

Final Exam

**1. Circle the best single response for each of the following statements:
(24 points)**

1. Which of these is major energy sources in commercial poultry feeds:
a) corn; b) wheat; c) soy bean meal.
2. Which of these is the major protein source in commercial poultry feeds:
a) soybean meal; b) barley; c) fish meal; d) sunflower seed meal.
3. When used in poultry feed, lime stone provide the birds with____. a) calcium and phosphorus; b) phosphorus; c) calcium.
4. Which of these is the anti-nutritional factor found in raw soy bean seeds: a) gossypol; b) anti-trypsin; c) cyclo-propionic acid; d) a and b
5. When fish meal is given to poultry, water intake by the bird ____ . a) decreases; b) remains the same; c) decreases.
6. Which of the following is used as an anti-oxidant in poultry feeds? a) ethoxyquin; b) elancoban; c) xanthophyte.
7. which product is used to improve the pelting ability of processed poultry feeds? a) wheat bran; b) molasses; c) sunflower seed meal.
8. Which of these is not an animal protein supplement? a) yeast; b) fish meal; c) whey; d) meat tankage.
9. Most common mycotoxin is ____ . a) aflatoxin; b) zerelinone; c) vomitoxin.
10. Corn has protein content of ____ percent. a) 11; b) 8; c) 12; d) 13.
11. Anti-coccidials are routinely added to poultry feed to control ____ . a) round worm; b) coccidian; c) Newcastle.
12. A non-respiratory disease caused by a virus____. a) gumboro; b) CRD; c) Newcastle
13. Commercial laying hens are undergo force molting after _____ in production. a) 12-14 months; b) 10 months; c) 16 months.
14. Commercial laying pullets are exposed to _____ hours of light during production. a) 16; b) 23; c) more than 16.
15. After molting, hens commonly reach peak production at _____. a) 95%
b. 75-80% c. 85-90%
16. Which of these aids in grinding of coarse feed material? a) proventriculus
b) crop; c) gizzard
17. Which of these aids in digestion of lipids in the small intestines? a) pancreatic lipase; b) pancreatic amylase
18. Which of these are digested to single amino acids? a) lipids; b) proteins c) carbohydrates
19. Which segment of the hen's oviduct functions in precipitation of albumin?
a) infundibulum; b) isthmus; c) shell gland; d) magnum.
20. Hens lay eggs in a certain time pattern called____. a) clutch; b) break; c) match
21. Hatching eggs , prior to setting, are stored at ____a) 23 c; b) 10 c; c) 18.3 c
22. Hatching eggs must be incubated with the broad end _____. a) down; b) up
23. When chickens are day-old, the temperature in the brooding room should

be ____ degrees centigrade. a) 37.7-38; b) 33-35; c) 30-32.
24. Which of these best describes Hy-line? a) commercial egg laying hens; b) commercial broilers; c) a breed of laying chickens

2. **Explain the factors that must be monitored to insure the success of the chicken eggs incubation and hatching.**

a. Temperature (5 points)

b. Humidity (5 points)

c. Turning (2 points)

d. Ventilation (4 points)

3. **Comment on factors which affect egg shell quality. (8 points)**

- a.
.....
- b.
.....
- c.
.....
- d.
.....

4. **Name chickens diseases for which vaccines are available. (6 points)**

- a.
- b.
- c.
- d.
- e.

f.

5. **List concepts of bio-security that insure the transmission of poultry diseases among poultry premises.** (9 points)

- a.
- b.
- c.
- d.
- e.
- f.
- g.
- h.
- i.

6. **An egg producer has asked you to advise him on best means of raising egg laying pullets from day old to onset of egg laying. Explain to him how each of the are managed?**

a. **Feeds and Nutrition** (10 points)

b. **Light schedule (assume birds placement is in August)** (6 points)

7. Give an example(s) for each of the following: (21 pts.)

1. Nutrients in feed and foods:

- a.
- b.
- c.
- d.
- e.

2. Common commercial sources of calcium and phosphorus

- a.
- b.

3. The major source of sodium for poultry.....

4. Micro-elements

- a.
- b.

5. Three bacterial diseases that affect poultry

- a.
- b.
- c.
- d.

6. components of the gastric juice

- a.
- b.

7. Commercial meat-type chickens

- a.
- b.

8. Breeds of meat type chickens of commercial importance

- a.
- b.
- c.

9. A water-soluble vitamin (provide complete names):,

10. A broiler producer is trying to figure out what should he do prior to receiving a new patch of day-old chicks from a local hatchery. How will you advise him about the following?

- a. Hours of light for the first 4 days..... and then hors thereafter.
- b. The brooder temperature for the first week will be
- c. At the time of marketing, feed conversion ratio is good to be around.....
- d. A mortality rate of% is not that bad.
- e. You tell him that he should vaccinate the chicks for which diseases?,
- f. The chick are given rations which are call with 22% crude protein, with 20% crude protein, and with% crude protein