

LIVE POULTRY		
Question #	Answer	
1	3	
2	4	
3	2	
4	4	
5	3	
6	3	
7	4	
8	3	
9	2	
10	3	
	Placing	Cuts
11 -- Broilers	1-3-4-2	2 - 3 - 4
12 -- Hens	3-2-1-4	3 - 2 - 4

INTERIOR EGG					
Egg #	AA	A	B	Loss	Actual Grade Bubble Letter
	A	B	C	D	
1	3	5	3	0	
2	5	3	1	0	
3	3	5	3	0	
4	5	3	1	0	
5	3	5	3	0	
6	1	3	5	0	
7	1	3	5	0	
8	5	3	1	0	
9	1	3	5	0	
10	0	0	0	5	

EXTERIOR EGG				
Egg #	AA/A	B	NG	Actual Grade Bubble Letter
	F	G	H	
11	3	5	0	
12	0	0	5	
13	3	5	0	
14	0	0	5	
15	3	5	0	
16	5	3	0	
17	0	0	5	
18	3	5	0	
19	5	3	0	
20	0	0	5	

WRITTEN FACTOR	
EGG #	ANSWER
21	F
22	D
23	G
24	D
25	B
26	J
27	C
28	E
29	J
30	A

READY TO COOK					
Carcass #	A	B	C	NG	Actual Grade Bubble Letter
	A	B	C	D	
1	1	3	5	0	
2	0	0	0	5	
3	1	3	5	0	
4	3	5	3	0	
5	1	3	5	0	
6	5	3	1	0	
7	3	5	3	0	
8	3	5	3	0	
9	1	3	5	0	
10	5	3	1	0	
	Placing	Cuts			
11 -- Carcasses	4-1-2-3	6 - 2 - 1			

FPP	
Written Factors	Answers
1	D
2	G
3	C or E
4	C
5	F
6	E
7	F
8	G
9	B or D or F
10	A
FPP ID	Answer
11	13
12	23
13	27
14	24
15	16
16	7
17	14
18	20
19	29
20	21

2019 Poultry CDE Test

1. The \_\_\_\_\_ is a white spot on the yolk of infertile eggs, while the \_\_\_\_\_ is seen on fertile eggs and looks like a “bullseye” because of early cell division.
  - a. Chalazae, albumin
  - b. Blastodisc, Blastoderm
  - c. Blood spot, Meat spot
  - d. None of the above
2. For which of the following diseases has no treatment or vaccine and eradication programs are used?
  - a. High Path Avian Influenza
  - b. Coccidiosis
  - c. Fowl Pox
  - d. None of above
3. A hatchery manager plans on setting 9 day old eggs with an average egg size of 2.1 ounces. His current flock normally needs 21 days and 3 hours to incubate. How much additional time is needed for incubation?
  - a. 3 hrs.
  - b. 4.5 hrs.
  - c. 9 hrs.
  - d. No correction needed
4. Reducing carcass temp is important in poultry processing. What is one advantage of air chilling of carcasses over conventional water baths?
  - a. Low cost
  - b. Higher yields
  - c. Lower water retention
  - d. None of the above
5. CY’s broiler house contains a flock of 25,000 birds. The average weight of the flock is 5 lbs. If we need 5 CFMs per bird, how many total CFMs do we need insure proper ventilation?
  - a. 2500
  - b. 125000
  - c. 5000
  - d. None of the above
6. What percent of total poultry meat production does further processing account for.
  - a. <10
  - b. 15
  - c. 20
  - d. >50
7. Soybean meal makes up a significant portion of poultry diets in the Midwest. What nutrient class does it primary provide.
  - a. Carbohydrates
  - b. Fats and Oils
  - c. Minerals
  - d. Proteins

