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SUBJECT CODE NO: - Y-2093
FACULTY OF SCIENCE AND TECHNOLOGY
B.Sc. T.Y (Sem- VI)
Examination March / April - 2023
Poultry Sciences-II

[Time: 1:30 Hours]

[Max. Marks: 50]

Please check whether you have got the right question paper.

N. B

- 1) Attempt all questions.
- 2) Illustrate your answer with suitable labeled diagram.

Q1 Describe in detail poultry production and its management. 20

OR

Write in detail selection of poultry farm site and intensive system. 20

Q2 Describe in detail preservation and processing of poultry products. 20

OR

Write short notes on any four of the following: 20

- a) Non – conventional poultry feed
- b) Bacterial diseases
- c) Semi-intensive system
- d) Protozoan diseases
- e) Folding system
- f) Fungal diseases

Q3 Select and write correct answer from the given alternatives in each sub questions. 10

- 1) Chicken raised for meat are called _____.
 a) Turkeys b) Layers c) Broilers d) Dumpling
- 2) Which of the following bacteria is an important cause of keratitis with perforation of the cornea in chicken and turkeys?
 a) Escherichia coli b) Pseudomonas aeruginosa
 c) Streptococcus facalis d) Salmonella
- 3) In poultry coccidiosis is caused by _____.
 a) Virus b) Fungus c) Helminthic Parasite d) Protozoan
- 4) Dubbing in poultry is done for _____.
 a) Eliminating the old birds b) Faster growth and better egg laying
 c) Eradication of disease d) None

- 5) The hatchery should be situated at least _____ it away from other poultry houses.
- a) 100 ft. b) 500 ft. c) 1000 ft. d) None
- 6) How many weeks does it take for a meat type chicken to reach a weight of 4 pounds _____.
- a) 32 weeks b) 10 days c) 6 months d) 6 to 8 weeks
- 7) New born chicks must be kept as warm as _____.
- a) Summer night b) Summer day c) Winter night d) Winter day
- 8) Poultry provides as _____.
- a) Egg and meat b) Milk and oil c) Water d) None
- 9) What are the types of chicken poultry farming?
- a) Layers b) Broilers c) a and b d) None
- 10) White meat is low in _____.
- a) Carbohydrates b) Fat c) Calories d) None