



1ST SEM.2014/2015

**UNIVERSITY OF SWAZILAND
FINAL EXAMINATION PAPER**

**PROGRAMME: B.Sc. AGRICULTURAL EDUCATION YEAR 4, ANIMAL
SCIENCE YEAR 4**

COURSE CODE: AS 408

TITLE OF PAPER: POULTRY PRODUCTION

TIME ALLOWED: TWO (2) HOURS

INSTRUCTION: ANSWER ANY FOUR (4) QUESTIONS

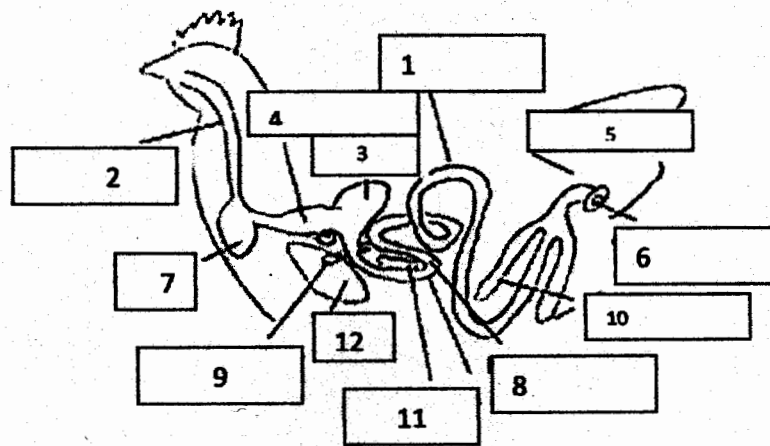
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QUESTION 1

A farmer is interested in poultry farming but he lacks knowledge about the breeds he can use for poultry production ventures of his choice. As a professional briefly explain to the farmer the main and sub-categories of breeds of chickens so that he can make an informed decision.

(25 Marks)**QUESTION 2**

- a) Identify the following internal organs of chicken labeled by numbers and briefly explain their main role in the process of digestion. **(18 Marks)**



- b) State the qualities of ideal hatching eggs. **(7 Marks)**

QUESTION 3

- a) Say an embryo that began to develop died during the first 3 days of incubation. Describe 5 possible causes and what you would expect to see if you do a breakout analysis. **(13 Marks)**

- b) How can one differentiate a fresh and long stored egg? What are the expected effects of long storage on eggs kept for incubation even under optimum storage conditions? **(12 Marks)**

QUESTION 4

- a) Describe what preparations must be done on a farm before and on the day of arrival of day old chicks. **(16 Marks)**

- b) Outline the objectives of proper record keeping throughout incubation and during each hatch and state important information to record. **(9 Marks)**

QUESTION 5

- a) Indicate the optimum temperature for 1st, 2nd, 3rd and 4th week during brooding: (8 Marks)
- b) List the preslaughter steps in poultry processing and briefly explain the first step with its possible effects on poultry meat quality. (17 Marks)