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8. A layer facility would be populated with new pullets when the pullets are what age?
  - a. 6-10 Wks.
  - b. 10-12 Wks.
  - c. 16-18 Wks.
  - d. 20-22 Wks.
9. Which is **NOT** a potential career in the poultry industry?
  - a. Toxicologist
  - b. Advertising Specialist
  - c. Environmentalist
  - d. None of the above
10. Which sense is poorly developed in poultry?
  - a. Smell
  - b. Hearing
  - c. Sight
  - d. All of the Above
11. Assuming a gallon of water weights 8.35 lbs., and we want to add 1 pound of water for every two pounds of carcasses. How many gallons of water should we plan on adding to the pile to compost 125 lbs. of carcasses?
  - a. 9.4 gal
  - b. 7.5 gal
  - c. 94 gal
  - d. None of the above
12. This type of poultry waste storage can include manure belts taking the manure to a **separate** building.
  - a. In-house pits
  - b. High-Rise storage system
  - c. Dry-Stack Storage System
  - d. Lagoons
13. Table eggs are stored according to food safety guidelines, however hatching eggs are maintained at how many degrees Fahrenheit?
  - a. 30
  - b. 42
  - c. 65
  - d. 80
14. What is the principle advantage in using official standards and grades in egg production?
  - a. Reduce international trade
  - b. Furnish an acceptable common language
  - c. Insure Food Safety
  - d. None of the above
15. In conventional egg production the majority of commercial hens are derived from?
  - a. Rhode Island Red
  - b. Cornish
  - c. White Leghorn
  - d. Barred Rock

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16. Which steps of poultry processing are in the correct order?
  - a. Grading, packaging, eviscerating
  - b. Withdrawal from feed, scalding and defeathering, catching and transport
  - c. Scalding and defeathering, evisceration, inspection
  - d. Mechanical cutting, distribution, stunning and killing
17. For the 1000 eggs a small producer set, she knows she had 50 percent fertility rate. She expects her hatchability to be about 90 percent. How many chicks should she estimate on hatching?
  - a. 450
  - b. 500
  - c. 900
  - d. 1000
18. Which federal governmental agency is responsible for the inspection of meat before it commercially marketed?
  - a. FDA
  - b. USDA-FSIS
  - c. IDALS
  - d. OSHA
19. A pullet starter diet requires 1 % calcium in the diet. Our calcium source guarantees their product to have 40% Ca. How much of our calcium source do we need for 2000 lbs. of our starter diet? Assume no other sources of calcium.
  - a. 2 lbs.
  - b. 20 lbs.
  - c. 50 lbs.
  - d. 800 lbs.
20. Often times a triangle is used to describe the genetic flow in the poultry industry. What is the highest level of primary breeder farms?
  - a. Pedigree
  - b. Grandparent
  - c. Multiplier
  - d. Great Grandparent
21. What is the cooperative voluntary program designed to prevent the spread of poultry diseases in the United States.
  - a. Centers for Disease Control
  - b. National Animal Health Laboratory Network
  - c. National Poultry Improvement Plan
  - d. National Veterinary Services Laboratories
22. Which industries include a hatchery in at least one of it's production segment?
  - a. Table egg industry
  - b. Broiler meat industry
  - c. Turkey meat industry
  - d. all of the above

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23. How many body systems come together in the cloaca?
- 2
  - 3
  - 4
  - 5
24. What percent of turkey production occurs under a contract system?
- 50%
  - 65%
  - 95%
  - 100%
25. To prevent temperature shock to the embryo, how long should a hatchery manager plan on pre-warming the eggs he plans on setting?
- 2-6 hrs.
  - 6-12 hrs.
  - 18-24 hrs.
  - Pre warming is not necessary
26. \_\_\_\_\_ is the air temperature a human would feel when stepping out of a swimming pool on a windy day.
- Dry bulb temperature
  - Wet bulb temperature
  - Relative humidity
  - Water Vapor content
27. What skeletal adaptations do chickens have for flight?
- Dense heavy bones for rigidity
  - Fusion of bones in certain areas
  - Hollow long bones
  - B and C
28. What is the correct order to clean and disinfect poultry housing and equipment?
- Disinfect, Wet wash, Dry Clean
  - Clean and disinfect at same time with combination product
  - Dry clean, Wet wash, Disinfect
  - Wet wash then disinfect
29. The function of the \_\_\_\_\_ muscle is to depress the wing.
- Pectoralis minor
  - Pectoralis major
  - Trapezium
  - Coccygis
30. All of the parts of a chick are in place by what day of incubation?
- 7
  - 10
  - 18
  - 21

2019 Poultry CDE Test

2019 Poultry CDE Key

1. B
2. A
3. A
4. C
5. B
6. A
7. D
8. C
9. D
10. A
11. B
12. C
13. C
14. B
15. C
16. C
17. A
18. B
19. C
20. A
21. C
22. D
23. B
24. C
25. B
26. B
27. D
28. C
29. B
30. B