



1. What is the method used to judge interior egg quality?
A. Candling
2. Name the four USDA grades of quality for eggs.
A. AA, A, B, & Inedible
3. Name the four main parts of an egg.
A. Albumen, Yolk, Shell, & Shell Membrane.
4. What happens to the air cell of an egg as it ages?
A. It becomes larger.
5. How deep may an air cell be for an egg to be graded as AA quality? (& for A & B quality?)
A. 1/8 inch. The air cell in A quality eggs is less than 3/16 inch, B quality is more than 3/16 inch.
6. How visible should the yolk of a fresh egg be when candled?
A. Only slightly visible. The yolk becomes more visible as it ages.
7. How are eggs with blood spots graded?
A. If the blood spots are smaller than 1/8 inch in diameter, the egg is B quality. If the spots are larger, then the egg is inedible.
8. How can you tell the chalaza of an egg from a blood spot when candling?
A. There will be a bright area of refracted light accompanying the shadow of the chalaza.
9. What are the three grades of exterior quality of an egg?
A. A, B, & Dirty.
10. What causes an egg to be classified as dirty?
A. Adhering dirt on the eggshell (larger than 1mm in area) and/or prominent stains covering as little as 1/32 of the shell.
11. What external faults could an egg have that would cause it to be graded as B quality instead of A?
A. Examples: Strange shape, small stains, rough areas, pronounced ridges, thin spots in shell.
12. What are three factors used in judging ready-to-cook poultry?
A. Exposed parts, broken & disjointed bones, & missing parts.



13. Locate the following parts of a hen:
- | | | | |
|-------------|--------------|-----------|------------|
| A: Comb | Top of head | Wattle | Under beak |
| Cape | Back of neck | Primaries | Wing |
| Secondaries | Wing | Hock | Leg |
| Spur | Leg | Shank | Leg |
| Web | Foot | | |
14. Name the four disqualifications general to poultry.
A. Deformed beak, crooked back, split, slipped, or clipped wing, twisted feathers in primaries or secondaries of wing & sickles or main tail feathers, split tails, absence of some main tail feathers, wry tails, squirrel tails (except Japanese Bantams), crooked breast or keel bone (Turkeys), duck foot.
15. Name three types of bacteria that cause food poisoning:
A. Staph (Staphylococcus aureus), Salmonella, Clostridium perfringens, Campylobacter jejuni, botulism (Clostridium botulinum).
16. What is a baby goose called?
A. A gosling.
17. How is avian blood different from human blood?
A. Avian blood is nucleated (has a nucleus in each blood cell).
18. True or False: Certain bones in birds are connected to its respiratory system and hold air.
A. True. These are called Pneumatic bones.
19. True or False: A hen takes the calcium for making egg shells from her own bones.
A. True. Bones which supply calcium are called Medullary bones.
20. What is a crop in a bird used for?
A. It holds food until the bird is ready to digest it.
21. What are two diseases that can spread from chickens to turkeys?
A. Blackhead and Sinusitis.
22. What is culling?
A. The removal of sick, injured, or unwanted birds from your flock.
23. Why should you cull your flock?
A. To stop the spread of disease, to keep your flock productive, and to keep unwanted traits from reappearing in future generations.



24. What is a class of chickens?
A. A class is a group of breeds from the same geographic area. The class's name can tell you where those breeds originated.
25. What is a breed of chickens?
A. A group of chickens which possess a given set of physical features, such as body shape, skin color, carriage or station, feathered or non-feathered shanks, or number of toes.
26. How is a variety different from a breed?
A. A variety is a subdivision of a breed, meaning that chickens within a variety are differentiated from the other varieties by certain features such as plumage comb, comb type, or presence of a beard or muff.
27. What is a strain?
A. A strain is a subdivision of a variety or a breed that was the product of a breeding program.
28. What does the term "Bantam" mean?
A. Bantam means that the chicken is a miniature, bred specifically for showing.
29. How much should a Bantam chicken weigh in comparison to its larger counterparts?
A. One-fifth as much.
30. What are "frizzles"?
A. Frizzles are chickens with a genetic modification that causes each feather to curl back towards the bird's head instead of lying naturally towards the tail. Although listed as a breed, frizzling can be easily introduced into any population of chickens.
31. Name four game birds raised for shooting preserves.
A. Quail, mallard ducks, chukars, and pheasants.
32. Define "bloom:"
A. A natural coating that seals pores in the eggshell, keeping the egg from spoiling as fast.
33. Define "chalaza:"
A. Strands of egg white that hold the yolk in place.
34. Define "Haugh unit:"
A. A measurement used to determine albumen quality.
35. Define "oviposition:"
A. Laying of a hen's egg.



36. Define "pullet:"
A. A hen less than one year old.
37. Are chickens cannibalistic?
A. Yes. This is why beak trimming is sometimes necessary.
38. Is a seed diet alone enough for a pet bird?
A. No. Seeds lack certain trace nutrients necessary for a bird's health.
39. Name five different Ratites.
A. Rheas, Kiwis, Cassowaries, Emus, & Ostriches
40. What two Ratites are not grown commercially?
A. Kiwis and Cassowaries.
41. How big can ostriches become?
A. They can grow eight feet tall and weigh 400 pounds.
42. Which breed of chicken is most often used for egg production?
A. Single Comb White Leghorn.
43. Which breed of turkey is used most often in the turkey industry?
A. The Beltsville White.
44. Why are Beltsville Whites used most often in the turkey industry?
A. They have a faster weight gain and feed conversion ratio.
45. Why are white turkeys favored over darker turkeys in the turkey industry?
A. Dark-colored turkeys sometimes leave dark or black pin feathers in the skin.
46. True or False: Birds chew their food with their bill.
A. False.
47. True or False: Preening is when birds smooth their feathers with their feet.
A. False: birds smooth their feathers (preen) with their bill.
48. True or False: Feathers distinguish birds from all other types of animals.
A. True.
49. True or False: A baby bird's egg tooth is used for eating.
A. False. It is used for hatching.
50. True or False: Molting is when birds lose their old feathers and grow new ones.
A. True.



51. True or False: An ornithologist is a person who studies birds.
A. True.
52. True or False: Only roosters roost.
A. False.
53. What is a cockerel?
A. A male bird under one year of age.
54. What do birds eat to help grind up their food?
A. Grit.
55. How old are most fryers and broilers when they are sold?
A. Around 6 to 13 weeks old.
56. What is a stewing chicken?
A. A chicken after the fryer and broiler stage.
57. How many eggs will an average hen lay in one day?
A. One.
58. What type of egg (green, white or brown) has the most nutritional value?
A. They are all equal.
59. Which is impossible for a hen to lay an egg without a shell, an egg with two yolks, an octagonal-shaped egg or an egg without a rooster?
A. An octagonal-shaped egg.
60. The color of an egg may help you determine:
A. The breed of the chicken.
61. What does the unhatched chicken eat?
A. The egg yolk.
62. What are oyster shells used for when raising poultry?
A. Calcium for hard shells.
63. What is a tail of a fowl called when it is permanently carried to one side?
A. Wry tail.
64. What wild bird is probably the ancestor of today's domestic pigeon?
A. Blue Barred Rock Pigeon.



65. Which of the following is not one of the three basic classes of pigeons?
A. Passenger.
66. How many different kinds of birds are there in the world?
A. More than 8000.
67. What are the longest feathers on a bird's wing?
A. Primaries.
68. What do migratory birds do?
A. Fly north for the summer and south for the winter.