

**C-7936**

**Sub. Code**

**80311**

**DIPLOMA EXAMINATION, NOVEMBER 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. Ross
2. Cobb
3. Aseel
4. Non-descript birds
5. Proventriculus
6. Plymouth Rock
7. Araucana
8. Fancy Chicken
9. Chittagong
10. Oesophagus

**Part B**

(5 × 5 = 25)

Answer **all** questions.

11. (a) Genetic classification of chicken.

Or

- (b) Egg structure and its composition.

12. (a) Excretory system and its function in poultry.

Or

- (b) Inhalation vs. exhalation process in poultry.

13. (a) Pneumatic vs. medullary bones in poultry.

Or

- (b) Mediterranean class of poultry.

14. (a) Hybrid layer chicken.

Or

- (b) Hybrid broiler chicken.

15. (a) Continental breeds of chicken.

Or

- (b) Classification of poultry based on utility.

**Part C**

(3 × 10 = 30)

Answer **all** questions.

16. (a) Discuss in detail about respiratory system of poultry and its function.

Or

- (b) Different types of bones and its function in poultry.

17. (a) Write in detail about the feather and comb patterns and its function in poultry.

Or

(b) Discuss in detail about reproductive system and its function in poultry.

18. (a) Write in detail about the nervous system and its function in poultry.

Or

(b) Discuss in detail about the circulatory system and its function in poultry.

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**C-7937**

**Sub. Code**

**80312**

**DIPLOMA EXAMINATION, NOVEMBER 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. Construction coefficient
2. Elevation
3. Over hang
4. R Value
5. Electrical debeaker
6. Vaccinator
7. A-type poultry cage
8. Reverse cage
9. Deep litter
10. Orientation

**Part B**

(5 × 5 = 25)

Answer **all** questions.

11. (a) Principles of poultry housing.

Or

- (b) Open sided poultry house.

12. (a) Environmentally controlled poultry house.

Or

- (b) Raised platform cage house.

13. (a) Different types of roof.

Or

- (b) Different types of cages.

14. (a) Windowless house in poultry.

Or

- (b) List out various brooding equipment used in poultry.

15. (a) Feeding space requirement for broiler under different rearing system.

Or

- (b) Location of poultry houses.

**Part C**

(3 × 10 = 30)

Answer **all** questions.

16. (a) Discuss in detail about various systems of rearing poultry with advantages and disadvantages.

Or

- (b) Discuss in detail about the importance of automation in egg and meat processing plant.

17. (a) Write in detail about the factors to be considered before construction of the poultry house.

Or

- (b) Discuss in detail about the importance of automation in poultry industry.

18. (a) Write in detail about the various equipment used in broiler farm.

Or

- (b) Discuss in detail about the fundamentals of ventilation and ventilation system adopted in poultry farm.
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**C-7938**

**Sub. Code**

**80313**

**DIPLOMA EXAMINATION, NOVEMBER 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. Write the role of the incubator in egg hatching.
2. What is relative humidity?
3. Types of incubators.
4. Define hatching.
5. Candling – explain.
6. Define hatchery.
7. What is vaccination?
8. Write the importance of automation in the hatchery.
9. What is GMP?
10. Write the importance of sanitation.

**Part B**

(5 × 5 = 25)

Answer **all** questions.

11. (a) Discuss the influence of temperature on egg incubation.

Or

- (b) Give a brief note on the effect of humidity on egg incubation.

12. (a) How do you select the best incubators for egg incubations?

Or

- (b) Analyse and discuss the best management practices followed during storage of hatching eggs.

13. (a) Give a short note on the packing and chick dispatch procedure.

Or

- (b) Briefly describe the pedigree hatching.

14. (a) Discuss the difference between quality control and quality assurance.

Or

- (b) Briefly discuss the disease prevention procedures in a hatchery.

15. (a) Analyse and discuss the reasons for poor hatchability.

