

**C-8312**

**Sub. Code**

**80311**

**DIPLOMA EXAMINATION, APRIL 2026**

**First Semester**

**Commercial Broiler Production Management**

**BROILER HOUSING, EQUIPMENT AND AUTOMATION**

**(2023 onwards)**

Duration : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 1 = 10)

Answer **all** questions.

1. In deep litter system, the litter moisture level should not exceed
  - (a) 40%
  - (b) 50%
  - (c) 10%
  - (d) 30%
  
2. Housing density is higher in \_\_\_\_\_ system.
  - (a) Deep litter system
  - (b) Cage system
  - (c) Slat system
  - (d) Free range system
  
3. The orientation of open sided poultry house should be in \_\_\_\_\_ direction.
  - (a) North-south
  - (b) South east-north west
  - (c) North east-south west
  - (d) East-west

4. The extension of roof at the edge of the shed is called as  
(a) Overhang (b) Ridge  
(c) Truss (d) Elevation
5. Which of the following is incorrect in deep litter system of rearing?  
(a) Less capital investment  
(b) Welfare of birds are maintained  
(c) Bumble foot is common  
(d) All the above
6. In organic poultry production, birds should be reared in the following system  
(a) Cage system (b) Deep litter system  
(c) Free range system (d) Slat system
7. Ammonia level in poultry farms should not be more than  
(a) 25 ppm (b) 30 ppm  
(c) 40 ppm (d) 35 ppm
8. Which of the following is the best insulating material suitable for poultry housing?  
(a) Polystyrene  
(b) Timber wood  
(c) Asbestos-cement sheet  
(d) Polyurethane
9. Brooder fitted with 4 bulbs of 60-watt and a brooder guard of 5 feet radius can accommodate  
(a) 100 – 150 chicks (b) 150 – 200 chicks  
(c) 200 – 250 chicks (d) 250 – 300 chicks

10. Spread of diseases is minimum with the use of
- (a) Nipple drinkers
  - (b) Bell drinkers
  - (c) Cup and plate type drinkers
  - (d) Channel type drinkers

**Part B**

(5 × 5 = 25)

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

11. (a) All-in all-out system

Or

- (b) What is reverse cage? Write the advantages of reverse cages over conventional cages.

12. (a) Write the advantages and disadvantages of slat floor system of rearing.

Or

- (b) Components of thermal resistance of broiler house.

13. (a) Write in brief about insulating materials used in poultry houses.

Or

- (b) Types of roofs and roofing materials.

14. (a) Explain in detail about different types of feeders.

Or

- (b) Types of broiler cages.

15. (a) Mention the different insulating materials used in broiler house and explain their physical properties.

Or

- (b) Automation in feed preparation.

**Part C**

(5 × 8 = 40)

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

16. (a) Write in detail about broiler housing system.

Or

- (b) Write the relative merits and demerits of cage and deep litter systems of housing broilers.

17. (a) Write in detail about importance of poultry housing and equipment.

Or

- (b) Discuss in detail about principles of broiler house construction.

18. (a) Write in detail about different types of ventilation system in broiler farms.

Or

- (b) Explain in detail about litter management in broiler house.

19. (a) How would you arrange and prepare the brooder house to receive the day-old boiler chicks.

Or

- (b) Discuss in detail about various broiler farm equipment.

20. (a) Explain the detail about automation in meat processing plant.

Or

- (b) Discuss in detail about climate control system in automated poultry farm.

**C-8314**

**Sub. Code**

**80313**

**DIPLOMA EXAMINATION, APRIL 2026**

**First Semester**

**Commercial Broiler Production Management**

**CHICKEN ANATOMY, INCUBATION AND HATCHERY  
MANAGEMENT**

**(2023 onwards)**

Duration : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 1 = 10)

Answer **all** questions.

1. Which breed belongs to Mediterranean class of poultry?
  - (a) New Hampshire
  - (b) Cochin
  - (c) Leg horn
  - (d) Cornish
  
2. Normal heart rate in turkey is \_\_\_\_\_
  - (a) 200-275 beats/minute
  - (b) 220 beats/minute
  - (c) 500-600 beats/minute
  - (d) 350-475 beats/minute
  
3. The third part of the oviduct
  - (a) Magnum
  - (b) Infundibulum
  - (c) Uterus
  - (d) Isthmus

4. Castrated birds are called as  
(a) Roosters (b) Capons  
(c) Broiler (d) None of the above
5. Birds have \_\_\_\_\_ diaphragm  
(a) One (b) two  
(c) Three (d) None of the above
6. Hypothalamus gland in birds produces  
(a) Oxytocin (b) Vasotocin  
(c) Both (a) and (b) (d) None of the above
7. Incubation period for turkey eggs  
(a) 21 days (b) 28 days  
(c) 35 days (d) 42 days
8. Beginning off formation of wings  
(a) 24 hours of incubation  
(b) 40 hours of incubation  
(c) 50 hours of incubation  
(d) 64 hours of incubation
9. Hatching eggs have to be kept in the setter up to  
(a) 19th day of incubation  
(b) 17th day of incubation  
(c) 20th day of incubation  
(d) 18th day of incubation



