

Name _____

Date _____ Hour _____

11

The Poultry Industry

Multiple Choice

Choose the answer 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
- _____ 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
- _____ 13. How long does it take for a chicken egg to hatch?
- A. 16 days
 - B. 18 days
 - C. 21 days
 - D. 24 days
- _____ 14. Shining a bright light through the egg to view the contents is referred to as _____.
- 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
- _____ 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 were concerned about _____.
- A. fat
 - B. calories
 - C. cost
 - D. cholesterol

True/False

- _____ 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

_____ 32. hock

_____ 33. eye ring

_____ 34. keel bone

_____ 35. vent

_____ 36. comb

_____ 37. toe

_____ 38. beak

_____ 39. wattle

_____ 40. breast

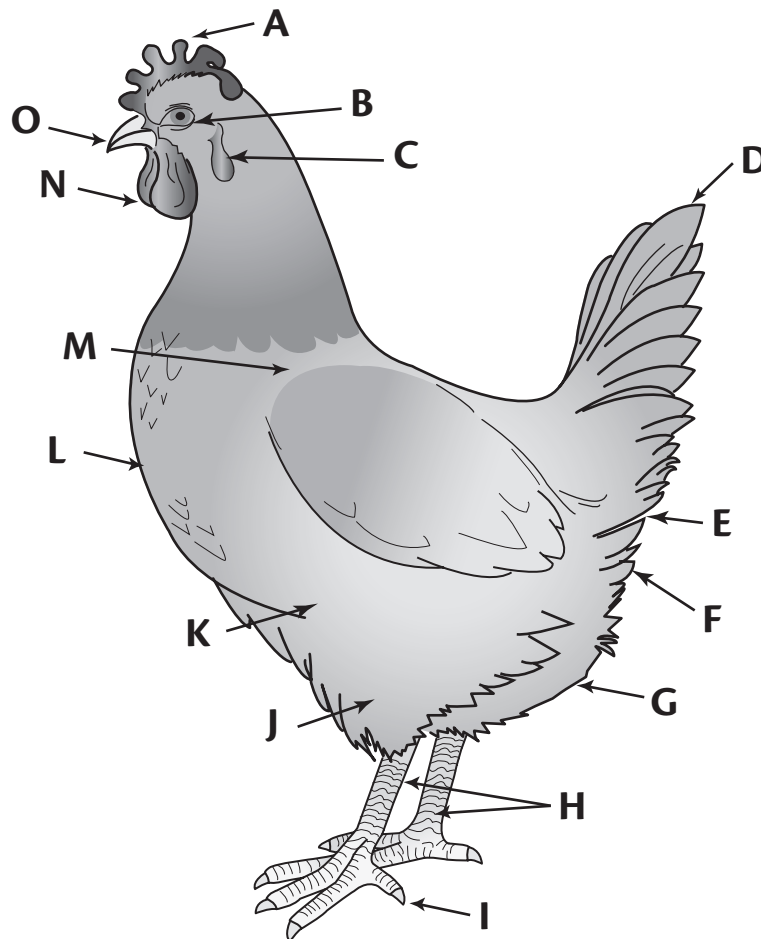
_____ 41. tail

_____ 42. ear lobe

_____ 43. abdomen

_____ 44. shanks

_____ 45. shoulder



Matching

Identify each rooster part by matching it with its name.

_____ 46. cape

_____ 47. hock

_____ 48. spur

_____ 49. comb

_____ 50. beak

_____ 51. wattle

_____ 52. ear

_____ 53. saddle

_____ 54. thigh

_____ 55. breast

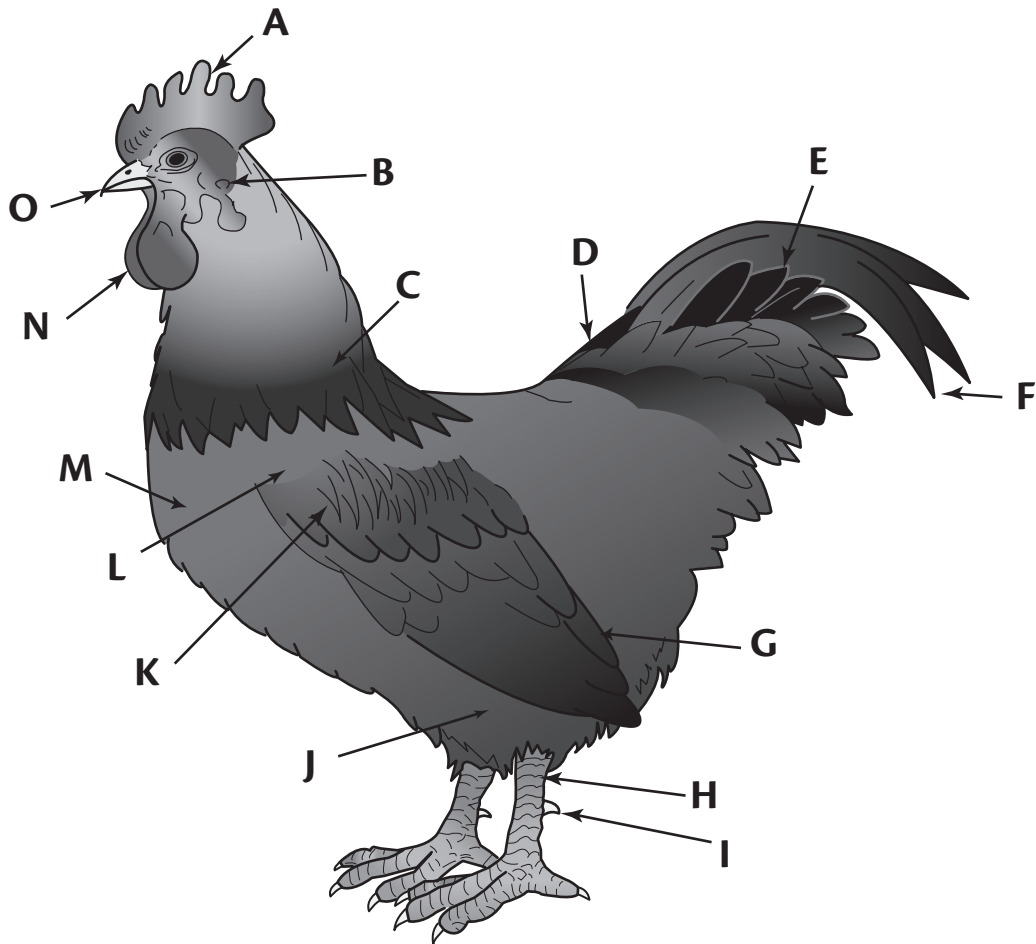
_____ 56. male tail feathers

_____ 57. wing coverts

_____ 58. sickle feathers

_____ 59. wing primaries

_____ 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

_____ 66. castrated male chicken

_____ 67. young female chicken

_____ 68. chickens raised as young meat chickens

_____ 69. male chicken under one year of age

_____ 70. chickens raised as egg-producing chickens

