



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Animal Production							
Course Code		GT121		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	2	Workload	51 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		The objectives of the course are; to gain knowledge students about importance and current state of animal breeding in the world and in Turkey, to recognize the breeds of animals, to gain knowledge related to obtain economical, high quality and large amounts of animal products concerning animal breeding, improvement, management and nutrition of livestock.							
Course Content		The importance and current state of animal breeding in the world and in Turkey, Reproduction in livestock, Genetic improvement, Management, Nutrition, Breeding practices, Health protection and Production of high quality milk and meat.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Discussion, Case Study, Individual Study					
Name of Lecturer(s)		Prof. Okan ATAY, Prof. Özdal GÖKDAL							

Assessment Methods and Criteria

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

Recommended or Required Reading

1	Hayvan Yetiştirme (Yetiştiricilik). Mehmet ERTUĞRUL (Ed.). 1997. Ankara Üniv.Ziraat Fakültesi
2	Hayvan Yetiştirme İlkeleri. Hakkı Emsen. 1992. Atatürk Üniv. Yayınları: 720, Ziraat Fakültesi Yayınları: 720, Ders Kitapları Serisi: 62, Erzurum.
3	Hayvan Yetiştirme İlkeleri, Metin ŞENGONCA. 2005. Ege Üniv. Yayınları Ziraat Fakültesi Yayın No: 534, ISBN: 975-483-666-3, İzmir.
4	Ulusal ve Uluslararası Zootekni Bilim Kongreleri Bildirileri
5	Diğer kaynaklar (Sürelî Yayınlar, Makale ve Bildiriler, Güncel TÜİK ve FAO İstatistikleri, Ders notları, Güncel sektör dergileri)

Week	Weekly Detailed Course Contents	
1	Theoretical	The place and importance of animal husbandry in the economy
2	Theoretical	The importance and current state of animal breeding in the world and in Turkey
3	Theoretical	Importance of cattle breeding
4	Theoretical	Milk production from cattle
5	Theoretical	Milk production from cattle
6	Theoretical	Milk production from cattle
7	Theoretical	Meat production from cattle
8	Intermediate Exam	MID-TERM EXAM
9	Theoretical	Meat production from cattle
10	Theoretical	Reproduction in livestock animals
11	Theoretical	Reproduction in livestock animals
12	Theoretical	Genetic improvement
13	Theoretical	Sheep breeding
14	Theoretical	Sheep breeding
15	Theoretical	Goat breeding
16	Final Exam	FINAL EXAM

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Reading	7	0	1	7
Midterm Examination	1	7	1	8



Final Examination	1	7	1	8
Total Workload (Hours)				51
[Total Workload (Hours) / 25*] = ECTS				2
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes

1	Knows to the benefits of cattle breeding
2	Recognize to cattle farming types
3	Knows practical breeding practices that should be applied in cattle farms.
4	Learn to management and breeding practices, nutrition, grazing, management, health protection and housing of sheep breeding
5	Learn to management and breeding practices, nutrition, grazing, management, health protection and housing of sheep breeding

Programme Outcomes (Olive Cultivation and Olive Processing Technology)

1	To be able to identify olive, soil and water and to having knowledge these
2	To be able to comprehend knowledge botany and fruit growing
3	To be able to comprehend table olive technology and to apply
4	To be able to comprehend knowledge basic biochemistry and olive oil chemistry and to have olive oil with modern and traditional systems, to have knowledge olive oil refinery, basic process and to have apply olive oil extraction
5	To be able to preserve olive and olive products in appropriate condition
6	To be able to comprehend growing olive plant with necessary agricultural methods and to have general maintenance of olive tree
7	To be able to evaluate olive by-products
8	To be able to comprehend knowledge about vegetable genetic
9	To be able to comprehend knowledge occupational safety and have apply first aid
10	To be able to apply necessary laboratory analysis in olive and olive products production
11	To be able to apply hygiene and sanitation rules in factory
12	To be able to comprehend knowledge of professional ethics and responsibility
13	To be able to comprehend knowledge marketing of olive products and to have olive management
14	To be able to communicate verbally and literally
15	To be able to comprehend planning olive growing and production area
16	To be able to comprehend knowledge vegetable ecology and protection of environment

