

1	Course title	Poultry Production
2	Course number	602212
3	Credit hours	3
	Contact hours (theory, practical)	(2,1)
4	Prerequisites/corequisites	Principles of Animal Production (0602101)
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	2 nd year
11	Year of study and semester (s)	First semester 2021/2022
12	Other department (s) involved in teaching the course	None
13	Main teaching language	English
14	Delivery method	<input checked="" type="checkbox"/> Face to face learning <input type="checkbox"/> Blended <input type="checkbox"/> Fully online
15	Online platforms(s)	<input checked="" type="checkbox"/> Moodle <input checked="" type="checkbox"/> Microsoft Teams <input type="checkbox"/> Skype <input type="checkbox"/> Zoom <input type="checkbox"/> Others.....
16	Issuing/Revision Date	2/10/2021

17. Course Coordinator:

Name: Prof. Dr. Anas Abdelqader	Contact hours: 11.30 – 12.30; 14:30-15:30 (Sun, Tue, Thu) , Students are also welcomed at any time but they are encouraged to schedule meetings with me a few hours or 1-2 days in advance.
Office number: 152	
Email: a.abdelqader@ju.edu.jo	
Phone number: 22524	

18. Other instructors:

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

19. Course Description:

Poultry production is a 3 credit hour course that aims to introduce students to the poultry industry in Jordan, and provide an overview of breeds and breeding, anatomy and physiology of poultry, incubation and hatchery management, brooding and rearing of chicks, layer and breeder management, marketing of poultry products, poultry nutrition, and poultry welfare. In the practical section of the course students are given an a tour of the poultry farm, introduced to farm biosecurity, exposed to egg quality handling and quality procedures, and feed milling technology.

20. Course aims and outcomes:

A- Aims:

The purpose of this course is to establish an understanding of the importance of poultry production as a major field of animal production. It focuses on the subjects, which enrich information that leads to increase poultry production of meat, and eggs to provide animal protein for human consumption.

B- Students Learning Outcomes (SLOs):

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

Course SLOs	Program ILOs*							
	ILO (1)	ILO (2)	ILO (3)	ILO (4)	ILO (5)	ILO (6)	ILO (7)	ILO (8)
(1) understands poultry biology with special emphasis on digestion and reproduction	X							
(2) understands procedures and practices involved in incubation and hatching of chicks, rearing and brooding, and management of broilers, layers, and breeders	X							
(3) learns about marketing and processing of poultry products	X							
(4) developed a basic knowledge of poultry nutrition, requirements of various classes of poultry, and ingredients used in poultry diets	X							
(5) understands the importance of poultry welfare, legislations, and appreciates its role in improving poultry production					X			

(6) can design a poultry house for raising a flock, laws and regulations, recommend which strains to raise based on their genetic specifications					X			
(7) understands steps involved in operation and management of a hatchery, has the ability to build strategies when to raise and not to raise poultry depending on season, prices of meat and/or eggs, and supply and demand				X				
(8) can transfer all the knowledge and basic concepts learned into producing and/or managing a commercial layer or broiler flock, have the ability to work at a hatchery and/or processing plant based on knowledge gained from the practical laboratory	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	Introduction Unit 1	1,2	Face to Face	MS Teams + Moodle	Synchronous	Assignment, Report & quizzes	Ref. 1,2,3
	1.2	Overview of poultry industry globally and in Jordan						
	1.3	Classification and classes of poultry Poultry terminology						
2	2.1	Biology of the Domestic Fowl (Unit 2)	1	Face to Face	MS Teams + Moodle	Synchronous	Assignment, Report & quizzes	Ref. 1,2,3
	2.2	Anatomy (various body systems)						
	2.3	Endocrine Glands						
3	3.1	Biology of the Domestic Fowl (Unit 2 cont.)	2	Face to Face	MS Teams + Moodle	Synchronous	Assignment, Report & quizzes	Ref. 1,2,3
	3.2	Reproduction in the fowl						
	3.3	Egg formation						
4	4.1	Poultry Breeding (Unit 3)	2	Face to Face	MS Teams + Moodle	Synchronous	Assignment, Report & quizzes	Ref. 1,2,3
	4.2	Chromosomes and genes						
	4.3	Sex determination						