**Part C**

(5 × 8 = 40)

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

16. (a) Write in detail on feather patterns and feather tracts in chicken. Write also external anatomy of the chicken

Or

- (b) Explain in detail on the physiological standards of poultry

17. (a) Write in detail on female reproductive system with a neat diagram

Or

- (b) Describe in detail on egg structure and its composition with a neat diagram

18. (a) Describe in detail on avian immune system with a neat diagram

Or

- (b) Describe in detail on the types of feedback systems with neat diagram

19. (a) Write in detail about different methods of fumigation of hatching eggs

Or

- (b) Write in detail about embryonic development in chicken eggs

20. (a) Describe in detail about management of setters and hatchers

Or

- (b) Describe in detail about single stage and multiple stage incubators.
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**C-8315**

**Sub. Code**

**80321**

**DIPLOMA EXAMINATION, APRIL 2026**

**Second Semester**

**Commercial Broiler Production Management**

**BROILER NUTRITION AND FEED MILLING  
TECHNOLOGY**

**(2023 onwards)**

Duration : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 1 = 10)

Answer **all** questions.

1. Crude protein (%) content of broiler starter mash (BIS) is
  - (a) 21
  - (b) 22
  - (c) 23
  - (d) 24
  
2. Soybean meal is an excellent source of
  - (a) Lysine
  - (b) Tryptophan
  - (c) Threonine
  - (d) All the above
  
3. High nutritious feed is recommended for poultry in which part of the season
  - (a) Winter
  - (b) Summer
  - (c) Monsoon
  - (d) Rainy
  
4. Exudative diathesis in chicken caused by deficiency of this mineral
  - (a) Calcium
  - (b) Zinc
  - (c) Magnesium
  - (d) Selenium



**Part B**

(5 × 5 = 25)

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

11. (a) Vegetable Vs Animal protein sources

Or

- (b) Unconventional energy sources

12. (a) Importance of precision feeding in broilers

Or

- (b) Importance of fishmeal in broiler feed

13. (a) Aflatoxin and their prevention in broiler feed

Or

- (b) Pesticide toxins and their prevention in broiler feed

14. (a) Probiotics Vs. Prebiotics

Or

- (b) Classification of feed toxins

15. (a) Sampling techniques for feed ingredients

Or

- (b) Storage of compounded feed

**Part C**

(5 × 8 = 40)

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

16. (a) Write in detail on BIS standards and nutrient requirement for broilers

Or

- (b) Write in detail on classification of nutrients and their importance in broiler feeding

17. (a) Write in detail about different types and forms of feed of broiler with their advantages and disadvantages

Or

- (b) Write in detail about importance of seasonal feeding management in broilers

18. (a) Write in detail about different feed additives used in broiler feed

Or

- (b) Write in detail about feed production methods

19. (a) Write in detail about feed mill design and equipments

Or

- (b) Discuss in detail about production and feeding of pellet for broilers.

20. (a) Write in detail about feed milling quality control

Or

- (b) Write in detail about common adulterants in broiler feeds.
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**C-8316**

**Sub. Code**

**80322**

**DIPLOMA EXAMINATION, APRIL 2026**

**Second Semester**

**Commercial Broiler Production Management**

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

**(2023 onwards)**

Duration : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 1 = 10)

Answer **all** questions.

1. Chlorinated lime is commonly known as
  - (a) QUAT
  - (b) Hydrogen peroxide
  - (c) Bleaching powder
  - (d) Ionophor
  
2. The common chemical used to destroy fungus is
  - (a) Copper sulphate
  - (b) Lime
  - (c) Copper oxide
  - (d) Copper chloride

3. HPAI is caused by
- (a) H5N9 strain of virus
  - (b) H9N2 strain of virus
  - (c) H2N9 strain of virus
  - (d) H5N1 strain of virus
4. The primary target organ for IBD virus in chicken is \_\_\_\_\_.
- (a) Airsacs
  - (b) Heart
  - (c) Bursa of fabricius
  - (d) Liver
5. Which among the following is not a vertically transmitted bacterial disease
- (a) Salmonellosis
  - (b) Pasteurellogis
  - (c) Chronic Respiratory Disease
  - (d) Mycoplasmosis
6. Whole blood agglutination test is carried out in breeder to eliminate
- (a) Salmonellosis
  - (b) Pasteurellosis
  - (c) Colibacillosis
  - (d) Infectious coryza infections

7. Which among the following is a metabolic disease?
- (a) Hjarre's disease
  - (b) Visceral gout
  - (c) Coli-granuloma
  - (d) Encephalomalacia
8. Brooder pneumonia in chicks is caused by
- (a) Bacteria
  - (b) Virus
  - (c) Fungus
  - (d) Internal parasites
9. Marek's disease vaccine is administered in chicks through
- (a) Subcutaneous route
  - (b) Intramuscular
  - (c) Intraocular
  - (d) Drinking water
10. The term "Takes" is related with
- (a) Marek's disease vaccination
  - (b) Fowl cholera vaccination
  - (c) Fowl typhoid vaccination
  - (d) Fowl pox vaccination

**Part B**

(5 × 5 = 25)

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

11. (a) Define disinfection, sanitation, sterilization and pasteurization.

