Course Syllabus

1	**Course title**	Poultry Farm management
2	**Course number**	0602318
3	**Credit hours**	3
	Contact hours (theory, practical)	3
4	**Prerequisites/corequisites**	Principles of Animal Production (602101)
5	**Program title**	BSC in Animal Production
6	**Program code**	602
7	**Awarding institution**	The University of Jordan
8	**School**	School of Agriculture
9	**Department**	Animal Production Department
10	**Course level**	2nd year
11	**Year of study and semester (s)**	2021/2022, 2nd semester
12	**Other department (s) involved in teaching the course**	non
13	**Main teaching language**	English
14	**Delivery method**	☐Face to face learning √☐Blended ☐Fully online
15	**Online platforms(s)**	√☐Moodle √☐Microsoft Teams ☐Skype ☐Zoom ☐Others……
16	**Issuing/Revision Date**	22/3/2022

17. Course Coordinator:

Name: Prof. Hana Zakaria	Contact hours:1.30-3 Sunday, Teusday
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18. Other instructors:

Name:
Office number:
Phone number:
Email:
Contact hours:
Name:
Office number:
Phone number:
Email:
Contact hours:

19. Course Description:

As stated in the approved study plan.
This course deals with the principles of Poultry farms management. It focuses on the subjects which enrich information about breeds that can tolerate high temperatures especially in regions like our region. Design of poultry houses and how we can distribute the lights and fans inside the house. Methods of force molting done to increase egg production. Bio-security and waste management of a poultry house. A look on nutrition and feed ingredients.

20. Course aims and outcomes:

Learning Objectives

1) To help students understand the broad scope of poultry management principles.
2) To have a general overview knowledge of the basics in poultry farm management.
3) To develop knowledge for the students about main things in managing any poultry farm either broiler or layers.
4) To acquaint the students with all aspects of bio-security and waste management of any poultry farm in order to preserve the environment from pollution.

Aims:

1.General introduction to global poultry farm management and an overview of the poultry industry in Jordan.

2- Student understands procedures and practices involved in environmental physiology and housing of poultry.

3- Student will understand the importance of bio-security and waste management of poultry farms.

4- Student will be able to increase the production by applying force molting programs

5. Provide students with an overview of poultry breeds which can tolerate heat waves and what does this affect poultry production especially in hot environment.

6. Student can do a special lightning program for broilers and layers.

7. Student can run a security program for any poultry farm.

8. Student can fully understand steps involved in managing and feeding any flock from the different types of poultry in Jordan and he will be able to use computer programs for ration formulations for broilers and layers

9. A student has the ability in future to recommend which flock to raise how can he maintains good environment in the house and how to clean the house and use any program of bio-security to conserve the environment.

10. Acquire knowledge of poultry housing including housing systems, equipments used, and environment (ventilation, temperature, relative humidity, etc…)

11. Develop an understanding of marketing and processing of poultry, nutritional aspects of production, and the importance of animal welfare in poultry production

12. Transfer all the knowledge of managing a poultry farm from all its aspects such as ventilation, lightning, bio-security, waste management and feeding. Student will fully comprehend all basics of poultry management
13. He will have the ability to work on any poultry farm

B- Students Learning Outcomes (SLOs):

Upon successful completion of this course, students will be able to:

Program ILOs* / Course SLOs	ILO (1)	ILO (2)	ILO (3)	ILO (4)	ILO (5)	ILO (6)	ILO (7)	ILO (8)
1. have a comprehensive overview of poultry management including ventilation and lighting.	X		X			X		
2. recommend which strains to raise based on genetic specifications under hot conditions	X			X				
3. learn special programs for broilers and layers and will be able to formulate a diet for the different species of poultry	X	X	X	X				
4. transfer all the knowledge and basic concepts learned into producing and/or managing a commercial layer or broiler flock	X	X	X			X		
5. understand the importance of biosecurity, waste management and welfare	X		X	X	X			
6. recommend when to raise and not to raise poultry depending on season, prices of meat and/or eggs, and supply and demand.	X		X			X		X
7. increase the production by applying force molting	X	X	X	X				

*** Program ILOs:**

ILO (1): Demonstrate a deep understanding of the basic principles in the various areas of livestock production; including nutrition, physiology, genetics, health and management.

ILO (2): Apply the acquired knowledge in various areas of livestock production.

ILO (3): Utilize critical thinking and logical reasoning in addressing issues related to livestock production.

ILO (4): Communicate effectively with a wide range of related stakeholders and provide appropriate

extension services.