Or

- (b) Write a note on the importance of fumigation in a hatchery.



**Part C**

(3 × 10 = 30)

Answer **all** questions.

16. (a) Write an essay on various physical requirements of egg incubation.

Or

- (b) Draw a hatchery layout with all section for producing one lakh chick.

17. (a) Write an elaborate note on the hatchery operation.

Or

- (b) Write a review on major threats to egg hatchability.

18. (a) Write a note on biosecurity procedure in hatchery with suitable examples.

Or

- (b) Discuss in detail various types of waste management practices in a hatchery.

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**C-7939**

**Sub. Code**

**80314**

**DIPLOMA EXAMINATION, NOVEMBER 2022**

**First Semester**

**Commercial Boiler Production Management**

**BROILER MANAGEMENT – I**

**(2019 onwards)**

Duration : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 2 = 20)

Answer **all** questions.

1. Bio-security
2. BCC
3. Deep litter house
4. Litter layer
5. Weak bird management
6. Feed Conversion Ratio
7. Production Cost
8. Average Daily Gain
9. Pellet
10. Feed Management

**Part B**

(5 × 5 = 25)

Answer **all** questions.

11. (a) Overview of Broiler industry.
- Or
- (b) Explain the Commercial Strains of Broiler.
12. (a) Describe the environmentally controlled poultry house.
- Or
- (b) Explain the Crop Score assessment.
13. (a) Write short note on Drinker alignment.
- Or
- (b) Explain the Body weight monitoring.
14. (a) Explain the European Efficiency Factors.
- Or
- (b) Describe the parameter monitoring of weekly growth rate.
15. (a) Explain the Feeder maintenance during broiler feeding period.
- Or
- (b) Explain the physical form of feed.

**Part C**

(3 × 10 = 30)

Answer **all** questions.

16. (a) Describe in detail the rearing system of broiler production.
- Or
- (b) Discuss in detail the breeding house arrangements to be made for day-old broiler chicks.

17. (a) Explain in detail about the feeder and drinker alignment of growth management.

Or

(b) Comment on performance parameter monitoring of broiler production.

18. (a) Explain the feed management of broiler feeding.

Or

(b) Explain the quality, sanitation and tank cleaning in water management of broiler feeding.

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**C-7940**

**Sub. Code**

**80321**

**DIPLOMA EXAMINATION, NOVEMBER 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. Lifting efficiency.
2. Heat stress.
3. Lairage.
4. Sub scalding.
5. Shrinkage.
6. Ready to cook yield.
7. HACCP.
8. MAP.
9. Breast blisters.
10. Deboning.

**Part B**

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain about Birds lifting in a broiler farm.

Or

- (b) Describe about customer relationship management in broiler marketing.

12. (a) Write about chemical and nutritive value of poultry meat.

Or

- (b) Write about preparation of ready to eat chicken products.

13. (a) Write in detail about measuring yields and characteristics of poultry meat.

Or

- (b) Write in detail about ante-mortem inspection in broiler processing plant.

14. (a) How will you handle customer complaints in broiler marketing?

Or

- (b) Explain briefly about Defeathering and Evisceration in processing of broiler.

15. (a) How will you transport line broiler birds from the farm to the processing plant safely?

Or

- (b) Write briefly importance of chilling broiler meat in a processing plant.

**Part C**

(3 × 10 = 30)

Answer **all** questions.

16. (a) Write in detail about the importance of summer management in a broiler farm.

Or

- (b) What are all the slaughter house operations to be carried out in a broiler processing plant?

17. (a) Write in detail about different types of marketing of broiler.

Or

- (b) Write in detail about different methods of preservation of poultry meat.

18. (a) Write in detail about packaging methods of poultry meat.

Or

- (b) Elaborate on Indian regulations for marketing and export of broiler processed meat.

