A. | American Poultry Association |
|  | B. | www.bantamclub.com |
|  | C. | The poultry science manual of FFA Career Development Event |
|  | D. | The Standard of Perfection |
|  |  |  |
| \_\_\_\_\_ | 11. | A common myth is that: |
|  | A. | Green-Blue shelled eggs are higher in cholesterol |
|  | B. | Green color yolks in eggs are from contamination with bacteria |
|  | C. | Brown eggs are more nutritious than white shelled eggs |
|  | D | Eggs do not contain any fat |
|  |  |  |
| \_\_\_\_\_ | 12. | Poultry meat should be cooked to an internal temperature of \_\_\_\_\_ and eggs to an internal temperature of \_\_\_\_\_ to kill any bacteria or salmonella. |
|  | A. | 98F, 120F |
|  | B. | 98F, 98F |
|  | C. | 170F, 160F |
|  | D | 260F, 270F |
|  |  |  |
| \_\_\_\_\_ | 13. | The Rhode Island Red, Plymouth Rock and New Hampshire are all breeds of this class of chickens: |
|  | A. | American |
|  | B. | Asiatic |
|  | C. | Continental |
|  | D. | English |
|  |  |  |
| \_\_\_\_\_ | 14. | The purpose of this program is to reduce the threat of egg transmitted diseases: |
|  | A. | The Standard of Perfection |
|  | B. | National Poultry Improvement Plan (NPIP) |
|  | C. | Purebred Birds |
|  | D. | PETA |
|  |  |  |
| \_\_\_\_\_ | 15. | A growing niche market and alternative to confinement in the poultry industry is: |
|  | A. | Waterfowl |
|  | B. | Purebred Birds |
|  | C. | Layer Houses |
|  | D. | Free Range Poultry |
|  |  |  |
| \_\_\_\_\_ | 16. | The majority of ducks raised commercially in the US are this breed: |
|  | A. | Muscovy |
|  | B. | Rouen |
|  | C. | Campbell |
|  | D. | White Pekins |
|  |  |  |
| \_\_\_\_\_ | 17. | The major breeds of geese in the heavy class are: |
|  | A. | Sebastapol, Pilgrim, Batt |
|  | B. | Chinese, Tuffed, Roman |
|  | C. | Canada, Egyptian, Pomeranian |
|  | D. | Toulouse, Emden, African |
|  |  |  |
| \_\_\_\_\_ | 18. | Before purchasing these birds you must determine if a permit is required in your state: |
|  | A. | Organic free range poultry |
|  | B. | Game Birds |
|  | C. | Turkeys |
|  | D. | Ducks |
|  |  |  |
| \_\_\_\_\_ | 19. | Geese raised on pasture consume large amounts of: |
|  | A. | Feathers |
|  | B. | Rouphages & fiber |
|  | C. | Commercial feeds |
|  | D. | Vitamins |
|  |  |  |
| \_\_\_\_\_ | 20. | Producing game birds in confinement can lead to: |
|  | A. | Cannibalism |
|  | B. | Green Yolks |
|  | C. | Cholesterol |
|  | D. | Less aggressive birds |
|  |  |  |
| \_\_\_\_\_ | 21. | Traditionally this practice is performed on chickens between 7 to 10 days of age: |
|  | A. | Sanitizing & disinfecting the house |
|  | B. | Lowering the feed level in feeders for several days |
|  | C. | Adding grit to the feed trays |
|  | D. | Beak trimming |
|  |  |  |
| \_\_\_\_\_ | 22. | Cracked eggs can be caused by: |
|  | A. | Improved genetics |
|  | B. | Lower environmental temperatures |
|  | C. | Respiratory diseases such as bronchitis and new castle diseases |
|  | D. | Low air moisture levels |
|  |  |  |
| \_\_\_\_\_ | 23. | The unit of measurement of light on one square foot of surface area with a distance of one foot from the light source is called: |
|  | A. | Lumen |
|  | B. | Watt |
|  | C. | Foot Candle |
|  | D. | Lux |
|  |  |  |
| \_\_\_\_\_ | 24. | Blood spots or meat spots aggregating not more than one eight inch in diameter qualify as a: |
|  | A. | AA Quality |
|  | B. | A Quality |
|  | C. | Loss |
|  | D. | B Quality |
|  |  |  |
| \_\_\_\_\_ | 25. | When examining exterior quality factors on egg shells that have a fine hair line crack, the membrane is intact, and the egg contents do not leak qualifies as a: |
|  | A. | Non gradable |
|  | B. | Check |
|  | C. | Leaker |
|  | D. | AA, A or B Quality |

**2013-2014 STATE FFA Poultry EVALUATION**

**CAREER DEVELOPMENT EVENT**

**KNOWLEDGE TEST**

**ANSWER SHEET**

|  |  |  |
| --- | --- | --- |
| **#** | **Answer** | **Text and page number** |
| 1. | D | *Poultry Science Manual for National FFA Career Development Events B-22* |
| 2. | A | *Poultry Science Manual for National FFA Career Development Events B-22* |
| 3. | B | *Poultry Science Manual for National FFA Career Development Events B-23* |
| 4. | C | *Poultry Science Manual for National FFA Career Development Events B-25* |
| 5. | D | *Poultry Science Manual for National FFA Career Development Events B-28* |
| 6. | C | *Poultry Science Manual for National FFA Career Development Events B-31* |
| 7. | A | *Poultry Science Manual for National FFA Career Development Events B-25* |
| 8. | B | *Poultry Science Manual for National FFA Career Development Events C-3* |
| 9. | A | *Poultry Science Manual for National FFA Career Development Events C-143* |
| 10. | D | *Poultry Science Manual for National FFA Career Development Events C-143* |
| 11. | C | *Poultry Science Manual for National FFA Career Development Events C-146* |
| 12. | C | *Poultry Science Manual for National FFA Career Development Events C-147* |
| 13. | A | *Poultry Science Manual for National FFA Career Development Events C-144* |
| 14. | B | *Poultry Science Manual for National FFA Career Development Events C-145* |
| 15. | D | *Poultry Science Manual for National FFA Career Development Events C-148* |
| 16. | D | *Poultry Science Manual for National FFA Career Development Events C-149* |
| 17. | D | *Poultry Science Manual for National FFA Career Development Events C-149* |
| 18. | B | *Poultry Science Manual for National FFA Career Development Events C-152* |
| 19. | B | *Poultry Science Manual for National FFA Career Development Events C-151* |
| 20. | A | *Poultry Science Manual for National FFA Career Development Events C-152* |
| 21. | D | *Poultry Science Manual for National FFA Career Development Events C-133* |
| 22. | C | *Poultry Science Manual for National FFA Career Development Events C-141* |
| 23. | A | *Poultry Science Manual for National FFA Career Development Events C-140* |
| 24. | D | *Poultry Science Manual for National FFA Career Development Events C-23* |
| 25. | B | *Poultry Science Manual for National FFA Career Development Events B-31* |