

AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Organic Poultry Breeding								
Course Code		OT213		Couse Level		Short Cycle (Associate's Degree)				
ECTS Credit	3	Workload	75 (Hours)	Theory	/	2	Practice	1	Laboratory	0
Objectives of the Course		Organic poultry (Layer, broiler and turkeys) production on organic farming regulations								
Course Content		Poultry produceggs.	ction (Layer, b	roiler ar	nd tu	rkeys) on o	rganic farmin	g regulations	and processing n	neat and
Work Placement		N/A								
Planned Learning Activities a		and Teaching	Methods	Explan	atior	n (Presentat	tion), Demons	tration, Case	Study	
Name of Lecturer(s)										

Assessment Methods and Criteria					
Method	Quantity	Percentage (%)			
Midterm Examination	1	40			
Final Examination	1	70			

Recommended or Required Reading						
1	Modern Tavuk Üretimi - Prof.Dr.Nizamettin Şenköylü					
2	Hindi Yetiştiriciliği – Prof.Dr. Mesut Türkoğlu, Prof.Dr.Musa Sarıca, Yrd.Doç.Dr.Hasan Eleroğlu					
3	Regulations of Organic Production					

Week	Weekly Detailed Cour	course Contents					
1	Theoretical	Poultry species and products					
	Practice	Recognition of poultry products					
2	Theoretical	Poultry anatomy and physiology					
	Practice	Examination of the body structure of poultry					
3	Theoretical	Species and egg					
	Practice	Learning of hybrids and examination of egg structure and composition					
4	Theoretical	Reproductive of poultry					
	Practice	Examination of reproductive systems					
5	Theoretical	Management and equipments					
	Practice	Selection of equipment for house type					
6	Theoretical	Lighting programmes					
	Practice	Determination of lighting programmes					
7	Theoretical	Chicks and layer breeding					
	Practice	Chick - chick growing period practices					
8	Intermediate Exam	Midterm					
9	Theoretical	Broiler breeding					
	Practice	Practise of broiler breeding					
10	Theoretical	Layers and egg productions					
	Practice	Layers and egg productions practices					
11	Theoretical	Turkeys breeding					
	Practice	Turkeys breeding practices					
12	Theoretical	General regulations of animal production on organic production					
	Practice	Examination of current organic agriculture regulations (Animal breeding)					
13	Theoretical	Organic poultry types, management and breeding					
	Practice	Practices of organic poultry types, management and breeding					
14	Theoretical	Poultry health, carrying and slaughtering					
	Practice	Examination of poultry and slaughtering					
15	Theoretical	Poultry nutrition on organic production					
	Practice	Feed formulate for organic poultry					



16	Final Exam	Final exam

Workload Calculation						
Activity	Quantity	/	Preparation	Duration	Total Workload	
Lecture - Theory	14		0	2	28	
Lecture - Practice	14		0	1	14	
Laboratory	7		0	2	14	
Midterm Examination	1		7	1	8	
Final Examination	1		10	1	11	
Total Workload (Hours)						
[Total Workload (Hours) / 25*] = ECTS						
*25 hour workload is accepted as 1 ECTS						

Leari	ning Outcomes		
1	To have knowledge about organic poultry products	standards	
2	To know organic poultry regulations		
3	To be able to comprehend organic broiler breeding		
4	To be able to comprehend organic layers breeding		
5	To be able to comprehend organic turkey breeding		

Progr	Programme Outcomes (Organic Agriculture)					
1	To have university life, to use computer technology and to have skills for raising of scientific data					
2	To produce according to organic agriculture rules					
3	To know and apply starter to organic agriculture, and to get product certification					
4	To know genetic for organic vegetable and animal species					
5	To know and apply organic production principle and regulations and protection of environment					
6	Understand and apply production techniques for organic vegetable and animal					
7	To understand control methods for diseases and pests in organic agriculture					
8	Having knowledge of quality control, preserving and marketing of organic products					
9	To having knowledge equipments and methods for new agricultural technologies					
10	To have knowledge of proffessional ethics and responsibility					
11	Ability to work in team and individual					
12	To communicate orally and in writing					
13	To have adopt life-long learning importance and to have follow professional developments					

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

L2 L3 L5 P1 1 2 2 2 2

P2	5	5	5	5	5
P3	5	5	5	5	5
P4	5	5	5	5	5
P5	5	5	5	5	5
P6	5	5	5	5	5
P7	5	5	5	5	5
P8	5	5	5	5	5
P9	4	4	4	4	4
P10	4	4	4	4	4
P11	3	3	3	3	3
P12	1	1	1	1	1
P13	3	3	3	3	3

