Name	
Date	Hour



The Poultry Industry

Multij	ole (<u>Choice</u>
_		nswer that best completes each statement or question.
	1.	Which poultry species dominates the United States poultry industry?
		A. turkeys
		B. geese
		C. ducks
		D. chickens
	2.	The first chickens in North America were brought by
		A. Spanish explorers in the 1500s
		B. British troops in the 1700s
		C. trading ships in the mid 1800s
		D. settlers to Jamestown Colony in the early 1600s
	3.	What year did the first commercial hatchery open in the United States?
		A. 1850
		B. 1870
		C. 1900
		D. 1910
	4.	When was mechanical poultry dressing first used?
		A. 1900
		B. 1920
		C. 1940
		D. 1960
	5.	In what decade did cash receipts for poultry sales exceed those for hogs?
		A. 1960s
		B. 1970s
		C. 1980s

D. 1990s

 6.	The third most important type of commercial poultry is
	A. ducks
	B. geese
	C. quail
	D. ratites
 7.	Commercial strains of white egg-laying hens are usually developed from the
	A. Cornish Rock
	B. White Leghorn
	C. Production White
	D. Rhode Island White
	D. Milode Island Wille
 8.	Large breeds' mature weights range from about
	A. two pounds up to 8 to 10 pounds
	B. three pounds up to 6 or 7 pounds
	C. five pounds up to 11 or 12 pounds
	D. eight pounds up to 14 or 15 pounds
 9.	Mature bantam breeds generally weigh
	A. one to two pounds
	B. two to four pounds
	C. four to six pounds
	D. six to ten pounds
10.	Production layers average about
	A. 125 eggs per year
	B. 250 eggs per year
	C. 300 eggs per year
	D. 365 eggs per year
 11.	How long does it take for a chicken to complete an egg?
	A. slightly more than 12 hours
	B. slightly more than 24 hours
	C. slightly more than 36 hours
	D. slightly more than 48 hours

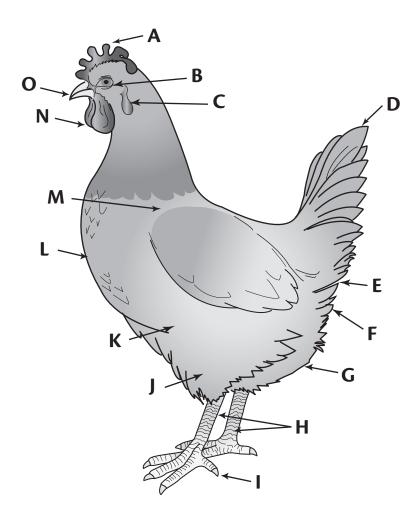
 12.	What temperature are eggs kept at in an incubator so they develop properly?
	A. 60° F
	B. 70° F
	C. 90° F
	D. 100° F
	5. 100 T
 13.	How long does it take for a chicken egg to hatch?
	A. 16 days
	B. 18 days
	C. 21 days
	D. 24 days
1/	
 14.	Shining a bright light through the egg to view the contents is referred to as
	A sour Alians
	A. candling
	B. racking
	C. lighting
	D. selecting
15.	During the first week brooder chicks should be given at least
	A. 5 square inches of floor space per chick
	B. 10 square inches of floor space per chick
	C. 15 square inches of floor space per chick
	D. 20 square inches of floor space per chick
	20 aquino mondo en noce apueso por esman
 16.	Since 1970, per capita consumption of chicken and turkey has
	A. more than doubled
	B. more than tripled
	C. decreased by one-third
	D. decreased by one-half
 17.	What country is the world's largest poultry producer?
	A. China
	B. Mexico
	C. United States
	D. United Kingdom

	18.	The highest grade that eggs can receive is
		A. A B. AA C. B D. BB
	19.	The consumption of eggs decreased between 1970 and 1990 because consumers where concerned about
		A. fatB. caloriesC. costD. cholesterol
True/F	alse	<u>e</u>
	20.	Geese are raised in the United States mostly for their eggs.
	21.	The fat and cholesterol contents of chicken are generally lower than that of beef or pork.
	22.	Eggs with colored shells are more nutritious than white-shell eggs.
	23.	Many purebred breeds of chicken have declined in numbers to the point where the American Livestock Breed Conservancy considers them to be in danger of surviving.
	24.	The portion of the egg that takes the longest to develop is the albumen.
	25.	Most chickens today are hatched and raised through artificial means.
	26.	The offal from slaughtering operations and the manure from production operations are used as fertilizer and animal feed.
	27.	Eggs and their components are used to prepare ointments, antidotes, vaccines, and culture media.
	28.	Giblets are considered an inedible by-product of slaughtering.
	29.	Debeaking is performed to prevent chicks from pecking and harming each other.
	30.	Ostrich skin is used to make fine, quality leather often used in cowboy boots.

Matching

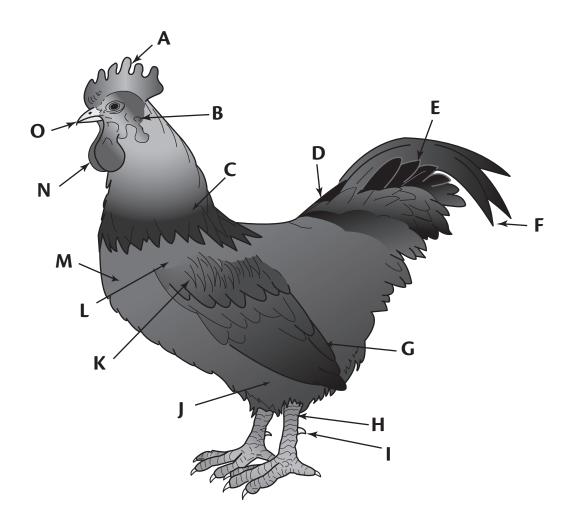
Identify each hen part by matching it with its name.

 31. pubic bone	 36. comb	 41. tail
 32. hock	 37. toe	 42. ear lobe
 33. eye ring	 38. beak	 43. abdomen
 34. keel bone	 39. wattle	 44. shanks
 35. vent	 40. breast	 45. shoulder



Matching
Identify each rooster part by matching it with its name.

 46. cape	 51. wattle	 56.	male tail feathers
 47. hock	 52. ear	 57.	wing coverts
 48. spur	 53. saddle	 58.	sickle feathers
 49. comb	 54. thigh	 59.	wing primaries
 50. beak	 55. breast	 60.	shoulder



Matching

Match each term with its definition. A. tom B. gander C. poult D. gosling E. drake _____ 61. young turkey _____ 62. mature male turkey _____ 63. young goose _____ 64. mature male duck _____ 65. male goose **Matching** Match each term with its definition. A. pullet B. broilers C. capon D. layers E. cockerel