ILO (5): Apply the principles of public safety and environmental protection.

ILO (6): Acquire and apply practical skills along with keeping up with recent advances in livestock production.

ILO (7): Identify basic principles of research methodology and evidence-based decision making.

ILO (8): Abide by the professional, ethical and legal considerations relevant to the livestock production.

21. Topic Outline and Schedule:

Week	Lecture	Topic	Intended Learning Outcome	Learning Methods (Face to Face/Blended/ Fully Online)	Platform	Synchronous/ Asynchronous Lecturing	Evaluation Methods	Resources
1	1.1	Breeds and breeding -Meat production lines	1,.1.3	Face to face/blended On line	Microsoft teams	Synchronous	participation	Commercial chicken meat and egg manual ch 1
	1.2	Egg production lines	1.1,3	Face to face/blended	Microsoft teams	synchronous	participation	Commercial chicken meat and egg manual ch 1
	1.3	Major genes in developing heat resistance strains	1,.1.3	Face to face/blended	Microsoft teams	synchronous		Commercial chicken meat and egg manual ch 1
2	2.1	Environmental Physiology and Housing - Methods of heat loss	1,1.4.3	Face to face/blended	Microsoft teams	synchronous	participation	Ch. 11
	2.2	Insulation requirements	1,1.4.3	Face to face	Microsoft teams	synchronous	Participation	Ch. 11
	2.3	Open systems	1,1.4.3	Face to face	Microsoft teams	synchronous	Participation	Ch. 11
3	3.1	Closed system	1,1.4.3	Face to face/blended	Microsoft teams			Ch. 11
	3.2	Homework on environmental physiology	1,1.4.3	Face to face/blended	Microsoft teams		Homework	
	3.3				Microsoft teams		Quiz 1	

Week	Lecture	Topic	Intended Learning Outcome	Learning Methods(Face to Face/Blended/ Fully Online)	Platform	Synchronous/ Asynchronous Lecturing	Evaluation Methods	Resources
4	4.1	Reproductive Physiology and light management -measuring light intensity	1.1,4.3	Blended	Teams	synchronous	participation	Chapter 18
	4.2	Types of light	1.1,4.3	Blended		synchronous	participation	Chapter 18
	4.3	Light management for broilers	1.1,4.3	Blended				Chapter18
5	5.1	Light management for layers	1.1,4.3	Blended		synchronous		Chapter 18
	5.2	Light programs	1.1,4.3	Blended		synchronous	participation	Chapter 18
	5.3	Homework on light physiology	1.1,4.3	Blended		synchronous	Home work	
6	6.1	Force molting of layer hens Types and methods	1.1,4.3	Face to face/blended		synchronous		Chapter 19
	6.2	Economical consideration	1.1,4.3	Face to face		synchronous		Ch. 19
	6.3	Molting and hormonal control	1.1,4.3	Face to face		synchronous		
	Mid term exam 30%							
7	7.1	Bio-security -Definitions and sources of disease	1.1,1.2,3.2,3.4	Face to face/blended	Teams	synchronous		Poultry behavior and welfare, papers and articles
	7.2	Benefits of biosecurity	1.1,1.2,3.2,3.4	Face to face/blended		synchronous	Tour in a farm	
	7.3	Programs of biosecurity	1.1,1.2,3.2,3.4	Face to face/blended		synchronous	participation	
8	8.1	Waste management -Manure disposal	1.2.3.4	Face to face/blended	Teams	synchronous	participation	Poultry science ch. 9
	8.2	Deposits of dead birds	1.2.3.4	Face to face/blended		synchronous	participation	Chapter 9
	8.3	Disposal of reject eggs and egg shalls	1.2.3.4	Face to face/blended		synchronous	participation	Chapter 9
9	9.1	Feeding Nutrition and feed formulation -Feed ingredients	1.2.3.4	Face to face/ blended	Teams	synchronous		Commercial chicken meat and egg ch(28.32.33)
	9.2	Nutrient requirements for different species	1,2,3,4	Face to face		synchronous	homework's	
	9.3	Feed formulation	1,2,3,4	Face to face		synchronous	homework's	

