

UNDERSTANDING THE FOOD POISONERS

1. Spell “staphylococcus aureus”
2. At warm temperatures, staph produces a _____.
3. Symptoms of staph poisoning appear after how many hours?
4. To prevent staph poisoning, don’t leave food out over:
 - a. ½ hour
 - b. 1 hours
 - c. 1 ½ hours
 - d. 2 hours
5. Which food is not considered a susceptible food for staph poisoning?
 - a. cheese
 - b. starchy salads
 - c. cake
 - d. poultry salads
6. Spell “susceptible”.
7. Spell “diarrhea”.
8. Spell “salmonella”.
9. You can get salmonella when infected food is eaten _____ or_____.
10. Spell “contaminating”.
11. Symptoms of staph poisoning include _____ and _____.
12. Symptoms of salmonella poisoning appear after how many hours?
13. Symptoms of salmonella poisoning can last up to:
 - a. 7 days
 - b. 8 days
 - c. 9 days
 - d. 10 days
14. Spell “unpasteurized”.
15. Spell “clostridium perfringens”.

16. "Buffet germ" is a term for?
17. Which bacteria grow rapidly in large portions of food that are cooling slowly?
18. Symptoms of clostridium perfringens poisoning appear after how many hours?
19. Symptoms of clostridium perfringens poisoning include ____ and ____ ____.
20. To prevent clostridium perfringens poisoning, keep cold foods under:
 - a. 45° F
 - b. 50° F
 - c. 40° F
 - d. 55° F
21. To prevent clostridium perfringens poisoning, keep hot foods over:
 - a. 125° F
 - b. 130° F
 - c. 135° F
 - d. 140° F
22. Spell "campylobacter jejuni".
23. Symptoms of campylobacter jejuni poisoning appear after how many days?
24. Symptoms of campylobacter jejuni poisoning may last how many days?
25. Which is not a symptom of campylobacter jejuni poisoning?
 - a. diarrhea
 - b. cramping
 - c. vomiting
 - d. fever
26. To prevent campylobacter jejuni poisoning, don't drink ____ water or ____ milk.
27. Spell "clostridium botulinum".
28. Clear liquids turned milky is a warning sign of?
29. Symptoms of botulism poisoning appear after how many hours?
30. Untreated botulism can be ____.
31. What are two symptoms of botulism?
32. Spell "botulism".

33. Spell “poisoning”.

34. Spell “microscopic”.

AVIAN SYSTEMS

1. Spell “skeletal”.

2. The skeletal system is important to the bird for _____?

3. Two unique functions of the skeletal system are _____ and _____.

4. Spell “respiration”.

5. Spell “vertebrae”.

6. The two special types of bones which make up the bird’s skeletal system are the _____ and the _____.

7. The _____ bones are important to the bird for respiration.

8. The _____ bones are an important source of calcium for the laying hen.

9. Spell “pneumatic”.

10. Spell “medullary”.

11. Spell “humerus”.

12. Spell “clavicle”.

13. Spell “scapula”.

14. Which of the following is not an example of a pneumatic bone?

- a. humerus
- b. clavicle
- c. femur
- d. skull

15. Which of the following is not an example of a medullary bone?

- a. scapula
- b. ulna
- c. sternum
- d. tibia

16. ____ is the primary component of egg shell.
17. To make an egg, a hen mobilizes _____% of her body calcium.
18. Spell “mandible”.
19. Spell “epistropheus”.
20. Spell “coracoid”.
21. Spell “patella”.
22. Spell “fibula”.
23. Spell “metatarsus”.
24. Spell “femur”.
25. Spell “ischium”.
26. Spell “pygostyle”.
27. Spell “ilium”.
28. Spell “phalanges”.
29. Spell “occipital”.
30. The respiratory system is made up of what three things?
31. The lungs of the bird are different from that of a mammal’s in that they are _____.
32. How many pairs of air sacs are in a bird?
 - a. 1
 - b. 2.
 - c. 3
 - d. 4
33. The four pair of air sacs are the?
34. The one single air sac is the _____ air sac.
35. Proteins, which chemically break down food, are called _____.
36. Spell “enzymes”.

37. The _____ is the tube that connects the mouth with the rest of the digestive tract.
38. Spell “esophagus”.
39. The system that functions to utilize food material for the maintenance of all the other systems of the bird’s body is the:
- skeletal
 - circulatory
 - excretory
 - digestive
40. The part of the digestive system that is used to store food until the bird is ready to digest it is the _____.
41. The proventriculus secretes how many enzymes?
- 1
 - 2
 - 3
 - 4
42. Spell “proventriculus”.
43. What are the two enzymes the proventriculus secretes?
44. Spell “duodenum”.
45. The small intestine is important for what?
46. Spell “absorption”.
47. Two blind pouches that have no real function make up the?
- cloaca
 - pancreas
 - kidneys
 - cecum
48. Spell “cecum”.
49. The pancreas is located in the center of the?
- pancreatic loop
 - intestinal loop
 - esophageal loop
 - duodenal loop
50. Spell “duodenal”.

