



**1<sup>ST</sup> 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**

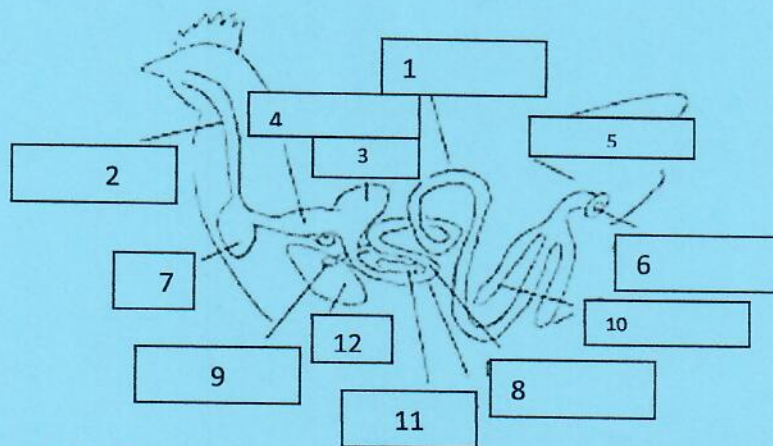
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**QUESTION 1**

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 1<sup>st</sup>, 2<sup>nd</sup>, 3<sup>rd</sup> and 4<sup>th</sup> 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)**