

**C-6806**

**Sub. Code**

**80311**

**DIPLOMA EXAMINATION, APRIL 2022**

**First Semester**

**Commercial Broiler Production Management**

**BASIC ANATOMY AND PHYSIOLOGY OF CHICKEN**

**(2019 onwards)**

Duration : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 2 = 20)

Answer **all** questions.

1. Beak
2. Buttercup comb
3. American class
4. Rhode Island Red
5. Larynx
6. Gizzard
7. Skin
8. Oesophagus
9. Broiler
10. Cervical bones.

**Part B**

(5 × 5 = 25)

Answer **all** questions.

11. (a) Feather tracts in poultry-explain with diagram.

Or

- (b) English breeds.

12. (a) How feathers are moulted annually?

Or

- (b) Air sacs and their functions.

13. (a) Infundibulum.

Or

- (b) Role of Clones.

14. (a) Nervous system.

Or

- (b) Physiological standards in poultry.

15. (a) Types of blood vessels.

Or

- (b) Pancreas.

**Part C**

(3 × 10 = 30)

Answer **all** questions.

16. (a) Discuss in detail on the formation of egg with neat diagram.

Or

- (b) Write in detail on genetic classification of chicken and other species of poultry.

17. (a) Write an essay on digestive system of poultry with diagram.

Or

(b) Discuss in detail on avian immune system with suitable diagram.

18. (a) Write in detail on skeletal system with neat diagram.

Or

(b) Discuss in detail on the salient features of Asiatic class of chicken. Explain in detail about Brahma breed.

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**C-6807**

**Sub. Code**

**80312**

**DIPLOMA EXAMINATION, APRIL 2022**

**First Semester**

**Commercial Broiler Production Management**

**BROILER HOUSING, EQUIPMENT AND  
ENVIRONMENT**

**(2019 onwards)**

Duration : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 2 = 20)

Answer **all** questions.

1. Half monitor
2. Intensive system
3. Watering space
4. R value
5. Reverse cages
6. Down time
7. Deep litter house
8. Grower
9. Automatic feeder
10. Filler flat.

**Part B**

(5 × 5 = 25)

Answer **all** questions.

11. (a) Different types of roof used in poultry houses.

Or

- (b) Conventional cages.

12. (a) Advantages of cage house.

Or

- (b) Lay out of the broiler farm.

13. (a) Feeding equipment.

Or

- (b) Automatic drinker.

14. (a) Climate control system.

Or

- (b) Slat floor.

15. (a) Tunnel ventilation.

Or

- (b) Characteristics of good litter materials.

**Part C**

(3 × 10 = 30)

Answer **all** questions.

16. (a) Discuss in detail on selection of site and location of poultry farm. Explain the importance of poultry housing.

Or

- (b) Write in detail on the application of automation in poultry industry.

17. (a) Write an essay on raised platform poultry houses.

Or

(b) Discuss in detail on the poultry farm equipment used in poultry houses.

18. (a) Write in detail on concept of automation and automation in meat processing plant.

Or

(b) Write an essay on the environmentally controlled poultry houses.

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**C-6808**

**Sub. Code**

**80313**

**DIPLOMA EXAMINATION, APRIL 2022**

**First Semester**

**Commercial Broiler Production Management**

**INCUBATION AND HATCHERY MANAGEMENT**

**(2019 onwards)**

Duration : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 2 = 20)

Answer **all** questions.

1. Effect of temperature on egg hatching.
2. Write the importance of positioning the eggs.
3. How do you calibrate the incubator?
4. Write the difference between single and multistage incubators.
5. Pedigree hatching explain.
6. Name any two medications used to manage disease in hatchery operation.
7. Define quality.
8. Write the reasons for egg malformation.
9. What is sanitation?
10. Name the chemicals used for fumigation in the hatchery.

**Part B**

(5 × 5 = 25)

Answer **all** questions.

11. (a) Discuss in brief the egg incubation period.

Or

- (b) Give a brief note on the selection of eggs for incubation.

12. (a) Briefly explain the best management practices for egg incubation.

Or

- (b) Analysis and discuss the care of egg hatching.

13. (a) Give a short note on the site selection procedure for layer hatchery.

Or

- (a) Briefly describe the vaccination procedure in hatchery.

14. (a) Discuss the merits and demerits of hatchery automation.

Or

- (b) Briefly explain the Malposition of eggs and its effect on hatching.

15. (a) Explain how do you diagnosis the hatchability problem.

Or

- (b) Write a note on the major Issues in a hatchery.



