



# **Course Syllabus**

1	Course title	Animal Feeds and Feeding	
2	Course number	0602382	
	Credit hours	3	
3	<b>Contact hours (theory, practical)</b>	(3,0)	
4	Prerequisites/corequisites	Principles of Animal productions (602101)	
5	Program title	B.Sc. Animal Production	
6	Program code	602	
7	Awarding institution	The University of Jordan	
8	School	Agriculture	
9	Department	Animal Production	
10	Course level	3 <sup>rd</sup> year	
11	Year of study and semester (s)	1 <sup>st</sup> semester 2021/2022	
12	Other department (s) involved in teaching the course	None	
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	13/10/2021	

## 17. Course Coordinator:

Name: Dr. Rabie Irshaid	Contact hours: 10.30 – 14.30 (Sun., Tue., Thu.), Students
Office number: 2 - Green house	are also welcomed at any time but they are encouraged to
Email: <u>r.irshaid@ju.edu.jo</u>	schedule meetings with me a few hours or 1-2 days in
Phone number:22418	advance.

## 18. Other instructors:

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





## **19. Course Description:**

This course introduces the fundamental principles of animal nutrition and gives the students the most needed information concerning the composition of feedstuffs. Main nutrients, feed components, and naming vocabulary will be discussed throughout the semester. This includes water, carbohydrates, proteins, lipids, vitamins, and minerals. In addition, the basics of feed additives and control of feed intake will be covered. The course will also include the basics of digestion and metabolism in farm animals and all in-between differences present.

## 20. Course aims and outcomes:

#### A- Aims:

The purpose of this course is to establish an understanding of feed composition, major nutrients digestion and metabolism, and to distinguish clearly between ruminant and non-ruminant animals regarding feeds and feeding.

## **B- Students Learning Outcomes (SLOs):**

**Program ILOs\*** ILO ILO ILO ILO ILO ILO ILO ILO (3) (1)(2)(4) (5) (6)(7)(8)**Course SLOs** (1) know the basic standers of farm animal feeding and the concept of Х animal nutritive requirements (2) distinguish the nutritional groups of feed, their chemical structure, and Х characteristics. (3) understand the principle of enzymes' work mechanism, activity, and Х factors that affect their role. (4) demonstrate basic knowledge of digestion and absorption of Х nutritional groups for different animal species. (5) demonstrate basic knowledge of the metabolism of nutritional groups for Х different animal species. (6) know how to differentiate between Х essential and non-essential nutrients.

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





## \* 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.

Week	Lecture	Торіс	Intended Learning Outcome	Learning Methods (Face to Face/Blende d/ Fully Online)	Platform	Synchronous / Asynchronous Lecturing	Evaluation Methods	Resources	
	1.1	The animal and its	1	Face to	MS	0 1	Assignments	- Chapter 1 in	
1	1.2	feed. Some feed	1	Face	Teams + Moodle	Synchronous	& quizzes	McDonald et al. 2011.	
	1.3	vocabulary			Wioodie				
	2.1	<ul> <li>Carbohydrates</li> <li>Classification of carbohydrates.</li> <li>Monosaccharide and its derivatives.</li> </ul>	2	Face to Face	MS Teams + Moodle	Synchronous	Assignments & quizzes	- Chapter 2 in McDonald et al. 2011.	
2	2.2							- Section 1, no.11 in	
	2.3							Perry et al. 2004	
	3.1	Carbohydrates - Oligosaccharide. - Polysaccharide and	Carbohydrates		Face to	MS		Assignments	- Chapter 2 in McDonald et al. 2011.
3	3.2		2	Face to	Teams + Moodle		Assignments & quizzes	- Section 1, no.11 in	
	3.3	lignin.						Perry et al. 2004	

