

Small Flock Poultry Workshop

External Parasites of Chickens

Pre Test

1. Which pest is usually considered the # 1 pest of backyard poultry:
 - a. Fowl Tick
 - b. Chicken Head Louse
 - c. Northern Fowl Mite
 - d. Bed bugs
2. Dust bags can be used to treat pests of backyard poultry.
 - a. True
 - b. False
3. Premise treatment is one of the best control options for chicken louse.
 - a. True
 - b. False
4. Infestations of large numbers of northern fowl mites can reduce egg production in healthy chickens by:
 - a. 25%
 - b. 10%
 - c. 30%
 - d. 40%

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 - d) 40%

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Pasture Raised Poultry

Pre Test

1. What does the term pastured poultry production mean?
 - a) Supplying chickens with open access to outdoor areas.
 - b) Raising chickens on pasture areas rather than in indoor spaces.
 - c) Organic production of chickens.
 - d) Feeding chickens through grazing grass rather than feeding grain.
2. Do you understand the difference between pastured poultry and free-range poultry production systems?
 - a) Yes
 - b) No
 - c) Not sure
3. Do you understand the key differences between broilers (meat production birds) and layers (egg production)?
 - a) Yes
 - b) No
 - c) Not sure
4. Are you aware of the legal requirements/regulations for poultry processing in Oklahoma?
 - a) Yes
 - b) No
 - c) Not sure

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Giving Them Their Job Back, Heritage Chickens for Production

Pre Test

1. What are the APA and ABA?
 - a) Organizations that manage exhibition standards for all poultry.
 - b) Advocate to improve domestic poultry
 - c) Advocate maintaining purebred stock
 - d) All of the above
2. The Standard of Perfection and the Bantam Standard are books that describe all of the recognized poultry breeds.
 - a) True
 - b) False
3. What is the APA Flock Inspection Program?
 - a) Certification program that insures a flock meets the standard description for its breed.
 - b) Allows producers to sell meat and eggs and APA certified.
 - c) Is required to sell meat and eggs.
 - d) A & B
 - e) A & C
 - f) All of the Above
4. An advantage to being APA certified is being able to distinguish your products as more desirable than those not certified.
 - a) True
 - b) False

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 - c) True
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Organic vs. Natural vs. Traditional

Pre Test

1. The only difference between organic and natural raised poultry is the labeling.
 - a) True
 - b) False
2. To sell products labeled as organic a producer must be certified by the Oklahoma Department of Agriculture.
 - a) True
 - b) False
3. To sell products labeled as organic a producer must follow which of the following productions practices:
 - a) Only organic feed (grain, supplements, and forage) can be fed
 - b) Any pasture used must be certified organic
 - c) Must provide year round access to the outdoors
 - d) Both A & B
 - e) All of the Above
4. Products sold as "All Natural" are assumed to be produced using which of the following production practices:
 - a) No hormones
 - b) No antibiotics
 - c) Raised on pasture
 - d) Raised cage free
 - e) All of the above
 - f) Some of the above

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Disease of Poultry
Pre Test

1. Avian Influenza and Newcastle disease only affect large poultry operations.
 - a) True
 - b) False

2. To control Marek's disease, backyard producers should request that the chicks be vaccinated at the hatchery.
 - a) True
 - b) False

3. Which of the following diseases is not reportable?
 - a) Marek's
 - b) Avian Influenza
 - c) Virulent New Castle Disease
 - d) Infectious Laryngotracheitis

4. Mycoplasma infections may cause the following
 - a) Respiratory Infections
 - b) Joint Infections
 - c) Diarrhea
 - d) Lameness

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Small Flock Poultry Conference
Oklahoma Rules for Selling Eggs and Meat
Pre Test

1. You have to have a license to sell eggs in Oklahoma.
 - a) Yes
 - b) No
 - c) It depends on where you plan to sell them
2. It is permissible to reuse egg cartons for eggs for sale.
 - a) Yes
 - b) No
3. Oklahoma allows on farm processing and selling of poultry meat?
 - a) Yes
 - b) No
4. All meat sold in retail stores and eating facilities must be state and/or federally inspected?
 - a) Yes
 - b) No

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