51. The pancreas secretes juice which neutralizes the Hydrochloric Acid secreted by the _____.
52. Bile is produced by the _____.
53. The color of bile is _____ _____.
54. Bile is necessary for the absorption of?
55. Bile is stored in the _____ _____.
56. When food passes into the duodenum, it causes the gall bladder to empty the bile into the?
57. The digestive tract, the reproductive tract and the excretory tract all end up at the?
58. Spell "cloaca".
59. The cloaca is important for absorbing what from foodstuffs which will leave the body?
- a. nutrients
 - b. moisture
 - c. protein
 - d. fat
60. In order that the large end will be laid first, the egg from the female's reproductive tract is flipped where?
61. Spell "trachea".
62. What makes the bird totally unique from all other animals?
63. The feather serves how many functions?
- a. 3
 - b. 4
 - c. 5
 - d. 6
64. What are the functions of feathers?
65. When a bird rearranges its barbules and barbicels, it is called _____?
66. Spell "barbule".
67. Spell "barbicel".

68. Birds lose their feathers once a year during a _____.
69. Feathers lost during a molt are replaced in about:
- 27 days
 - 31 days
 - 21 days
 - 35 days
70. Two types of barbules are the _____ barbule and the _____ barbule.

BREEDS, VARIETIES & STRAINS

1. Spell "Australorp".
2. Australorps belong to the:
 - American Class
 - Asiatic Class
 - English Class
 - Mediterranean Class
3. Australorps come in how many varieties?
4. The weight of a Black Australorp cock is:
 - 7½ pounds
 - 8 pounds
 - 8½ pounds
 - 9 pounds
5. The weight of a Black Australorp hen is:
 - 6 pounds
 - 6½ pounds
 - 7 pounds
 - 7 ½ pounds
6. The weight of a Black Australorp cockerel is:
 - 7½ pounds
 - 8 pounds
 - 8½ pounds
 - 9 pounds
7. The weight of a Black Australorp pullet is:
 - 5½ pounds
 - 6 pounds
 - 6½ pounds
 - 7 pounds

8. Skin color of a Black Australorp is?
9. The eggshell color of an Australorp egg is?
10. The Australorp was developed in:
 - a. Austria
 - b. Australia
 - c. England
 - d. Italy
11. The cross of the Australorp with the White Leghorn produces a chicken called the?
12. Two reasons the Austrawhite cross fell from popularity are?
13. An Australorp hen set the world's record for egg production with how many eggs in 365 days?
14. According to the Avian Bowl Manual, Cornish come in how many varieties?
15. The weight of a Cornish cock is:
 - a. 9 pounds
 - b. 9½ pounds
 - c. 10 pounds
 - d. 10½ pounds
16. The weight of a Cornish hen is:
 - a. 7 pounds
 - b. 7½ pounds
 - c. 8 pounds
 - d. 8½ pounds
17. The weight of a Cornish cockerel is:
 - a. 8 pounds
 - b. 8½ pounds
 - c. 9 pounds
 - d. 9½ pounds
18. The weight of a Cornish pullet is:
 - a. 6½ pounds
 - b. 6 pounds
 - c. 5½ pounds
 - d. 5 pounds
19. Cornish skin color is_____.

20. Cornish eggshell color is _____.
21. Cornish were developed to be the:
- best layers
 - heaviest chickens
 - ideal meat bird
 - ultimate meat bird
22. Cornish were developed in the:
- city of Cornwall, England
 - state of Cornwall, England
 - county of Cornwall, England
 - hills of Cornwall, England
23. Cornish were originally known as _____.
24. Spell "pugnacious".
25. Compared to some breeds, Cornish chicks tend to be more _____.
26. Spell "cannibalistic".
27. The three varieties of Dorkings are?
28. The weight of a Dorking cock is:
- 9½ pounds
 - 9 pounds
 - 8½ pounds
 - 8 pounds
29. The weight of a Dorking hen is:
- 6 pounds
 - 7 pounds
 - 8 pounds
 - 9 pounds
30. The weight of a Dorking cockerel is:
- 7 pounds
 - 7½ pounds
 - 8 pounds
 - 8½ pounds
31. The weight of a Dorking pullet is:
- 6 pounds
 - 6½ pounds

- c. 5 pounds
- d. 5½ pounds

32. Dorking skin color is _____.

33. Dorking eggshell color is _____.

34. Dorkings are a good, general-purpose fowl for producing:

- a. meat
- b. feathers
- c. meat & eggs
- d. eggs

35. Dorkings are believed to have originated in _____.

36. The Dorking body is described as:

- a. triangular
- b. square
- c. rectangular
- d. trapezoid

37. Dorkings have how many toes?

38. What color are Dorking earlobes?

39. What are the varieties of Orpingtons?

40. The weight of an Orpington cock is:

- a. 10 pounds
- b. 10½ pounds
- c. 9 pounds
- d. 9½ pounds

41. The weight of an Orpington hen is:

- a. 7½ pounds
- b. 8 pounds
- c. 8½ pounds
- d. 9 pounds

42. The weight of an Orpington cockerel is:

- a. 9½ pounds
- b. 9 pounds
- c. 8½ pounds
- d. 8 pounds

43. The weight of an Orpington pullet is:

- a. 6 pounds
- b. 6½ pounds
- c. 7½ pounds
- d. 7 pounds

44. Orpington skin color is _____.

45. Orpington eggshell color is _____.

46. Orpingtons were developed in the:

- a. country of Orpington
- b. county of Orpington
- c. state of Orpington
- d. town of Orpington

47. Spell “Orpington”.

48. Orpingtons were developed during the:

- a. 1860’s
- b. 1870’s
- c. 1880’s
- d. 1890’s

49. What are the varieties of Sussex?

50. The weight of a Sussex cock is:

- a. 9½ pounds
- b. 9 pounds
- c. 8½ pounds
- d. 8 pounds

51. The weight of a Sussex hen is:

- a. 7 pounds
- b. 7½ pounds
- c. 8 pounds
- d. 8½ pounds

52. The weight of a Sussex cockerel is:

- a. 7 pounds
- b. 7½ pounds
- c. 8 pounds
- d. 8½ pounds

53. The weight of a Sussex pullet is _____ pounds.

54. Spell “Sussex”.

55. Sussex skin color is _____.
56. Sussex eggshell color is _____.
57. _____ is one of the best of the dual-purpose chickens.
58. Sussex originated where?
59. Sussex have:
- square bodies
 - rectangular bodies
 - triangular bodies
 - circular bodies
60. Red Caps have what color earlobes?
61. Red Cap eggshell color is _____.
62. Spell "Ancona".
63. What are the varieties of Anconas?
64. An Ancona cock weighs _____.
65. An Ancona hen weighs _____.
66. An Ancona cockerel weighs _____.
67. An Ancona pullet weighs _____.
68. Anconas are fowl that lay a rather:
- small egg
 - medium egg
 - large egg
 - jumbo egg
69. Ancona are said to have originated in (which city of what country)?
70. In shape and size, Anconas resemble what other Mediterranean Class breed?
71. Spell "Mediterranean"
72. Anconas were once a prime:
- meat and egg producing breed
 - meat producing breed

c. egg producing breed

73. Spell "Andalusian".

74. A Blue Andalusian cock weighs _____.

75. A Blue Andalusian hen weighs _____.

76. A Blue Andalusian cockerel weighs _____.

77. A Blue Andalusian pullet weighs _____.

78. Blue Andalusian skin color is _____.

79. Blue Andalusian eggshell color is _____.

80. Blue Andalusians were developed initially in _____.

81. When two blues are mated, they produce offspring in the ratio of:

- a. one black, one blue, one white
- b. two black, one blue, two white
- c. one black, two blue, two white
- d. one black, two blue, one white

82. According to the Avian Bowl Manual, Leghorns come in how many varieties?

83. A Leghorn cock weighs _____.

84. A Leghorn hen weighs _____.

85. A Leghorn cockerel weighs _____.

86. A Leghorn pullet weighs _____.

87. Leghorn skin color is _____.

88. Leghorn eggshell color is _____.

89. Leghorns are:

- a. meat type chickens
- b. egg and meat type chickens
- c. egg type chickens

90. What breed figured in the development of most of our modern egg-type strains?

91. Spell "Leghorn".

92. Where are Leghorns said to have originated?

93. Leghorns:

- a. often go broody
- b. sometimes go broody
- c. rarely go broody
- d. never go broody

94. Spell "Minorca".

95. There are how many varieties of Minorcas?

96. Which is not a variety of Minorcas?

- a. rose comb black
- b. rose comb buff
- c. rose comb white
- d. single comb black

97. The weight of a Single Comb Black Minorca cock is _____.

98. The weight of a cock of any variety of Minorcas except Single Comb Black is _____.

99. The weight of a Single Comb Black Minorca hen is _____.

100. The weight of a hen of any variety of Minorcas except Single Comb Black is _____.

101. The weight of a Single Comb Black Minorca cockerel is _____.

102. The weight of a cockerel of any variety of Minorcas except Single Comb Black is _____.

103. The weight of a Single Comb Black Minorca pullet is _____.

104. The weight of a pullet of any variety of Minorcas except Single Comb Black is _____.

105. Minorca skin color is _____.

106. Minorca eggshell color is _____.

107. Minorcas take their name from an island off the coast of _____.

108. The largest Mediterranean class breed is the:

- a. Ancona
- b. Minorca
- c. Andalusian
- d. Spanish

109. Minorcas are said to have a:

- a. small comb
- b. medium size comb
- c. large comb

110. Minorcas have:

- a. square bodies
- b. rectangular bodies
- c. circular bodies
- d. angular bodies

111. A Spanish cock weighs _____.

112. A Spanish hen weighs _____.

113. A Spanish cockerel weighs _____.

114. A Spanish pullet weighs _____.

115. Spanish skin color is _____.

116. Spanish eggshell color is _____.

117. What breed was once known as “The Fowls of Seville”?

118. The oldest breed of chickens that exists in the United States today is the _____.

119. The color of the wattles of White Faced Black Spanish is _____.

120. The large area of snow white skin surrounding the face and wattles of White Faced Black Spanish is actually an overdeveloped _____.

121. Anconas, Andalusians, Leghorns, Minorcas and Spanish. State two other Mediterranean class breeds.

122. Buttercups lay:

- a. small eggs
- b. medium eggs
- c. large eggs
- d. jumbo eggs

123. Buttercups come from _____.
124. The chief distinguishing feature of Buttercups is their _____ _____.
125. Buttercups are a:
- small breed
 - medium size breed
 - large breed
126. Catalanas are a:
- small breed
 - medium size breed
 - large breed
127. Spell "Catalana".
128. The breed that comes closest to being a dual-purpose breed than any of the other Mediterranean breeds is the _____.
129. Catalanas are noted for their _____.

RAISING GAME BIRDS

- Every business operates on the principle of?
- States usually require a person to acquire a _____ _____ _____ before obtaining and keeping game birds.
- To facilitate cleaning, hatcheries should have _____ _____ sloped to _____ _____ in every room.
- Hatchery walls and ceilings should be constructed of _____ materials.
- Spell "impervious".
- Hatchery temperature should be maintained between _____° and _____°F.
- Hatchery temperature should be maintained between _____° and _____°C.
- In a hatchery, why is evaporative cooling preferred in the summer, especially in dry areas? (it increases humidity of incoming air)
- The main function of ventilation is?
- Before handling eggs in a hatchery, always _____ _____ _____.

11. What are two reasons not to set thin-shelled eggs?
12. Eggs stored for two weeks should be preset for:
 - a. 9 hours
 - b. 10 hours
 - c. 11 hours
 - d. 12 hours
13. Eggs stored for three weeks should be preset for:
 - a. 19 hours
 - b. 18 hours
 - c. 17 hours
 - d. 16 hours
14. Eggs stored one day should have a maximum storage temperature of _____°F or _____°C.
15. Eggs stored two to four days should have a maximum storage temperature of _____°F or _____°C.
16. Eggs stored five to ten days should have a maximum storage temperature of _____°F or _____°C.
17. Eggs stored over ten days should have a maximum storage temperature of _____°F or _____°C.
18. Never fumigate eggs between _____ and _____ hours of incubation.
19. Another name for H₂O is _____.
20. Operate the incubator:
 - a. 48 hours before setting eggs
 - b. 36 hours before setting eggs
 - c. 24 hours before setting eggs
 - d. 12 hours before setting eggs
21. To ensure proper levels of oxygen and carbon dioxide in the incubator:
 - a. lots of ventilation is necessary
 - b. occasional ventilation is necessary
 - c. no ventilation is necessary
 - d. some ventilation is necessary
22. Eggs should never be set:
 - a. large end up
 - b. small end up

- c. horizontally
23. During the first 2/3's of incubation, eggs should be turned:
- a. every 2 to 6 hours
 - b. every 2 to 4 hours
 - c. every 2 to 3 hours
 - d. hourly
24. If mechanical turning is not available, turn eggs:
- a. 1 or more times per day
 - b. 2 or more times per day
 - c. 3 or more times per day
 - d. 4 or more times per day
25. In a fan ventilated incubator, the dry bulb temperature should be between _____ °F and _____ °F.
26. In a fan ventilated hatcher, the dry bulb temperature should be _____ °F.
27. Eggs should be turned how often during the hatching period?
28. Game bird eggs should be candled after ___ to ___ days of incubation.
29. Game bird eggs should be candled (in relation to hatching):
- a. 1 to 2 days before hatching
 - b. 2 to 3 days before hatching
 - c. 3 to 4 days before hatching
 - d. 4 to 5 days before hatching
30. The incubation period for Chinese Ring-necked Pheasants is?
31. The incubation period for Mongolian Ring-necked Pheasants is?
32. The incubation period for Red-legged Partridge is?
33. The incubation period for Hungarian Partridge is?
34. The incubation period for Bobwhite Quail is?
35. The incubation period for California Quail is?
36. The incubation period for Japanese Quail is?
37. The incubation period for Wild Turkeys is?
38. Don't keep chicks in the hatcher longer than necessary because they will become _____.

39. Spell “dehydrated”.

40. What is the normal embryo position? (head under right wing)

41. Spell “embryo”.

42. A reasonable goal for true fertility is:

- a. 97%
- b. 96%
- c. 95%
- d. 94%

43. A reasonable goal for candled fertility is:

- a. 96%
- b. 95%
- c. 94%
- d. 93%

44. A reasonable goal for hatch of eggs set is:

- a. 90%
- b. 89%
- c. 88%
- d. 87%

45. A reasonable goal for cracked and unsettable eggs is:

- a. less than 5%
- b. less than 4%
- c. less than 3%
- d. less than 2%

46. Sanitation is always:

- a. 92% cleaning
- b. 90% cleaning
- c. 88% cleaning
- d. 86% cleaning

47. Disinfectants will not compensate for a poor ____ ____.

48. What are two types of brooding?

49. When birds are provided with a heat source and an adjacent area is held at a lower

temperature, this is an example of?

50. What are two advantages of cool-room brooding?
51. Heating stoves using LP gas or natural gas are the most popular because of their _____ & _____.
52. What are two types of brooders?
53. Which is more economical, the pancake brooder or the hover brooder?
54. With cool-room brooding, during the first week the temperature of the hover is adjusted to what temperature?
55. With cool-room brooding, after the first week the temperature is dropped:
 - a. 3°C per week until the room temperature is reached
 - b. 2.8°C per week until the room temperature is reached
 - c. 2.5°C per week until the room temperature is reached
 - d. 2.3°C per week until the room temperature is reached
56. Hover area temperatures are measured at:
 - a. floor level
 - b. bird height
 - c. window height
 - d. waist height
57. The best guide to temperature adjustment is to watch the chicks' _____.
58. Where will the chicks huddle if the brooder temperature is too low?
59. If the chicks avoid the heated brooder area completely, the temperature is _____ _____?
60. With warm-room brooding, chicks can be started at a room temperature of approximately:
 - a. 95°F
 - b. 94°F
 - c. 92°F
 - d. 90°F
61. During the first week of brooding, the light intensity should be:
 - a. 1 or more foot-candles
 - b. 2 or more foot candles
 - c. 3 or more foot candles
 - d. 4 or more foot candles

62. Brooder houses need to be well ventilated to remove _____ and _____.
63. Two types of brooding methods are _____ and _____.
64. Which are less desirable litter materials:
- shavings and peanut hulls
 - rice hulls and sugar cane fiber
 - ground corn cobs and chopped straw
 - sawdust and sand
65. The brooder ring should be _____ to _____ inches high.
66. The brooder ring should be approximately how many inches from the edge of the stove?
67. Why is the solid corrugated cardboard ring preferred as a brooder ring?
68. The brooder stove should be started and adjusted to the correct temperature how long before chicks are to be placed under the heating unit?
69. Spell "corrugated".
70. How much eating space should be allowed per 100 chicks?
71. Provide at least:
- one 1-gallon waterer per 100 chicks
 - one 2-gallon waterer per 100 chicks
 - two 1-gallon waterers per 100 chicks
 - two 2-gallon waterers per 100 chicks
72. Spell "chukar".
73. When growing chukars, about how many square feet per bird is adequate?
74. When growing quail, about how many square feet per bird is adequate?
75. To provide protection from the wind, the height of the lower walls of outdoor growing pens should be?
76. The space requirements for growing ornamental pheasants are greater than for other pheasants because of their?
77. Spell "ornamental".
78. Firebacks and Argus are examples of _____.

79. Spell “herbaceous”.
80. Pigweed, lambsquarter and mustard are examples of _____ .
81. Spell “perennial”.
82. Spell “characteristic”.
83. To establish a good foundation stock, the original eggs or stock should come from what kind of source?
84. With pheasants, in a colony pen measuring 2 feet by 6 feet, the recommended mating ratio is 1 cock to how many hens?
85. Spell “pullorum”.
86. Spell “hatchability”.
87. The hatching egg storage room should be maintained at what temperature range?
88. The hatching egg storage room should be maintained at what relative humidity?
89. Eggs should be collected a minimum of:
- a. 3 times a day
 - b. 1 time a day
 - c. 4 times a day
 - d. 2 times a day
90. Hatching eggs should be stored with which end up?
91. Hatching eggs stored longer than 14 days should be turned how often?
92. Spell “stimulatory”.
93. Game birds can be induced to lay provided they have been exposed, for a minimum of six weeks, to day lengths of less than:
- a. 24 hours
 - b. 18 hours
 - c. 15 hours
 - d. 12 hours
94. Spell “incandescent”.
95. How long after being exposed to stimulatory light do hens begin to lay?

96. To ensure good, early fertility, always light the males how long before lighting the females?
97. List three forms of game bird diets.
98. Game birds thrive on diets properly balanced in what 4 things?
99. Never feed laying rations to day-old gamebird chicks, because such diets contain high levels of?
100. Besides laying rations, also do not feed what to day-old game bird chicks?
101. After game birds are about four weeks old, a part of the diet can be in the form of grain if what is available?
102. Spell "methionine".
103. Spell "metabolizable".
104. Game birds should be fed a 26 to 28% protein ration for the first:
- 3 weeks
 - 4 weeks
 - 5 weeks
 - 6 weeks
105. At 7 to 14 weeks of age, game birds can be fed a diet containing:
- 20% protein
 - 18% protein
 - 15% protein
 - 12% protein
106. From 15 weeks of age to market, game birds can be fed a diet containing:
- 18% protein
 - 15% protein
 - 12% protein
 - 10% protein
107. Spell "hydrochloric".
108. An acceptable substitute for purchased grit is _____.
109. Feed should not be stored for more than how many weeks?
110. Spell "oyster".
111. Spell "vaccination".

