

Poultry Inspector Job Interview Questions And Answers



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Poultry Inspector Interview Questions And Answers Guide.

Question - 1:

Do you know how Big Are Chickens?

Ans:

"Standard" chickens weigh 4-7 pounds depending on the breed and the sex (roosters weigh more than hens). "Bantam" chickens -- which are the same as standard chickens, only smaller -- weigh 1-2 pounds.

[View All Answers](#)

Question - 2:

Tell me can Chickens Fly?

Ans:

Sort of. Smaller (lighter) breeds, and "bantams" -- which are the same as "standard" breeds but about 1/4 the size -- can fly 25-50 feet and will roost in trees if allowed to. Heavier breeds have much more limited flight.

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Question - 3:

Tell us what Are The Stringy White Things In Eggs?

Ans:

The stringy white portion of the egg is called the chalazae. It is there to anchor the yolk in the center of the egg. The presence of a prominent chalazae is actually an indication that the egg is fresh because as the egg ages the chalazae becomes less noticeable.

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Question - 4:

Tell me do Cats Attack Chickens?

Ans:

In the vast majority of cases, no, but you do hear of this once in a while. Most cats are more intimidated by grown chickens than chickens are of them. Baby chicks are more at risk because they're helpless, but again in our experience cats aren't interested in them. Better to take precautions, though!

[View All Answers](#)

Question - 5:

Tell me how Can I Tell If An Egg Is Fertile?

Ans:

To determine if an egg is fertile, incubate it for a few days and then candle it to see if cell division has begun.

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Question - 6:

Tell me are Brown Eggs Healthier Than White Eggs?

Ans:

No, the color of the egg has no effect on how healthy it is. However, how chickens are kept DOES have an effect on how healthy the eggs are!

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Question - 7:

Do you know what Are Certified Egg Production Flocks?

Ans:

Certified egg production flocks are those flocks that comply with the guidelines established by the United Egg Producers organization. To be certified, flocks must meet requirements in housing and cage space allowance, beak trimming, molting, transportation and handling.



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Question - 8:

Tell me how Old Are Chickens When They Begin To Lay Eggs?

Ans:

Under optimum conditions; good nutrition, ideal day length, adequate housing and good management practices, most layers should begin egg production at about 20-22 weeks of age.

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Question - 9:

Tell me why Do Chickens Lay Different-colored Eggs?

Ans:

They just do! Different breeds lay different-colored eggs. Eggs come in many different colors - light brown, deep chocolate brown, white, off-white, pinkish and even green and blue! Some also lay speckled eggs.

A couple of key facts:

* An individual bird's eggs will remain basically the same color all the time.

* There can be variation in the shade of egg colors amongst individuals within a breed, but not the base color (brown, white, blue etc.).

* One way to tell what color egg a chicken will lay is to look at her earlobe! A hen with a white earlobe will always lay white eggs, whereas hens with red earlobes can lay brown, blue or green eggs.

* Araucana and Ameraucana breeds, also known as the "Easter Egg Chickens", famously lay varying shades of green and blue eggs.

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Question - 10:

Explain me do Chickens Really "come Home To Roost"?

Ans:

Yes! Chickens will come back to the same place to sleep every night -- so you can let your chickens roam your yard during the day and when it gets dark they will return to their coop to catch up on their beauty rest. (A "roost" is a pole they perch on, which they much prefer to sleeping on the ground.)

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Question - 11:

Tell me what Are Designer Eggs, Free Range Eggs, Etc?

Ans:

Designer eggs are those eggs produced by flocks of chickens which have been fed special diets in an attempt to modify the nutrition of the eggs they produce. Consumers should be well informed about the differences in these eggs and all other eggs when making purchasing decisions. Free range eggs are produced by flocks of chickens which are not confined in cages. The chickens may be raised on the floor of a poultry house or they may be allowed to roam around outside. Yolks of free range eggs may be darker because of the chicken's eating foods that contain more carotenoid pigments (green grass, yellow corn, etc.).

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Question - 12:

Tell me can I Have Just One Chicken?

Ans:

You shouldn't. Chickens are social creatures and they will not do well alone. I advise a minimum of two.

[View All Answers](#)

Question - 13:

Tell me does The Small White Spot On The Egg Yolk Indicate That The Egg Is Fertile?