Or

- (b) Principles of control of water borne infections in poultry farms.

12. (a) Write briefly about control of viral diseases in poultry farms.

Or

- (b) Explain different types of RD virus.

13. (a) Write briefly about infectious coryza.

Or

- (b) Briefly explain about the fowl paratyphoid in chicken.

14. (a) Discuss in detail about rickets in chicken.

Or

- (b) Discuss in detail about scaly leg mites and their control measures in chicken.

15. (a) Write vaccination schedule for broiler chicken.

Or

- (b) Discuss about disinfection of poultry sheds.

**Part C**

(5 × 8 = 40)

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

16. (a) Describe in detail on structural and operational biosecurity in poultry farm.

Or

- (b) Describe in detail about precautions to be taken during vaccinations in poultry.

17. (a) Discuss in detail importance of zoning and compartmentalization in control of AI.

Or

- (b) Discuss in detail about Mareks's disease in chicken.

18. (a) Discuss three important diseases caused by *E.coli*. and their prevention and control measures in poultry.

Or

- (b) Discuss about symptoms, lesions, prevention and control of fowl cholera in poultry.

19. (a) Write in detail about prevention and control of mycotoxins in poultry feed.

Or

- (b) Write in detail about fatty liver hepatic syndrome in layer chicken.

20. (a) Describe in detail about different types of vaccines for poultry.

Or

(b) Describe in detail about feed medication for poultry.

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**C-8716**

**Sub. Code**

**80323**

**DIPLOMA EXAMINATION, APRIL 2026**

**Second Semester**

**Commercial Broiler Production Management**

**BROILER PROCESSING AND MARKETING**

**(2023 onwards)**

Duration : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 1 = 10)

Answer **all** questions.

1. Clostridium botulinum causes food poisoning mostly by
  - (a) Infection
  - (b) Intoxication
  - (c) Inhalation
  - (d) None of the above
  
2. Practical storage life of chicken at chiller temperature of 0–4°C is \_\_\_\_\_ days.
  - (a) 3 days
  - (b) 10 days
  - (c) 7 days
  - (d) 15 days
  
3. \_\_\_\_\_ phase of growth curve of micro-organism during which primary products and enzymes are produced.
  - (a) Lag
  - (b) Stationary
  - (c) Log
  - (d) None of the above

4. What is an exsanguination process in poultry?
  - (a) Process of cutting the flesh
  - (b) Process of heating the carcass
  - (c) Process of draining blood
  - (d) Process of freezing the carcass
  
5. Stunning process means
  - (a) Makes the poultry unconscious prior to slaughtering
  - (b) Makes the poultry unconscious after slaughtering
  - (c) Poultry is subjected to stress
  - (d) Ensures poultry health
  
6. What is aging process?
  - (a) Breaking of connective tissue into simpler molecules
  - (b) Improves the bonding of connective tissue
  - (c) Breaking down of cardiac tissues
  - (d) Improves the hydrogen tissues bonding
  
7. The objective of tenderizing the poultry mean is
  - (a) Damages the fibers
  - (b) Tightens the fibers
  - (c) Soften the fibers
  - (d) No effect on fibers
  
8. The following is not involved in broiler marketing
  - (a) BCC
  - (b) NMPPB
  - (c) Government and NGOs
  - (d) NECC
  
9. The following solid waste disposal method releases air pollutants
  - (a) Landfill
  - (b) Incineration
  - (c) Vermicomposting
  - (d) Composting

10. Which of the following is also called as blade tenderization?
- (a) Cutting                      (b) Conditioning  
(c) Aging                         (d) Pinning

**Part B**

(5 × 5 = 25)

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

11. (a) Transporting of broilers.

Or

- (b) Freezing of poultry meat.

12. (a) Export of poultry meat.

Or

- (b) Materials used in packaging of poultry meat.

13. (a) Composition of poultry manure.

Or

- (b) Disposal of dead bird.

14. (a) Advantages of broiler integration.

Or

- (b) Marketing of broilers.

15. (a) Nipple drinkers.

Or

- (b) Customer relationship management

**Part C**

(5 × 8 = 40)

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

16. (a) Explain about steps involved in chicken processing.

Or

- (b) Write in detail about equipment used in poultry processing plant.

17. (a) Write in detail about modern trends in packaging of poultry meat.

Or

- (b) Explain in detail about HACCP concept on poultry slaughter.

18. (a) Explain in detail about liquid waste management and effluent treatment plant.

Or

- (b) Write about layout and design of rendering plant.

19. (a) Discuss in detail about wet marketing and processed chicken marketing.

Or

- (b) Discuss in detail about customer complaints handling in marketing.

20. (a) Write in detail about challenges and suggestions in broiler marketing.

Or

- (b) Role of BCC and NMPPB on broiler marketing.