112. Bacterial vaccines are called _____.
113. How often should breeder stock be tested for pullorum?
114. Spell “diagnostic”.
115. In acute outbreaks of disease, what type of medication treatment is preferred?
116. Why is water medication preferred over medication in the feed?
117. List three groups of diseases.
118. Spell “coccidiosis”.
119. Spell “coccidiostat”.
120. Bloody droppings may be an indicator of?
121. A yellowish-brown stool may be an indicator of?
122. Spell “necropsy”.
123. Two effective controls for some worms are _____ and _____.
124. Spell “phenothiazine”.
125. Spell “piperazine”.
126. Coccidiosis and blackhead are examples of what type of disease?
127. Erysipelas is an example of what type of disease?
128. Spell “erysipelas”.
129. Yellowish or greenish diarrhea may be an indicator of?
130. Spell “diarrhea”.
131. Newcastle and marble spleen disease are examples of what type of disease?
132. Spell “mucous”.
133. Spell “bronchitis”.
134. Cannibalism is found frequently in most chicken-like species of birds kept in _____.

135. Spell “cannibalism”.
136. The specie of game birds most prone to cannibalism is the:
- chukar
 - quail
 - guinea
 - pheasant
137. List three factors contributing to cannibalism.
138. No more than how much of the upper bill should be removed to reduce injury due to picking?
139. Trapping rats or mice is more an art of ____ than ____.
140. Spell “nuisance”.
141. The predator that may kill many birds and place them in a neat pile is the _____.
142. The predator that eats the heads off of as many birds as possible is the _____.
143. Spell “jugular”.
144. To remove the feathers, immerse the bird in water heated to about _____.
145. To remove the feathers, immerse the bird in water heated to about 140°F for how long?
146. The ease of feather removal is tested by pulling what two types of feathers?
147. Spell “evisceration”.
148. Another name for the windpipe is the _____.
149. Another name for the gullet is the _____.
150. Spell “trachea”.
151. Spell “esophagus”.
152. The term for the heart, liver and gizzard is _____.
153. Spell “giblets”.
154. After the carcass is washed thoroughly, it should be chilled in what temperature of

water?

155. Spell “vacuum”.
156. The present-day consumer judges meat quality on what three factors?
157. The old method of developing a “gamey” taste in game birds was to allow the bird to hang with _____ and _____ intact for several days.
158. Spell “viscera”.
159. Two factors affecting the quality of game bird meat are?
160. Another name for cold-loving organisms is?
161. Spell “psychrophilic”.
162. Spoilage of game bird meat is due mainly to the development of?
163. Freshly killed poultry contain approximately:
 - a. 1 to 1,000 microorganisms per square centimeter
 - b. 1 to 10,000 microorganisms per square centimeter
 - c. 1 to 100,000 microorganism per square centimeter
 - d. 1 to 1,000,000 microorganisms per square centimeter
164. Spoilage in poultry usually occurs when the number of bacteria reaches:
 - a. 1 to 100,000,000 per square centimeter
 - b. 1,000,000 to 10,000,000 per square centimeter
 - c. 1 to 1,000,000 per square centimeter
165. The first sign of spoilage is?
166. Spell “chlorinated”.

EGGCYCLOPEDIA-COOKING FUNCTION thru GAMES

1. What has been called “the cement that holds the castle of cuisine together”?
2. List four functions of eggs.
3. Spell “emulsify”.
4. Spell “clarify”.
5. Spell “crystallization”.

6. There are how many basic methods for cooking eggs?
7. When cooked at too high a temperature or for too long, yolks turn what color?
8. Spell “coagulated”.
9. List the five basic methods for cooking eggs.
10. If you have slipped two eggs into a greased ramekin, how are you going to cook the eggs?
11. There are two types of eggs cooked in the shell. What are they?
12. The method of cooking eggs out of the shell in hot water, milk, broth or other liquid is_____.
13. The method of cooking eggs where the yolks and whites have been beaten together before cooking is _____.
14. The cooking term for eggs beaten with a whisk just until the yolks and whites are blended is?
15. The cooking term for eggs beaten with a mixer until they are light, frothy and evenly colored is?
16. Spell “frothy”.
17. A small amount of a hot mixture is stirred into the yolks to warm them. Then the warmed egg mixture is stirred into the remaining hot mixture. This is called _____.
18. List four cooking terms that apply specifically to egg whites.
19. The foaming of egg whites is inhibited by _____.
20. To make the foam more stable, what is added to egg whites while beating?
21. Spell “meringues”.
22. Which appliance aerates egg whites more properly:
 - a. blender
 - b. mixer
 - c. food processor
23. Spell “aerates”.