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**C-7941**

**Sub. Code**

**80322**

**DIPLOMA EXAMINATION, NOVEMBER 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. Conventional poultry feeds
2. Animal as a protein source
3. Feed types
4. Probiotics
5. Deficiency disease
6. Feed storage
7. Anti nutrients
8. Toxicants
9. Poultry handling
10. Enzymes



**Part B**

(5 × 5 = 25)

Answer **all** questions.

11. (a) Describe the nutrient requirements for feed broilers.

Or

- (b) Brief the non-conventional poultry fee?

12. (a) List the different feed storage techniques?

Or

- (b) Elaborate on the use of antibiotics in poultry?

13. (a) Give a short note on deficiency disease?

Or

- (b) Describe methods involved in feed production.

14. (a) Explain premixing in feed milling.

Or

- (b) Name the commonly occurring toxicants in poultry.

15. (a) Mycotoxins and their prevention?

Or

- (b) Name the principles of feed and feed ingredients

**Part C**

(3 × 10 = 30)

Answer **all** questions.

16. (a) Write the involvement of various feed sources in poultry farming.

Or

- (b) Describe the types and forms of feed processing.

17. (a) Write in the detail the importance of additives and non-additive.

Or

(b) Elaborate on the process of feed milling.

18. (a) Explain the role of herbs and performance enhancers.

Or

(b) Describe the methods of quality control during feed preparation.

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**C-7942**

**Sub. Code**

**80323**

**DIPLOMA EXAMINATION, NOVEMBER 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. Aflatoxin
2. Salmonellosis
3. Vertically transmitted diseases
4. Infectious Bursal Disease
5. Fumigation
6. Gout
7. Nutritional encephalomalacia
8. Health
9. Vitamin A deficiency
10. Immunization

**Part B**

(5 × 5 = 25)

Answer **all** questions.

11. (a) Water sanitation.  
Or  
(b) Vaccination schedule for broilers
12. (a) Farm fencing  
Or  
(b) Fly and rodent control
13. (a) Types of vaccine  
Or  
(b) Aspergillosis
14. (a) Various ectoparasitic infestation in broiler and measures to control the same.  
Or  
(b) Properties of good anticoccidial drugs.
15. (a) Routes of vaccination  
Or  
(b) Briefly explain the various components of Bio security.

**Part C**

(3 × 10 = 30)

Answer **all** questions.

16. (a) Biosecurity measures to be followed 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 Coccidiosis.

18. (a) Describe in detail on general principles and precautions of medication through water and feed.

Or

(b) Describe in detail on anticoccidial medication and antifungal medication.

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**C-7943**

**Sub. Code**

**80324**

**DIPLOMA EXAMINATION, NOVEMBER 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. Operating cost
2. Insurance
3. BROMARK
4. BCC
5. Display methods
6. Slaughterhouse
7. Deep litter shed
8. Cost-benefit analysis – Poultry
9. Broiler production performance index
10. Schedule display

**Part B**

(5 × 5 = 25)

Answer **all** questions.

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

Or

- (b) Explain the broader economic framework for analysis.

12. (a) Write the organizational structure of poultry meat marketing.

Or

- (b) List the challenges involved in poultry marketing.

13. (a) How transit loss problem could be resolved?

Or

- (b) Write a few words on Broiler farmer records.

14. (a) Brief the cost involved in infrastructure development.

Or

- (b) Explain broiler contract farming.

15. (a) Write the importance of report preparation in poultry farming.

Or

- (b) Explain the visual control system.

**Part C**

(3 × 10 = 30)

Answer **all** questions.

16. (a) Elaborate on the economics involved in poultry production?

Or

- (b) List out the strategies for marketing poultry products.

17. (a) Explain the advantages and disadvantages of live bird marketing.

Or

- (b) Explain in detail the contract growing business in poultry.

18. (a) Write the checklist for investigating broiler performance problems.

Or

- (b) Write the importance of budget and report preparation in poultry production.
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