**Part C**

(3 × 10 = 30)

Answer **all** questions.

16. (a) Write an essay on various physical parameters and their role in egg incubation.

Or

- (b) Discuss in detail the life cycle of a chicken specific to the hatchery part.

17. (a) Write an elaborate note on each day's development of the chick.

Or

- (b) Write a review on major diseases in the hatchery and their preventive measures.

18. (a) Write a note on the biosecurity procedure in a hatchery.

Or

- (b) Discuss in detail various types of cleaning procedures before and during hatchery production.

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**C-6809**

**Sub. Code**

**80314**

**DIPLOMA EXAMINATION, APRIL 2022.**

**First Semester**

**Commercial Broiler Production Management**

**BROILER MANAGEMENT – I**

**(2019 onwards)**

Duration : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 2 = 20)

Answer **all** questions.

1. NMPPB.
2. Broiler Industry.
3. Crop Score assessment.
4. Brooding humidity.
5. Drinker
6. Body weight monitoring.
7. CFCR.
8. Livability.
9. Drinker maintenance.
10. Crumple.

**Part B**

(5 × 5 = 25)

Answer **all** questions.

11. (a) Terminology in Broiler Production.  
Or  
(b) What do you mean by biosecurity? Explain its components.
12. (a) Describe the types of roof in poultry housing.  
Or  
(b) Explain the Feeding equipment.
13. (a) Write short note on good quality litter materials.  
Or  
(b) Describe the feeder management.
14. (a) Explain the feed conversion ratio (FCR).  
Or  
(b) Write short notes on Production cost.
15. (a) Explain the sanitation management of Broiler feeding.  
Or  
(b) Write short notes on Mash.

**Part C**

(3 × 10 = 30)

Answer **all** questions.

16. (a) Describe the role of government and non-government organization in broiler production.  
Or  
(b) Explain the role of watering and lighting in preparation of brooding.

17. (a) Discuss the different source of brooding equipment in commercial farming.

Or

(b) Detail the merits and demerits of brooding houses for broiler chicken.

18. (a) Discuss the types of feed and its maintenance in broiler feeding.

Or

(b) Discuss in detail the drinker management in broiler production.

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**C-6810**

**Sub. Code**

**80321**

**DIPLOMA EXAMINATION, APRIL 2022.**

**Second Semester**

**Commercial Broiler Production Management**

**BROILER MANAGEMENT-II**

**(2019 onwards)**

Duration : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 2 = 20)

Answer **all** questions.

1. Shrinkage in poultry processing
2. New York dressing percentage
3. Lairage
4. Freezer burn
5. Irradiation
6. Canning
7. Breast blisters
8. Barbecuing
9. Tenderization
10. Modified Atmosphere Packaging

**Part B**

(5 × 5 = 25)

Answer **all** questions.

11. (a) Enumerate the various management programmes to be adopted during summer while rearing the commercial broiler.

Or

- (b) Standard yield of various cut-up parts of a ready-to-cook chicken.

12. (a) Qualities of mechanically deboned poultry meat

Or

- (b) Preparation for catching the birds for transport and slaughter.

13. (a) Chemical composition and nutritive value of broiler meat.

Or

- (b) Various factors influencing the tenderness of the broiler meat.

14. (a) Advantages of poultry meat packaging.

Or

- (b) Vehicle specification for the transport of packaged poultry meat.

15. (a) Desirable qualities of floor in the poultry processing plant.

Or

- (b) Various methods of stunning followed in the poultry processing plant.

**Part C**

(3 × 10 = 30)

Answer **all** questions.

16. (a) Describe in detail on the different type of marketing strategies followed in the of marketing of commercial broiler with special reference to integration

Or

- (b) Role of customer relationship management in wet marketing of commercial broiler
17. (a) List out various value added poultry fast foods and explain the procedure for preparing chicken patties

Or

- (b) List out the procedure for further processing and preparation of cut up parts of chicken.
18. (a) Describe in detail on the various procedures to be followed for the implementation of HACCP principles in broiler meat processing plant.

Or

- (b) Functions of packaging and various types of packaging followed in poultry meat.
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**C-6811**

**Sub. Code**

**80322**

**DIPLOMA EXAMINATION, APRIL 2022.**

**Second Semester**

**Commercial Broiler Production Management**

**BROILER NUTRITION AND FEED MILL TECHNOLOGY**

**(2019 onwards)**

Duration : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 2 = 20)

Answer **all** questions.

