



Form: Course Syllabus	Form Number	EXC-01-02-02A
	Issue Number and Date	2/3/24/2022/2963 05/12/2022
	Number and Date of Revision or Modification	
	Deans Council Approval Decision Number	2/3/24/2023
	The Date of the Deans Council Approval Decision	23/01/2023
	Number of Pages	06

1.	Course Title	Poultry Nutrition
2.	Course Number	602486
3.	Credit Hours (Theory, Practical)	3
	Contact Hours (Theory, Practical)	(3,0)
4.	Prerequisites/ Corequisites	Principles of Animal Production (602101)
5.	Program Title	B.Sc. Animal Production
6.	Program Code	602
7.	School/ Center	The University of Jordan
8.	Department	Agriculture
9.	Course Level	Animal Production
10.	Year of Study and Semester (s)	4th Year
11.	Program Degree	First Semester 2025/2026
12.	Other Department(s) Involved in Teaching the Course	None
13.	Learning Language	English
14.	Learning Types	<input checked="" type="checkbox"/> Face to face learning <input checked="" type="checkbox"/> Blended <input type="checkbox"/> Fully online
15.	Online Platforms(s)	<input checked="" type="checkbox"/> Moodle <input checked="" type="checkbox"/> Microsoft Teams
16.	Issuing Date	6/10/2024
17.	Revision Date	10/10/2025

18. Course Coordinator:

Name: Dr. Mohammad Jalal	Contact hours: Sun, Tus, Thu (11:30 – 14:30)
Office number: 154	Mon, Wed (09:30 – 14:30)
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19. Other Instructors:

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

20. Course Description:

The purpose of this course is to establish an understanding of the importance of Poultry Nutrition as a major field in poultry industry. It focuses on the subjects, which enrich information about ingredient evaluation and composition and the different programs used to feed the different types of poultry such as broilers, breeders, growing pullets and layers. The students will be able to formulate least cost diets and prepare nutritional programs for all kinds of poultry species.

21. Program Intended Learning Outcomes: (To be used in designing the matrix linking the intended learning outcomes of the course with the intended learning outcomes of the program)

1. Demonstrate a deep understanding of the basic principles in the various areas of livestock production, including nutrition, physiology, genetics, health, and management.
2. Apply the acquired knowledge in various areas of livestock production.
3. Utilize critical thinking and logical reasoning in addressing issues related to livestock production.
4. Communicate effectively with a wide range of related stakeholders and provide appropriate extension services.
5. Apply the principles of public safety and environmental protection.
6. Acquire and apply practical skills along with keeping up with recent advances in livestock production.



7. Identify basic principles of research methodology and evidence-based decision making.
8. Abide by the professional, ethical, and legal considerations relevant to the livestock production.

PLO's	*National Qualifications Framework Descriptors*		
	Competency (C)	Skills (B)	Knowledge (A)
1.	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
2.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
3.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
4.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7.	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
8.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

* Choose only one descriptor for each learning outcome of the program, whether knowledge, skill, or competency.

22. Course Intended Learning Outcomes: (Upon completion of the course, the student will be able to achieve the following intended learning outcomes)

1. Understand the basic concepts in poultry nutrition pertaining to various nutrient groups and poultry nutrient requirements.
2. Know various ingredients used in poultry diets with various programs associated with them for broilers, layers, and breeders.
3. Develop the ability to formulate diets in applied manner for various classes of poultry based on nutrient requirements of each class.
4. Understand the processes involved in feed processing and manufacturing and how feed ingredients are evaluated.

Course ILOs #	The learning levels to be achieved						Competencies
	Remember	Understand	Apply	Analyse	Evaluate	Create	
1.	X	X					
2.	X	X					
3.		X	X	X	X	X	
4.		X	X				



23. The matrix linking the intended learning outcomes of the course -CLO's with the intended learning outcomes of the program -PLOs:

PLO's *	CLO's	1	2	3	4	Descriptors**		
						A	B	C
1		X	X	X	X			
2		X	X	X	X		X	
3		X	X	X	X		X	
4								X
5					X			X
6				X	X			X
7						X		
8					X			X

*Linking each course learning outcome (CLO) to only one program outcome (PLO) as specified in the course matrix.

**Descriptors are determined according to the program learning outcome (PLO) that was chosen and according to what was specified in the program learning outcomes matrix in clause (21).