24. What is an acid ingredient which stabilizes beaten egg whites?
25. A light, but rich, hollow pastry which may be filled with a sweet filling for dessert is a?
26. Cream puffs are called choux pastry after the French word for what?
27. A light, thin, egg-rich pancake is called what?
28. Curdling is also known as what?
29. A cooked mixture of eggs and milk with sugar and flavoring sometimes added is called what?
30. What are the two basic kinds of custard?
31. Soft custard and custard sauce are other names for what?
32. Spell "quiche".
33. Another name for the *bain marie* used in preparing baked custard is what?
34. What is a new term similar to Reference Daily Intakes for food components not covered by Reference Daily Intakes?
35. Spell "carbohydrate".
36. What is the term on new food labels that represents age-adjusted average levels of protein, fat, cholesterol, carbohydrate, vitamins and mineral recommended for various groups of people of different ages and sexes as established by the National Academy of Sciences?
37. DRV is an acronym for what?
38. RDI is an acronym for what?
39. DV is an acronym for what?
40. RDA is an acronym for what?)
41. U.S.RDA is an acronym for what?
42. List four natural materials that will produce pinkish red dyed eggs.
43. What natural material will produce orange dyed eggs?

44. List five natural materials that will produce delicate yellow dyed eggs.
45. What natural material will produce yellow dyed eggs?
46. What natural material will produce pale green dyed eggs?
47. What natural material will produce green-gold dyed eggs?
48. What two natural materials will produce blue dyed eggs?
49. What natural material will produce beige to brown dyed eggs?
50. What natural material will produce brown-gold dyed eggs?
51. What natural material will produce brown-orange dyed eggs?
52. What three natural materials will produce grey dyed eggs?
53. Deviled eggs are known as?
54. Spell "mayonnaise".
55. As Christianity spread, what was adopted as a symbol of Christ's Resurrection from
56. Spell "Ukrainian".
57. Yugoslavian Easter eggs bear what initials for "Christ is Risen"
58. What goldsmith made exquisitely detailed jeweled eggs?
59. Spell "Pennsylvania".
60. A highbrow or one with intellectual interests or pretensions is called what name?
61. The name for a beverage of eggs, milk, sugar and flavoring is what?
62. ENC is an acronym for what?
63. The Egg Nutrition Center was created in:
 - a. 1984
 - b. 1983
 - c. 1982
 - d. 1981
64. The Egg Nutrition Center is located where?

65. Much of the Egg Nutrition Center's activity is focused on what issue?
66. In 1992, about what percentage of the total U.S. egg production went into egg products?
67. About how many pounds of all types of egg products are produced each year in the U.S.?
- ¼ billion
 - ½ billion
 - ¾ billion
 - 1 billion
68. EPIA is an acronym for what? (Egg Product Inspection Act)
69. The Egg Product Inspection Act was passed in what year?
- 1960
 - 1970
 - 1980
 - 1990
70. Under the Egg Products Inspection Act, what is mandatory?
71. Spell "pasteurization".
72. What are the criteria for shell eggs to be used for egg products?
73. At the breaking plant, before breaking, eggs are washed in water at least how many degrees warmer than they are?
74. Liquid eggs are shipped in sanitary tank trucks maintaining temperatures low enough to assure the liquid egg arrives at its destination at what temperature?
75. What is added to yolks and whole eggs to prevent gelation during freezing?
76. Frozen egg products are generally packed in:
- 30 pound cans
 - 40 pound cans
 - 20 pound cans
 - 10 pound cans
77. After defrosting, frozen egg products should be used within how many days?
78. What are dried or dehydrated egg products also known as?
79. Egg solids have been produced in the United States since:
- 1940

- b. 1920
- c. 1930
- d. 1910

80. Demand for dried or dehydrated egg products was minimal until what?
81. Unopened dried egg products should be stored below what temperature?
82. Pre-peeled hard-cooked eggs can come in how many different forms?
83. What is the program that assures wholesome shell eggs and egg products in the marketplace?
84. The Egg Products Inspection Act was passed by Congress in what month and year?
85. The Egg Products Inspection Act imposes specific inspection requirements on what two categories of eggs?
86. To see that they are in compliance with the Egg Products Inspection Act, federal agricultural officials or state officials acting on behalf of the USDA visit egg packers and hatcheries at least how often?
- a. every 12 months
 - b. every 6 months
 - c. every 3 months
 - d. every month
87. An Asian specialty made by wrapping an egg-rich dough around a savory filling and deep-fat frying is called what?
88. A popular combination of chopped hard cooked eggs, a moistener such as mayonnaise and seasonings is called what?
89. Spell “tofu”.
90. Spell “emulsifiers”.
91. Spell “antioxidants”.
92. Spell “equinox”.
93. Spell “vernal”.
94. The vernal equinox occurs about when?
95. Spell “peculiarities”.

96. The time when the sun crosses the equator and day and night are of equal length everywhere is known as an?
97. A date on an egg carton beyond which the eggs should not be sold is known as the what?
98. What is a concentrated source of food energy containing 9 calories per gram?
99. Spell "absorption".
100. Spell "monounsaturated".
101. Spell "polyunsaturated".
102. Fatty acids come in what three types?
103. Saturated fatty acids are found primarily in fats of what origin?
104. Saturated fatty acids are usually in what form at room temperature?
105. Monounsaturated fatty acids are found in fats of what origin?
106. Saturated fats have what affect on blood cholesterol?
107. Monounsaturated fatty acids have what affect on blood cholesterol?
108. Polyunsaturated fatty acids are found primarily in fats of what origin what other source?
109. Polyunsaturated fatty acids have what affect on blood cholesterol?
110. A large egg contains only about:
- 5 grams of fat
 - 7 grams of fat
 - 6 grams of fat
 - 4 grams of fat
111. A large egg contains about:
- 1.0 grams saturated fat
 - 1.25 grams saturated fat
 - 1.5 grams saturated fat
 - 1.75 grams saturated fat
112. A large egg contains about:
- 2.75 grams unsaturated fat
 - 2.5 grams unsaturated fat

- c. 2.25 grams unsaturated fat
- d. 2.0 grams unsaturated fat

113. Eggs which can be incubated and developed into chicks are called?
114. Air bubbles trapped in liquid albumen when egg white is beaten are called?
115. When egg white is beaten, it becomes foamy and increases how many times in volume?
116. Egg white should stand how long at room temperature to reach their greatest volume when beaten?
117. The USDA recommends how many daily servings of breads, grains and cereals?
118. The USDA recommends how many daily servings of vegetables?
119. The USDA recommends how many daily servings of fruits?
120. The USDA recommends how many daily servings of meat and meat alternates?
121. The USDA recommends how many daily servings of milk and milk products?
122. After mother's milk, what provides the highest quality protein available?
123. The USDA recommends how many daily grams of fats, oils and sweets?
124. A hen requires about how many hours to produce an egg?
125. Once a hen has produced an egg, how long is it before she starts the process all over again?
- a. 30 minutes
 - b. 25 minutes
 - c. 20 minutes
 - d. 15 minutes
126. What is the organ where the yolk develops?
127. What are the two components of the reproductive system of the hen?
128. The oviduct is approximately how long?
129. The hen uses which ovary?
130. Most female animals have how many functioning ovaries?

131. What captures the ovulated yolk?
132. Fertilization occurs where?
133. Spell “infundibulum”.
134. The yolk is in the infundibulum about how long?
 - a. 25 minutes
 - b. 20 minutes
 - c. 15 minutes
 - d. 10 minutes
135. From the infundibulum, the yolk passes along to the what?
136. Approximately how long is the yolk in the magnum?
137. What occurs in the magnum?
138. Spell “chalazae”.
139. From the magnum, the yolk travels to what?
140. About how long does the yolk spend in the isthmus?
141. What occurs in the isthmus
142. Spell “isthmus”.
143. From the isthmus, the egg travels where?
144. About how long does the egg spend in the shell gland?
145. What occurs in the shell gland?
146. From the shell gland, the egg travels to what?
147. What occurs in the vagina?
148. What is the name of the junction of the digestive, urinary and reproductive tracts?
149. Spell “cloaca”.
150. Spell “urinary”.
151. From the vagina, what happens to the egg? (it is expelled from the vent)

152. What is oviposition?
153. Spell “oviposition”.
154. What are eggs called produced by hens raised outdoors or that have daily access to the outdoors?
155. What happens to yolk when it is frozen? (it thickens or gels)
156. Substitute how many tablespoons of thawed egg white for one large fresh white?
- 1
 - 2
 - 3
 - 4
157. Substitute how many tablespoons thawed egg yolk for one large fresh yolk?
- 1
 - 2
 - 3
 - 4
158. Substitute how many tablespoons thawed whole egg for one large fresh egg?
- 1
 - 2
 - 3
 - 4
159. What is another name for French Toast?
160. What is the definition of “*pain perdu*”?
161. When did thrifty cooks develop French Toast?
162. List four factors that have a bearing on egg freshness.
163. Ideally, eggs should be held at temperatures that don’t go above:
- 45°F
 - 41°F
 - 43°F
 - 40°F
164. Ideally, eggs should be held at a relative humidity of _____ to _____ %
165. What happens to the white as the egg ages?
166. What happens to the yolk as the egg ages?

167. What is an unfolded Italian version of the omelet?

168. Spell "frittata".

169. List five games involving eggs.

170. According to legend, who started the tradition of egg rolling on the lawn of the White House?

171. What is the word that means Easter in most European countries?