5	5.1	Poultry Breeding (Unit 3 cont.)	2,3	Face to Face	MS Teams + Moodle	Synchronous	Assignment, Report & quizzes	Ref. 1,2
	5.2	Systems of breeding						
	5.3	Quantitative characters						
6	6.1	Incubation and Hatchery Management (Unit 4)	3	Face to Face	MS Teams + Moodle	Synchronous	Assignment, Report & quizzes	Ref. 1,2,3
	6.2	Development of the chick						
	6.3	Incubation Hatchery operation and management						
7	7.1	Embryology	3	Face to Face	MS Teams + Moodle	Synchronous	Assignment, Report & quizzes	Ref. 1,2
	7.2	Endocrinology						
	7.3	Mid Exam						
8	8.1	Brooding and Rearing (Unit 5)	3,4	Face to Face	MS Teams + Moodle	Synchronous	Assignment, Report & quizzes	Ref. 1,2,3
	8.2	Requirements of brooding Management of growing pullets (layers and breeders)						
	8.3	Management of adults (layers and breeders)						
9	9.1	Housing and Equipment (Unit 6)	3,4	Face to Face	MS Teams + Moodle	Synchronous	Assignment, Report & quizzes	Ref. 1,2,3
	9.2	General requirements of a						

		poultry house						
10	10.1	Housing and Types of poultry houses (Unit 6 cont.)	3,4	Face to Face	MS Teams + Moodle	Synchronous	Assignment, Report & quizzes	Ref. 1,2
	9.3							
	10.2	House Poultry house construction equipment						
		Nest management						
	10.3	Laying Cages						
11	11.1	Marketing of Poultry Products (Unit 7)	4	Face to Face	MS Teams + Moodle	Synchronous	Assignment, Report & quizzes	Ref. 1,2,3
	11.2	Marketing table eggs						
	11.3	Grading of table eggs Quality assessment of table eggs						
12	12.1	Marketing of Poultry Products (Unit 7 cont.)	4	Face to Face	MS Teams + Moodle	Synchronous	Assignment, Report & quizzes	Ref. 1,2,3
	12.2	Various egg products						
	12.3	Marketing broiler meat Broiler meat processing						
13	13.1	Poultry Nutrition (Unit 8)	3,4	Face to Face	MS Teams + Moodle	Synchronous	Assignment, Report & quizzes	Ref. 1,2,3
	13.2	Nutrient and						

	13.3	nutrient requirements of poultry						
14	14.1	Poultry Nutrition (Unit 8 cont.)	3,4	Face to Face	MS Teams + Moodle	Synchronous	Assignment, Report & quizzes	Ref. 1,2,3
	14.2	Poultry diets						
	14.3	Feeding ingredients						
15	15.1	Poultry Welfare (Unit 9)	2,3,4	Face to Face	MS Teams + Moodle	Synchronous	Assignment, Report & quizzes	Ref. 1,2,3
	15.2							
	15.3							

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
Quizzes	10%	Discussions and answering questions raised during the lectures	See the students learning outcomes (SLOs) table	Throughout the semester	Face to Face
Lab work	20%	Reports submitted to cover every lab work		Throughout the semester	Face to Face
Midterm Exam	20%	Topics covered until the end of week 7		9	Face to Face
Final Exam	50%	All covered topics		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	10%
Lab work	20%
Mid-exam	20%
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:

- 1- Poultry Science, C. Scanes, B George, and M. Ensminger, 4th edition, 2004, Pearson Prentice Hall, USA.
- 2- Principles of Poultry Science, S.P. Rose, 1997, CAB International, Wallingford, UK
- 3- Poultry Production, R.E. Austic and M. C. Nesheim, 1990, Lea and Febiger, USA.

26. Additional information:

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Name of Course Coordinator Prof. Dr. Anas Abdelqader	Signature: -----	Date: 2/10/2022
Head of Curriculum Committee/Department:	-----	Signature: -----
Head of Department:	-----	Signature: -----
Head of Curriculum Committee/Faculty:	-----	Signature: -----