Ans:

No, all eggs have the white spot called the germinal disc. It is almost impossible to determine if an egg is fertile without first incubating it for several hours.

[View All Answers](#)

Question - 14:

Tell me is There A Nutritional Difference In Eggs With Different Colors Of Shells?

Ans:

There is essentially no nutritional difference due to shell color. White, brown or blue-green eggs from birds being fed similar rations are very similar. Research has shown that the cholesterol content of eggs is about the same regardless of color and whether or not the egg is fertile. In simple terms an egg is an egg regardless of the color or whether it is fertile.

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Question - 15:

Top 28 Poultry Inspector Job Interview Questions:

Ans:

* What challenges do you anticipate in this new role?

* Describe your typical work week.

* What interests you about Herbruck Poultry Ranch?



- * What goals would you like to accomplish while working for Herbruck Poultry Ranch?
- * What is your greatest weakness?
- * What is your greatest strength? How will it help you make a difference at Herbruck Poultry Ranch?
- * The work environment at Herbruck Poultry Ranch can be fast-paced at times. How do you handle stress?
- * At Herbruck Poultry Ranch we understand that conflict can arise when you're working closely with others on a team. Give me an example of a time when you had to deal with an issue while working with others.
- * Tell me about a time when your actions resulted in greater efficiencies of your team.
- * What is your greatest professional achievement so far?
- * Why are you leaving your current job?
- * What do you think you will enjoy most about working in the food and beverage industry?
- * How would your co-workers describe you?
- * Can you tell me a little bit about yourself?
- * What are some of the challenges that the food and beverage industry face today?
- * Tell me about an idea you implemented in the past that made an impact.
- * Do you have experience training others?
- * How do you handle customer complaints?
- * How do you handle situations that could cause you to be tardy or absent?
- * It's important for shift changes to go smoothly at Herbruck Poultry Ranch to maintain productivity. How do you make sure transitions are seamless?
- * At Herbruck Poultry Ranch we value individuals who take initiative. Can you give me an example of a time you did something without being asked?
- * There may be times when you are asked to stay late, work weekends or overtime, due to fluctuations in the schedule and shift changes at Herbruck Poultry Ranch. What is your availability?
- * How would you handle an issue with a policy or procedure?
- * We strive to help our employees create a healthy work/life balance at Herbruck Poultry Ranch. What steps do you take to maintain balance and manage your workload?
- * Tell me about a time when you reached a goal within a tight deadline.
- * How do you believe your coworkers would describe you?
- * Describe a time when you took a creative approach to solving a problem.
- * When have you been asked to perform a function or complete a task in which you had little or no experience in doing?

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Question - 16:

Panel based Meat and Poultry Inspector interview questions:

Ans:

- * How do you see your job relating to the overall goals?
- * What would be your ideal working environment?
- * What is your expected salary?
- * What was the most stressful situation you have faced as Meat and Poultry Inspector?
- * Do you prefer to work independently or on a team?
- * Tell me about a time when you had to give someone difficult feedback.
- * Tell me about the most effective presentation you have made.

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Question - 17:

Group based Meat and Poultry Inspector interview questions:

Ans:

- * What motivates you to do a good job?
- * What do you do if you disagree with a co-worker?
- * Has anything ever irritated you about people you've worked with?
- * If you worked as Meat and Poultry Inspector, what are you doing?
- * Describe how you have balanced your academic work with your extracurricular activities.
- * Why do you believe you are qualified for this Meat and Poultry Inspector position?
- * Why are you leaving your present job?

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Question - 18:

Phone based Meat and Poultry Inspector interview questions:

Ans:

- * What decisions do you find easy to make?
- * What gets you out of bed in the morning?
- * Why have you been unemployed for all this time?
- * Which areas of your work are most often praised?
- * Would you work holidays/weekends?
- * What things do you find difficult to do?
- * Which is more important: creativity or efficiency?

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Question - 19:

Behavioral Meat and Poultry Inspector interview questions:

Ans:

- * Are you a leader? Give examples.
- * In what ways have your college experiences prepared you for a career?
- * Would you rather be liked or feared?
- * In doing your job, do you think it's more important to finish quickly?



- * What are some of the things your supervisor did that you disliked?
- * What do you look for in a job?
- * What kind of games do you like to play?