## 21. Topic Outline and Schedule:





4	4.1	Fats - Classification of lipids Fats and Glycolipids Phospholipids and waxes.	2, 6	Face to Face	MS Teams + Moodle	Synchronous	Assignments & quizzes	<ul> <li>Chapter 3 in McDonald et al. 2011.</li> <li>Section 1, no.11 in Perry et al.</li> </ul>
	4.3	<ul> <li>Steroids and terpenes.</li> </ul>						2004
	5.1	Proteins - Amino acids Peptides Structure of						- Chapter 4 in
5	5.2	<ul><li>proteins.</li><li>Properties of protein.</li><li>Classification of</li></ul>	2, 6	Face to Face	MS Teams + Moodle	Synchronous	Assignments & quizzes	McDonald et al. 2011. - Section 1, no.12 in Perry et al.
	5.3	<ul> <li>proteins.</li> <li>Nucleic acids and other nitrogenous compounds.</li> </ul>						2004
	6.1	Vitamins			MS			- Chapter 5 in McDonald et
6	6.2	<ul> <li>Fat-soluble vitamins.</li> <li>Water-soluble</li> </ul>	2, 6	Face to Face	Teams + Moodle	Synchronous	Assignments & quizzes	al. 2011. - Section 1, no.17 in
	6.3	vitamins.						Perry et al. 2004
7	7.1	Minerals - Function of minerals.			MS			- Chapter 5 in McDonald et
	7.2	- Natural and supplementary source of minerals.	2	Face to Face	Teams + Moodle	Synchronous	Assignments & quizzes	al. 2011. Section 1, no.13-16 in
	7.3	- Major elements. Trace elements.						Perry
	8.1	Enzymes - Classification of enzymes.						
8	8.2	<ul> <li>Nature of enzyme.</li> <li>Mechanism of enzyme action.</li> <li>Specific nature of</li> </ul>	3	Face to Face	MS Teams + Moodle	Synchronous	Assignments & quizzes	Chapter 5 in McDonald et al. 2011.
	8.3	enzymes. Factors affecting enzyme activity.						
	9.1	Digestion						
9	9.2	- Digestion in monogastric			MS			- Chapter 8 in McDonald et
	9.3	mammals. - Microbial digestion	4	Face to Face	Teams +	Synchronous	Assignments & quizzes	al. 2011. Section 1,
	10.1	in ruminants and other herbivores.		1 400	Moodle		a quizzes	no.5-6 in Perry et al.
10	10.2	Nutrient digestion and						2004
	10.3	the environment.						





11	11.1 11.2 11.3	<b>Metabolism</b> - Energy metabolism	- Energy metabolism	5	Face to	MS Teams +	Synchronous	Assignments	- Chapter 8 in McDonald et al. 2011.
12	12.1 12.2 12.3	- Protein synthesis Fat synthesis		Face	Moodle		& quizzes	Section 1, no.6 in Perry et al. 2004	
13	13.1 13.2 13.3	<b>Metabolism</b> - Carbohydrate	5	Face to Face	MS Teams +	Synchronous	Assignments & quizzes	- Chapter 8 in McDonald et al. 2011.	
14	14.1 14.2 14.3	synthesis Control of metabolism			Moodle			Section 1, no.6 in Perry et al. 2004	

## 22. Evaluation Methods:

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

<b>Evaluation Activity</b>	Mark	Topic(s)	SLOs	Period (Week)	Platform
Quizzes	20%	Different topics of the course	See the	Throughout the semester	Face to Face
Midterm Exam	30%	Topics covered until the end of week 8	students learning outcomes	9	Face to Face
Final Exam	50%	All covered topics	(SLOs) table	16 (According to admission and registration unit)	Face to Face

## 23. Course Requirements

Students should have a computer, webcam, internet connection, account on a specific

software/platform...etc.):

## 24. Course Policies:





## **A- Attendance policies:**

Each student is expected to take their own notes (part from the exam) and to attend class. Absence from lectures shall not exceed **15%**. Students are expected to attend all lectures but if a student is absent from class, it is his responsibility to get the material that was missed. You must get any handouts or notes from your classmates.

## B- Absences from exams and submitting assignments on time:

Exams will consist of **multiple choice and some Essay questions**. Exams will cover all material presented for each section. Make-up exams will only be provided for students with an excused absence and supporting documentation. The questions and/or format of any make-up exam may differ from that of the original exam. Scheduling of a make-up exam will vary depending upon available dates/times but **MUST** occur before the next-scheduled exam date.

## C- Health and safety procedures:

Students should follow the Jordanian government guide

## D- Honesty policy regarding cheating, plagiarism, misbehavior:

Academic dishonesty will **NOT** be tolerated. This includes cheating, fabrication or falsification, plagiarism, abuse of academic materials, complicity in academic dishonesty, falsifying grade reports, and misrepresentation to avoid academic work. For this course, evidence of any form of academic dishonesty will result in all involved students receiving zero points for any associated exam, or assignment

#### E- Grading policy:

Quizzes and assignments	20%
Mid-exam	30%
Final Exam	50%
Total Points	100%

## **F- Available university services that support achievement in the course:**

Students account on E-learning, and Microsoft teams

#### 25. References:





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

- 1. Perry, T.W., A.E. Cullison, R.S. Lowrey. 2004. Feeds and Feeding. 6th ed., Prentice Hall, Upper Saddle River, New Jersey.
- McDonald, P., R.A. Edwards, J.F.D. Greenhalgh, C.A. Morgan, L.A. Sinclair and R.G. Wilkinson. 2011. Animal Nutrition. 7th ed., Pearson, London.

B- Recommended books, materials and media:

1. محمد حرب، 2001. مبادئ التغذية .الطبعة الأولى .جامعة القدس المفتوحة، عمان، الأردن.

#### 26. Additional information:

Name of Course Coordinator: Dr. Rabie Irshaid	Signature: Date: 13/10/2021
Head of Curriculum Committee/Department:	Signature:
Head of Department:	Signature:
Head of Curriculum Committee/Faculty:	Signature: