



POULTRY **QUIZ BOWL QUESTIONS** AND ANSWERS



1. When grading dressed poultry there are five defects to be considered.  
Name three of them:
  - a. Discoloration
  - b. Bruises
  - c. Exposed Flesh
  - d. Pinfeathers
  - e. Freezing Defects
  
2. When yellow shanked birds have bleached shanks it means the hen has been laying for at least how many months?  
Three
  
3. What is meant by dual-purpose breeds?  
Breeds that produce both eggs and meat but neither as efficiently as breeds bred especially for either egg or meat product.
  
4. Name two of the dual purpose breeds  
Rhode Island Reds  
White Plymouth Rocks  
New Hampshires  
Barred Plymouth Rocks
  
5. How many grades of dressed poultry are there?  
Three
  
6. What is the temperature of an egg when laid?  
104° F
  
7. What is the relative humidity that helps eggs hold their maximum quality?  
70-80 Percent
  
8. A complete starter ration should be fed to chicks during the first  
6-8 Weeks

9. A publication giving a description of all recognized poultry breeds is?  
Standard of Perfection
10. The fleshy growth above a turkeys beak is called a  
Snood
11. How many weeks from hatched date does it take a broiler to be ready for  
butchering?  
8-10 weeks
12. What is a brooder?  
A brooder is a source of heat to keep chicks warmer during the first  
four to six weeks of age.
13. What is the preferred position for storing an egg?  
Small End Down
14. Selecting the layers from the non-layers is a process called?  
Culling
15. A term used to describe a serious deformity or a defect which prevents a  
bird from receiving an award.  
Disqualification
16. Anything short of perfection in a poultry show is a  
Defect
17. One of the epidermal outgrowths, which collectively forms the external  
covering or plumage of a bird.  
Feather
18. A collective term applying to chickens, ducks, geese and turkeys. Poultry  
means the same thing.  
Fowl
19. The grade of eggs depends upon:  
the quality of the yolk and white

20. True or false. Eggs with a white shell have a milder flavor than those with a brown shell

False

21. True or false. Large eggs are the best buy for all purposes

False

22. True or false. Eggs freeze at 32° F

False

23. True or false. Grade B eggs have the same nutritional value as Grade A eggs?

True

24. The single elongated tapering growth extending from the rear of a rose comb.

Spike

25. The long curved feathers of a male chicken's tail.

Sickles

26. A term used to designate those birds having feathers on the outer sides of shanks, and the outer, or the outer and middle toes.

Feather-Legged

27. A term used to describe a tightly folded slim, tapering, whip-like tail. A desired characteristic of some breeds and a defect in others.

Gamy Tail

28. A term used to describe feathers which are curled or which curve outward and forward. It is a desirable characteristic of certain breeds.

Frizzle Feather

29. A female fowl usually one year old or more.

Hen

30. The joint between lower thigh and shank.

Hock

31. A definite division in the rear of the blade of a single comb.

Split Comb

32. Those feathers which cover the base of the primary and secondary wing and main tail feathers.

Coverts

33. A globular tuft of feathers on the top of the head of some breeds.

Crest

34. A male fowl less than one year old.

Cockerel

35. A comb consisting of a single leader from the base of the beak to a hollow crown set firmly on the center of the head surrounded by a circle of regular points.

Buttercup Comb

36. An established group of fowls, related by breeding, possessing a distinctive shape, the same general weight, and often a variety of colors and/or combs.

Breed

37. The short feathers at the juncture of the back and neck underneath the hackle and between the shoulders.

Cape

38. A cluster of longer feathers hanging from the upper throat of some breeds.

Beard

39. The horny formation projecting from the front of the head of chickens forming the forward mouth-parts.

Beak

40. Two alternating colors on a feather running across the width of the feather.

Barring

41. The entire forward part of the body from the juncture of the neck and body down to the rear point of the keel bone.

Breast

42. a full grown male duck is called a

Drake

43. The mass of feathers over the back and base of tail of a fowl giving it a rounded effect.

Cushion

44. Plumage of poultry in which the surface is spotted with colors or shades of color that differ from the ground color.

Mottling

45. Indistinct or irregular markings which destroy the desirable contrast with the ground color.

Mossy

46. The fleshy protruding part on top of the head of a fowl. It is larger in the male than female.

Comb

47. A condition of the shanks and toes of a fowl caused by a small burrowing mite which raise and deform the scales.

Scaley Leg

48. A low, short comb set well forward on the head. It is wider at the forward end and has a slightly bumpy service.

Strawberry Comb

49. A crest in which there is a division with feathers falling to either side.

Split Crest

50. Miniature fowl which are about 1/5 the size of standard fowl.

Bantams

51. What is the proper temperature range for holding eggs at home?

40 - 55 degrees F