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Question - 20:

Difficult Meat and Poultry Inspector interview questions:

Ans:

- * What qualities do you look for in a supervisor?
- * How do you take direction?
- * Do you think grades should be considered by first employers?
- * Do you take work home with you?
- * Why did you choose the career for which you are preparing?
- * How many raises were given at your last position? Why were you given them?
- * Which areas of your work are most often criticized?

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Question - 21:

General Meat and Poultry Inspector interview questions:

Ans:

- * Were you able to achieve the results you wanted?
- * Can you perform Internet research? Please describe to me your steps in doing so.
- * Could you have done better in your last job?
- * Have you ever been fired?
- * Describe the best person who ever worked for you or with you?
- * Which one is better: mentoring or coaching?
- * Is grad school important?

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Question - 22:

Explain me what Should Chickens Be Fed?

Ans:

Commercial rations will usually produce the best results from all types of poultry. A ration designed specifically for a particular type of bird should always be used (ie. layer ration for layers, broiler ration for broilers, etc.). The commercial ration should not be supplemented with scratch, corn or table scraps because the birds will not be eating a balanced diet.

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Question - 23:

Tell me how Do Chickens Reproduce?

Ans:

Chickens reproduce in a manner similar to some other animals. The female produces an egg which if fertilized can result in a baby chick. The true egg, the part that develops into the embryo, is located on the egg yolk. The yolk begins to develop in the ovary and after 10-12 days of development, ovulation occurs. If the female has been mating with a male, sperm will be present and fertilization can occur.

The male chicken does not have a penis and therefore there is no penetration of the female reproductive tract at the time of mating. Instead the female inverts the cloaca (site of the common junction of the reproductive and digestive systems) which comes in contact with the male's inverted cloaca and receives the sperm. The cloaca is then drawn back into the hen's body and the sperm are captured. They then begin the journey up the length of the reproductive system. The sperm live inside the female reproductive system and each time an ovulation occurs (every 24-26 hours in good egg producers) the egg can become fertile. This process continues and matings at 7 - 10 day intervals are necessary to maintain fertility. After fertilization occurs the egg albumen, shell membranes, and shell are added to complete the egg formation process. The chicken usually lays the egg about 24 hours after ovulation.

[View All Answers](#)

Question - 24:

Explain me why Do Chickens And Turkeys Have Light And Dark Meat?

Ans:

Different muscles in the body of the bird are used at various rates. Since chickens and turkeys do not fly, the breast muscles (which are used in flight) are not used as much as the leg and thigh muscles and do not require as much oxygen. The oxygen transport mechanism is myoglobin and is present in dissimilar amounts in the muscles which results in the color contrast.

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Question - 25:

Explain me what If One Of My Pet Chickens Gets Sick?

Ans:

Take it to a veterinarian that specializes in avian medicine or farm animals.

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Question - 26:

Tell me what Part Of The Egg Develops Into The Baby Chicken?



Ans:

The chicks develop from the true egg, seen as a small white spot (germinal disc) on the yolk. If the egg is fertile and incubated at the correct temperature, cell division will continue. The egg white protects the developing embryo and offers some nutrition, however, the yolk is the primary nutrition source.

[View All Answers](#)

Question - 27:

Tell me are Chickens In Cages Being Abused?

Ans:

Housing chickens in cages does not abuse them. The egg producer does not intentionally abuse chickens because the birds will not be healthy and happy and good egg producers. The certification program mentioned in Question 9 is designed to increase cage space and modify other production practices that may be in question. Research has shown that keeping hens in cages actually may be less stressful since there is less competition and interaction with other more aggressive birds.

[View All Answers](#)

Question - 28:

Explain me should I Eat Foods That May Contain Uncooked Eggs?

Ans:

The recent introduction of in-shell pasteurized eggs now provides an extra margin of safety when using raw or undercooked eggs in foods. To be absolutely safe, only pasteurized eggs should be used when preparing foods that may be undercooked. Even clean, sound shelled eggs have the possibility of bacterial contamination and should be fully cooked.

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Question - 29:

Tell me what Size Eggs Should I Purchase?

Ans:

Most recipes are written for large eggs. Because of that, better results will be obtained by using large eggs in baked products. If the end use of the eggs is scrambled, fried, poached, hard cooked or a method where volume is not critical, then the size with the least expensive cost per ounce might be the best choice.