10	10.1	Marketing of table eggs	1.4	Face to face/blended	Teams	synchronous	homework	Chapter 17 of poultry science, 4th ed.
	10.2	Quality assessment of table eggs	1.4	Face to face		synchronous	homework	Chapter 17
	10.3	Marketing broiler meat	1.4	Face to face		synchronous	participations	Chapter 17
11	11.1	Bird welfare -Importance	1.2.3.4	Face to face	u-tube	synchronous	video	Poultry behavior and welfare ch. 3#7)
	11.2	Management	1.2.3.4	Face to face	u-tube	synchronous	video	
	11.3	Animal welfare in Jordan	1.2.3.4		Teams			
12	12.1	Record management	1.3.4	Face to face		synchronous	Group assessment	Annual reports of the Ministry of Agriculture
	12.2	Types of records	1.3.4	Face to face		synchronous	Group assessment	
	12.3	Computerized records	1.3.4	Face to face		synchronous	Group assessment	
13	13.1	Poultry industry	1.2.3.4	Face to face		synchronous	Group assessment	
	13.2	Measurement of production efficiency	1.2.3.4	Face to face		synchronous	Group assessment	Chapter 5 and 6
14	14.1	Cannibalism -Definitions	1.4	Face to face		synchronous	homework	
	14.2	causes	1.4	Face to face		synchronous	homework	
	14.3	Prevention	1.4	Face to face	u-tube	synchronous	video	Chapter 18 in Animal nutrition science
15	15.1	Beak trimming	1.4	Face to face		synchronous		
	15.2	Save energy	1.2.3.4	Face to face		synchronous		
	15.3	Save costs	1.2.3.4			synchronous		

22. Evaluation Methods:

Opportunities to demonstrate achievement of the SLOs are provided through the following assessment methods and requirements:

Evaluation Activity	Mark	Topic(s)	SLOs	Period (Week)	Platform
quiz	5	Environmental physiology	1	3rd	Face to face
Exam	25	Breeds, Physiology, Light	1,2,4	5th week	Face to face
Quiz	5	Feeds and feed formulation	1,2,3,4	7th week	Face to face
Final Exam	40		1,2,3,4	End of	Face to face

				semester	
Homework and group assessment	30	Poultry nutrition Feed processing and data computation reports and presentation	1,2,3,4	During the semester	Face to face
2 quizzes I choose the highest					

23. Course Requirements

(e.g: students should have a computer, internet connection, webcam, account on a specific software/platform…etc):

24. Course Policies:

A- Attendance policies:
B- Absences from exams and submitting assignments on time: attendance is obligatory, more than 15% absence student will be forbidden from attending the final exam
C- Health and safety procedures: All students must wear masks during the class sessions and distance is obligatory between students
D- Honesty policy regarding cheating, plagiarism, misbehavior: penalty according to laws and legislations of the university
E- Grading policy: According to the policy and scaling intended by the university
F- Available university services that support achievement in the course: net connections for videos concerning the class materials

25. References:

A- Required book(s), assigned reading and audio-visuals:

Main Reference:

Commercial Chicken Meat and Egg Production Manual by D.D. Bell, and William D. Weaver, 5th edition, 2001 AVI Book, Van Nostrand Reinhold, NY.

References:

1. Poultry Science, C. Scanes, B George, and M. Ensminger, 4th edition, 2004, Pearson Prentice Hall, USA
2. Poultry behavior and welfare by Michael Applebby, Joy A. Mench and Barry Hughes. 2004. Publisher, Cromwell Press, Trowbridge. UK
3. Annual reports from the ministry of agriculture.
4. Management guide manuals for broilers and layers
5. Internet sites.

B- Recommended books, materials, and media:

1. Principles of Poultry Science, S.P. Rose, 1997, CAB International, Wallingford, UK
2. Poultry Production, R.E. Austic and M. C. Nesheim, 1990, Lea and Febiger, USA
3. Animal Nutrition Science, Gordon McL. Dryden, CABI organization, 2008
4. PowerPoint Lecture Note
5. Internet websites for poultry production.

26. Additional information:

Intended Grading Scale

From (%)	To (%)	Scale	Mark	Result
0	45	0	H (F)	Fail
46	49	0.75	D-	Fail
50	54	1	D	Accepted
55	57	1.5	D+	Accepted
58	60	1.75	C-	Good
61	65	2	C	Good
66	68	2.5	C+	Good
69	71	2.75	B-	Very Good
72	76	3	B	Very Good
77	79	3.5	B+	Very Good
80	82	3.75	A−	Excellent
83	100	4	A	Excellent

Name of Course Coordinator: -Dr. Hana Zakaria---------Signature: ---Hana Zakaria------ Date: 22/3/2022----------
Head of Curriculum Committee/Department: ---------- Signature: ----------
Head of Department: ---------- Signature: ----------
Head of Curriculum Committee/Faculty: ---------- Signature: ----------
Dean: ---------- Signature: ----------