

AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title	Poultry Produ	ction						
Course Code	ZT309		Couse Level		First Cycle (Bachelor's Degree)			
ECTS Credit 4	Workload	106 <i>(Hours)</i>	Theory	2	Practice	2	Laboratory	0
Objectives of the Course	to have basic breeding of po					ssues, prod	uction techniques i	nvolved in
Course Content	Poultry breeds, structural properties, hatchery information, laying hens, broilers, maintenance and management of breeding, poultry breeding, diseases and health protection, other bird species							
Work Placement N/A								
Planned Learning Activities	and Teaching	Methods	Explanati Study	ion (Presenta	tion), Experime	ent, Demon	stration, Discussior	n, Case
Name of Lecturer(s)	Prof. Mustafa	AKŞİT						

Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	70

Recommended or Required Reading

1	Şenköylü, N., 1991. Modern tavuk üretimi. Tekirdağ.
2	Türkoğlu, M. ve M. Sarıca, 2009. Tavukçuluk bilimi: yetiştirme, besleme, hastalıklar. Bey Ofset Matbaacılık, Ankara.
3	North, M. O. and D. Bell, 1990. Commercial chicken production manual. Avi Book, New York.

Week	Weekly Detailed Cour	se Contents				
1	Theoretical	Introduction to class. Production turkey, water fowl and game birds in the world and in Turkey				
	Preparation Work	The presentation of the application program, the learning outcomes				
2	Theoretical	company types in the poultry industry				
	Preparation Work	Introduction to poultry facilities, to provide information about the conducted work				
3	Theoretical	poultry breeds and Used hybrids in the production				
	Preparation Work	to learn about the sector with an invitation to visitors from the private sector				
4	Theoretical	Poultry breeding methods				
	Preparation Work	Introduction of structural features on the sample in poultry				
5	Theoretical	Structural characteristics of poultry				
	Preparation Work	Introducing of hatching eggs properties				
6	Theoretical	Obtain hatching eggs and hatchery				
	Preparation Work	Fertility control and evaluate the results of incubation				
7	Theoretical	Broiler chicks and growth				
	Preparation Work	Beak cutting and fecal control and vaccination				
8	Intermediate Exam	Mid-Term Exam				
9	Theoretical	Maintenance and management in laying hens				
	Preparation Work	Chicks and chickens sorting				
10	Theoretical	Maintenance and management in broiler breeding				
	Preparation Work	Litter management, coccidiosis control and slaughter				
11	Theoretical	Alternative rearing systems				
	Preparation Work	The capture and transportation				
12	Theoretical	Maintenance and management in laying breeding				
	Preparation Work	record keeping and evaluation in Poultry				
13	Theoretical	Maintenance and management in broiler breeders				
	Preparation Work	record keeping and evaluation in Poultry				
14	Theoretical	Important poultry diseases and health protection measures				
	Preparation Work	evaluation of flock uniformity				



15	Theoretical	Introduction to Other poultry (turkey, duck, goose, quail, et al.)
16	Final Exam	Final exam

Workload Calculation

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Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	16	0	2	32
Lecture - Practice	16	0	2	32
Midterm Examination	1	15	1	16
Final Examination	1	25	1	26
		Тс	otal Workload (Hours)	106
		[Total Workload (Hours) / 25*] = ECTS	4
*25 hour workload is accepted as 1 ECTS				

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Learning Outcomes

1	To be able to recognize the importance of the poultry industry in agricultural production
2	To be able to use the techniques in the maintenance and management of poultry.
3	To be able to do poultry breeding
4	To be able to gain the ability to analyze and find solutions to the challenges of raising birds.
5	To be able to have major information about poultry raising.

Programme Outcomes (Dairy Technology)

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1	Having sufficient infrastructure in basic sciences and engineering subjects and ability to use the theoretical and applied info instantly in this field.
2	Determining the modern techniques, tools and information technologies required for applications related with his field and ability to use them efficiently
3	Ability for planning, projecting, and designing, following up, analyzing and finding target-driven solutions related with his field
4	Ability to have professional ethic and awareness.
5	Ability to work, decide, express opinions orally and in written individually
6	Ability to participate team studies, taking responsibility, making leadership.
7	Ability to conceive Ataturk's principles and reforms, to communicate in Turkish and foreign language.
8	Ability to comprehend the necessity to learn for a life time, to monitor developments in science and technology and continuously renew himself.
9	Having sufficient level of information about production and quality control of milk and dairy products and also product development, increasing product quality and food security fields.
10	Ability to detect, define, solve problems related with his field and to select and apply suitable methods and modeling techniques for this purpose.
11	To be conscious about workplace applications, worker health, work security and environment subjects, to have knowledge about legal results of the engineering applications related with his subject.

Contribution of Learning Outcomes to Programme Outcomes 1: Very Low, 2: Low, 3: Medium, 4: High, 5: Very High

	L1	L2	L3	L4	L5
P1	4	4	4	4	4
P8	4	4	4	4	4