1. Non-conventional poultry feeds
2. Nutrient requirements for broilers
3. Composition of feeds
4. Processing of feeds
5. Antibiotics
6. Performance enhancers
7. Prebiotics
8. Pelletizing
9. Mycotoxins
10. Crumbling



**Part B**

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain conventional poultry feeds.

Or

(b) List the various source of energy for poultry.

12. (a) Explain the steps involved in the preparation of feeds.

Or

(b) How feeding is optimized for broilers.

13. (a) Distinguish additive and non-additive enzyme

Or

(b) Explain (i) herbs; (ii) performance enhancers.

14. (a) Explain Feed mill design.

Or

(b) List the different feed production methods.

15. (a) Explain the sampling techniques for ingredients and compounded feed?

Or

(b) Brief the role of anti-nutrients?

**Part C**

(3 × 10 = 30)

Answer **all** questions.

16. (a) Elaborate the classification of poultry feed ingredients.

Or

- (b) Explain in detail the types of used in poultry farming.

17. (a) Explain in detail the importance of feed additives in poultry.

Or

- (b) Write the importance of feed milling?

18. (a) Write about deficiency diseases in detail?

Or

- (b) How physical and sensory evaluation of feed will be performed.
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**C-6812**

**Sub. Code**

**80323**

**DIPLOMA EXAMINATION, APRIL 2022.**

**Second Semester**

**Commercial Broiler Production Management**

**BROILER FLOCK HEALTH, DISEASE AND  
BIO - SECURITY**

**(2019 onwards)**

Duration: 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 2 = 20)

Answer **all** questions.

1. Flock health.
2. ILT
3. Isolation.
4. Horizontally transmitted diseases.
5. Host.
6. Biosecurity.
7. Mushy chick disease.
8. Acquired immunity.
9. Vaccine.
10. Deworming.

**Part B**

(5 × 5 = 25)

Answer **all** questions, choosing either (a) or (b).

11. (a) Shed cleaning and disinfection.

Or

(b) Marek's disease.

12. (a) Infectious coryza.

Or

(b) Fowl cholera

13. (a) Measures to be taken during outbreak of diseases.

Or

(b) Infectious Bronchitis.

14. (a) Disinfectants commonly used in the broiler farms.

Or

(b) Ascities.

15. (a) Routes of vaccination

Or

(b) Various important modes of *transmission* of *Salmonella enteritidis* and *Salmonella*.

**Part C**

(3 × 10 = 30)

Answer any **all** questions.

16. (a) Biosecurity measures to be taken in a broiler farm.

Or

(b) Describe in detail on New castle disease.

17. (a) Describe in detail on chronic respiratory Disease.

Or

(b) Describe in detail on Cossidiosis.

18. (a) Describe in detail on Gumboro Disease.

Or

(b) Describe in detail on principles of disease prevention and control.

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**C-6813**

**Sub. Code**

**80324**

**DIPLOMA EXAMINATION, APRIL 2022.**

**Second Semester**

**Commercial Broiler Production Management**

**BROILER ECONOMICS AND MARKETING**

**(2019 - onwards)**

Duration : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 2 = 20)

Answer **all** questions.

1. Capital cost.
2. Economics of poultry.
3. NMPPB.
4. FSSAI.
5. Sales methods.
6. Pre slaughter inspection.
7. Broiler contract farming.
8. Business process management.
9. FCR ratio.
10. Graph display.

**Part B**

(5 × 5 = 25)

Answer **all** questions, choosing either (a) or (b).

11. (a) List the operating cost and parameters in poultry production.

Or

- (b) Brief the objective of poultry marketing.

12. (a) Write the role of BROMARK and BBC.

Or

- (b) List the opportunities involved in poultry marketing

13. (a) Write the importance of register maintenance in Poultry farming?

Or

- (b) Elaborate the problems involved in farmer / trader relationship management

14. (a) Explain the business process in broiler contract farming

Or

- (b) How deep litter housing system chickens work and their disadvantages.

15. (a) How batch-wise budget reports are made in the poultry industry.

Or

- (b) List down the parameters of broiler production.

**Part C**

(3 × 10 = 30)

Answer any **all** questions.

16. (a) Write general design principles and economics of poultry farming

Or

- (b) Broiler as a product – Explain in detail.

17. (a) Explain the marketing organization of live birds.

Or

- (b) Elaborate on the market information service.

18. (a) Explain the steps involved in the development of sales outlets for marketing.

Or

- (b) Why do poultry farmers partner with companies?

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