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Question - 30:

Tell me how Long Will Eggs Keep?

Ans:

If eggs are properly refrigerated they should remain usable for several weeks. Most eggs have a 4 week expiration date on the carton. That means they may be sold up to four weeks after they are placed in the carton and the consumer will still have plenty of time to use them. Keeping eggs in the carton in the refrigerator will extend the shelf life. Keeping eggs at a temperature below 40. F, but above freezing and at a high humidity is the ideal way to maximize the shelf life.

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Question - 31:

Tell me where Can I Get Pet Chickens For Myself?

Ans:

You can get grown chickens from a local farmer, or you can get baby chicks from a hatchery.

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Question - 32:

Tell me is There Any Danger From Eating Poultry?

Ans:

If the chicken is fresh and is properly cooked (to an end point temperature of at least 165 degrees F.) there should be minimal danger. The bacteria that may be of concern is Salmonella. There is a possibility that Salmonella could be present on some raw chickens, but as stated earlier, proper cooking eliminates any potential problems. In addition to proper cooking, another safeguard that should be remembered when preparing all meat items is to carefully wash hands, utensils, and countertops after preparing the meat to avoid cross-contamination to other foods.

[View All Answers](#)

Question - 33:

Do you know how Often Do Chickens Lay Eggs?

Ans:

That depends on three main factors:

- * The breed of chicken. Some chickens are bred for meat production and lay few eggs; some are bred for egg production and can lay as often as once a day; some are bred as "dual purpose" and are good for both egg-laying and meat, although not optimal for either.
- * The hen's age. Hens start to lay at 4-5 months of age, and lay best during their first year. Each year after that their production decreases.
- * The season. In the winter (with fewer daylight hours), egg production drastically decreases. High laying season is summer.

A healthy, young hen bred for egg-laying can lay almost an egg a day!

[View All Answers](#)

Question - 34:

Tell us do You Need Roosters For Hens To Lay Eggs?

**Ans:**

No. This is one of the most common misconceptions about chickens. Hens will lay eggs just as well in the absence of roosters. If roosters are present, however, the eggs may be fertilized!

[View All Answers](#)

Question - 35:

Tell us is There Really Such A Thing As A "pecking Order"?

Ans:

Yes. This is a very real phenomenon. All chicken flocks have a well-defined pecking order. It's their way of preventing mayhem. The lucky chicken at the top of the pecking order basically gets to push everyone around. She gets first access to food, water, prime roosting spots and so on. If she doesn't like what anyone else is doing she has full pecking rights. She gets to tell any other chicken to bug off. The poor baby at the bottom of the pecking order is in the exact opposite situation: everyone in the flock can peck her, and she has last rights to food and other resources. The other chickens in a flock fall somewhere between these two extremes. The #2 chicken can only be bullied by the #1 chicken and can bully everyone else in turn, and so on and so on. Pecking order is established at a very early age and usually remains unchallenged until death.

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Question - 36:

Tell me where Does Salmonella Originate?

Ans:

Salmonella bacteria are spread in fecal material from all kinds of animals. Animals may also pick up bacteria from the soil or perhaps from contaminated processed feed. The organisms then live in the intestinal tract of the host and may or may not have an effect on the animal. As food animals are slaughtered and processed, there are times when some of the bacteria from the intestines have the opportunity to contaminate uncooked meat products.

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Question - 37:

Do you know how Long Do Chickens Live?

Ans:

Chickens in small flocks live several years if conditions are correct. A life span of 6-8 years may not be unreasonable. Most commercial layers are kept for 2-3 years.

[View All Answers](#)

Question - 38:

Tell me how Can The Sex Of Baby Chicks Be Determined?

Ans:

Vent sexing by an experienced chick sexer can be done at one day of age. This technique is difficult and requires a great deal of experience. If a fast feathering gene has been introduced into the breeding flock, chicks can be sexed by observing the differences in the appearance of the primary wing feathers. The feathers on the wings of the female will be a little longer and in a different pattern than those on the males. Most chickens can not be sexed in this manner.

[View All Answers](#)

Question - 39:

Tell me how Should Frozen Poultry Be Thawed?

Ans:

Frozen chickens and turkeys should be thawed in the refrigerator. This prevents all parts of the bird from getting warm enough to encourage the growth of spoilage bacteria before the entire birds is thawed completely. Depending on the size of the bird, two or three days may be required to complete the thawing process. If faster thawing is necessary birds can be immersed in cold water. Directions on the label concerning thawing should be followed.

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Question - 40:

Explain what Causes Blood Spots In Eggs?

Ans:

Blood spots are the result of broken capillaries in the reproductive system. When the capillary ruptures, a drop of blood leaks out and becomes part of the egg. The presence of a blood spot does not mean the egg is fertile or that an embryo is beginning to form. Egg processors attempt to identify and remove all eggs containing blood spots before eggs go into the carton. Occasionally one is missed, but if the blood spot is small, it can be removed and the egg used. For large blood spots the egg should be discarded.

[View All Answers](#)

Question - 41:

Tell me can Eggs Be Frozen?

Ans:

Eggs can be satisfactorily frozen after mixing the yolk and the albumen. It may be desirable to freeze the egg mixture in ice trays or muffin tins and then store the frozen eggs in plastic bags. The frozen eggs can be thawed in the refrigerator and used any where a whole egg is needed. Three tablespoons of liquid whole egg should be used in place of one large egg. Egg whites can be frozen satisfactorily and can also be frozen in ice trays or muffin tins. Yolks on the other hand become very gelatinous when frozen unless they are mixed with salt or sugar. To help retard the gelation, mix 1/8 teaspoon salt or 1 1/2 teaspoons sugar or corn syrup per 1/4 cup eggs yolks (4 large yolks). Freezing in ice trays or muffin tins may also be desirable. When the egg yolks are used, the recipe should be adjusted to the salt or sugar already in the egg yolks.

[View All Answers](#)

**Question - 42:**

Tell me how Much Care Do Pet Chickens Require?

Ans:

They're much easier than dogs: no walking, no twice-daily feeding, no baths, no grooming. With the proper housing they're a very low-maintenance pet:

- * Daily: a "checking on", egg collection, and closing the coop if you've let them out.
- * As necessary: fill feed and water containers.
- * Monthly: change bedding and remove that free fertilizer (poo) so it can be put to good use!
- * Twice a year: a thorough cleaning and disinfecting of the coop.

[View All Answers](#)

Question - 43:

Tell me why Are Some Hard-cooked Eggs Difficult To Peel?

Ans:

Eggs that are very fresh are usually more difficult to peel. As the egg ages the pH changes and the shell is more easily removed. To improve peelability, start with an egg that is a few days old, hard-cook the egg, then immerse the egg in cold water and peel immediately.

[View All Answers](#)

Question - 44:

Tell me can Eggs Be Produced Without A Male Being Present?

Ans:

Yes, most eggs produced for human consumption are produced this way and are non-fertile.

[View All Answers](#)

Question - 45:

Explain me does Eating Eggs Increase My Cholesterol?

Ans:

According to research results, moderate egg consumption will not increase a person's serum cholesterol and the American Heart Association is now reporting that there is no evidence to suggest that eating eggs will increase the risk of heart disease in healthy individuals. In fact, scientists now know that eggs provide several much needed nutrients such as lutein and zeaxanthin which may decrease the possibility of macular degeneration. Eggs are also an excellent source of folic acid and choline.

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Question - 46:

Explain me will Twin Chicks Hatch From A Double Yolked Egg?

Ans:

A double yolked egg is not likely to hatch. An embryo may begin to develop from the germinal disc on both egg yolks, but usually there is not enough room for two chicks or the conditions are not adequate for two embryos and the chicks do not hatch.

[View All Answers](#)

Question - 47:

Tell me do You Have To Give Chickens Baths?

Ans:

No! Chickens take dust baths that keep them clean and free of pests. However, if you plan on showing your chickens in a Poultry Show, you'll want your bird looking her best, so you can wash them with a gentle cleanser and blow them dry.

[View All Answers](#)

Question - 48:

Tell me how Noisy Are Chickens?

Ans:

Roosters are VERY noisy, and contrary to popular belief, they don't just crow in the morning. They crow all day long. Hens are much quieter -- you basically won't hear them until they've just laid an egg, or if they're threatened.

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