24. Topic Outline and Schedule:

Week	Lecture	Topic	ILO/s Linked to the Topic	Learning Types (Face to Face/ Blended/ Fully Online)	Platform Used	Synchronous / Asynchronous Lecturing	Evaluation Methods	Learning Resources
1	1.1	Introduction	1	Blended	MS Teams + Moodle	Synchronous	Assignments, exams, & quizzes	Class Lectures + Online Material
	1.2							
	1.3							
2	2.1	Energy and Energy Requirements	1	Blended	MS Teams + Moodle	Synchronous	Assignments, exams, & quizzes	Class Lectures + Online Material
	2.2							
	2.3							



3	3.1	Proteins and Amino Acids	1	Blended	MS Teams + Moodle	Synchronous	Assignments, exams, & quizzes	Class Lectures + Online Material
	3.2							
	3.3							
4	4.1	Digestible Amino Acids and Ideal Protein	1	Blended	MS Teams + Moodle	Synchronous	Assignments, exams, & quizzes	Class Lectures + Online Material
	4.2							
	4.3							
5	5.1	Lipid-Soluble and Water-Soluble Vitamins	1	Blended	MS Teams + Moodle	Synchronous	Assignments, exams, & quizzes	Class Lectures + Online Material
	5.2							
	5.3							
6	6.1	Essential Fatty Acids	1	Blended	MS Teams + Moodle	Synchronous	Assignments, exams, & quizzes	Class Lectures + Online Material
	6.2	Calcium and Phosphorus	1	Blended	MS Teams + Moodle	Synchronous	Assignments, exams, & quizzes	Class Lectures + Online Material
	6.3							
7	7.1	Minerals, Mineral Interactions, and Mineral Toxicity	1	Blended	MS Teams + Moodle	Synchronous	Assignments, exams, & quizzes	Class Lectures + Online Material
	7.2							
	7.3							
8	8.1	Non-nutritive Feed Additives	2	Blended	MS Teams + Moodle	Synchronous	Assignments, exams, & quizzes	Class Lectures + Online Material
	8.2							
	8.3							
9	9.1	Commercial Feed Ingredients (Energy and Protein Sources)	2	Blended	MS Teams + Moodle	Synchronous	Assignments, exams, & quizzes	Class Lectures + Online Material
	9.2							
	9.3							
10	10.1	Effective Diet Formulation	3	Blended	MS Teams + Moodle	Synchronous	Assignments, exams, & quizzes	Class Lectures + Online Material + External Speaker
	10.2							
	10.3							



11	11.1	Feed Evaluation, Quality Assurance (Purchasing and Assessing Feed Quality)	4	Blended	MS Teams + Moodle	Synchronous	Assignments, exams, & quizzes	Class Lectures + Online Material + Field Visit
	11.2							
	11.3							
12	12.1							
	12.2							
	12.3							
13	13.1	Feed Processing and Feed Manufacturing (Pelleting Feed, Manufacturing of Premixes)	4	Blended	MS Teams + Moodle	Synchronous	Assignments, exams, & quizzes	Class Lectures + Online Material + Field Visit
	13.2							
	13.3							
14	14.1							
	14.2							
	14.3							

25. Evaluation Methods:

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

Evaluation Activity	*Mark wt.	1	2	3	4
		Midterm Exam	30 %	X	X
Final Exam	40%		X	X	X
**Class work	30%				
Quizzes	10%	X	X	X	X
Research working papers					
Field visits	10%			X	X
Homework Assignments	10%	X	X	X	X
Performance Completion file					
Presentation/ exhibition					



Any other approved works					
Total 100%					

* According to the instructions for granting a Bachelor's degree.

**According to the principles of organizing semester work, tests, examinations, and grades for the bachelor's degree.

Mid-term exam specifications table (2/12/2025)

No. of questions/ cognitive level						No. of questions per CLO	Total exam mark	Total no. of questions	CLO/ Weight	CLO no.
Create %10	Evaluate %10	analyse %10	Apply %20	Understand %20	Remember %30					
			1	4	5	6	60	6	100%	1

Final exam specifications table (19/1/2026)

No. of questions/ cognitive level						No. of questions per CLO	Total exam mark	Total no. of questions	CLO Weight	CLO no.
Create %10	Evaluate %10	analyse %10	Apply %20	Understand %20	Remember %30					
						0	0	0	0	1
				1	2	3	36	3	36%	2
		1	1			2	38	2	38%	3
			1	2		3	26	3	26%	4

26. Course Requirements:

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



27. 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 **short answer and 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	10%
Homework	10%
Field Trip(s)	10%
Mid-exam	30%
Final Exam	40%
Total Points	100%



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

Students account on E-learning, and Microsoft teams.

28. References:

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

No assigned or designated textbook but tutorial videos will be assigned as part of blended learning.

B- Recommended books, materials, and media:

1) Commercial Poultry Nutrition. S. Leeson and J.D Summers

3rd edition, 2005. Published by University Books, P.O. Box 1326, Ontario, Canada.

2) Poultry Nutrition and Feeding. G.M. Pesti, R. I. Bakalli, J. P. Driver, A. Atencio, and E. H. Foster. 2006. Trafford Publishing, Victoria, BC, Canada.

3) Chicken Nutrition: A guide for nutritionists and poultry professionals. R. Kleyln. 2013. Context Products Ltd, England, UK.

29. Additional information:

Name of the Instructor or the Course Coordinator: Dr. Mohammad Jalal	Signature:	Date: 10/10/2025
Name of the Head of Quality Assurance Committee/ Department	Signature:	Date:
Name of the Head of Department	Signature:	Date:
Name of the Head of Quality Assurance Committee/ School or Center	Signature:	Date:
Name of the Dean or the Director	Signature:	Date: