AYDIN ADNAN MENDERES UNIVERSITY
COURSE INFORMATION FORM

Course Title	Poultry Husbandry								
Course Code	ORT211		Couse Level		Short Cycle (Associate's Degree)				
ECTS Credit	4	Workload	100 *(Hours)*	Theory	2	Practice	1	Laboratory	0
Objectives of the Course	To present current and practical information about poultry production and nutrition science.								
Course Content	The development of the poultry industry, poultry and Turkey, chicken breeds, chicken biology, embryo development and incubation, pens, poultry, conditions and equipment, broiler breeding, poultry genetics and breeding, poultry breeding, organic farming principles.								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation), Discussion, Individual Study								
Name of Lecturer(s)	Assoc. Prof. Ahmet Engin TÜZÜN								

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

Recommended or Required Reading	
1	Şenköylü, N., 2001. Modern tavuk üretimi. Tekirdağ.
2	Türkoğlu, M., Arda, M., Yetişir, R., Sarıca, M., Ersayın, C., 1997. Tavukçuluk bilimi. Samsun.
3	North, M. O., Bell D. D. 1990. Commercial Chicken Production Manual. Fourth Edition. NewYork.
4	www.organiktarim.gov.tr Organik Tarım

Week	Weekly Detailed Course Contents	
1	Theoretical	Developments leading to the industrialization of poultry, poultry products, production and consumption statistics
2	Theoretical	Chicken breeds, inheritance of qualitative and quantitative characters, sex-linked inheritance of characters, used methods of poultry breeding, advantages of hybrid production
3	Theoretical	Biological structure of the chicken, chickens growth, digestive, nervous, excretory, endocrine, respiratory, circulatory and reproductive systems
4	Theoretical	Development of chicken embryo, hatching eggs, incubation and incubation conditions and evaluation of results
5	Theoretical	Nutritional value of eggs, the chemical composition of the egg, egg quality, and preservation methods
6	Theoretical	Poultry houses, poultry house climatic environment, planning of poultry houses, poultry equipment used, the ventilation of poultry houses
7	Theoretical	Broiler production systems, poultry house size and capacity, maintenance and training procedures in broiler production
8	Intermediate Exam	Midterm examination
9	Theoretical	Egg layer production, egg layer business types, cultivation techniques
10	Theoretical	Factors affecting the yield and quality of the egg, the egg production efficiency criteria forenterprises
11	Theoretical	Poultry breeder production, maintenance and administration of the stud, fertility and artificial insemination
12	Theoretical	Broiler slaughterhouses and the quality of broiler meat
13	Theoretical	Poultry health protection, some important poultry diseases, vaccines and vaccination methods
14	Theoretical	Organic poultry
15	Theoretical	General assessment

Workload Calculation				
Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Lecture - Practice	14	0	1	14
Assignment	12	0	3	36

Midterm Examination	1	9	1	10
Final Examination	1	11	1	12
			Total Workload (Hours)	100
			[Total Workload (Hours) / 25*] = **ECTS**	4
**25 hour workload is accepted as 1 ECTS*				

Learning Outcomes	
1	To be able to debate over the general situation of poultry industry,
2	To be able to list poultry breeds,
3	To be able to explain the growth and development of embryo,
4	To be able to compare the cultivation of hen and the cultivation of broiler,
5	To be able to explain the importance of breeding enterprises,
6	To be able to analyze the records of poultry,
7	To be able to illustrate health practices in poultry production,
8	To be able to compare industrial poultry production and organic poultry production.

Programme Outcomes *(Organic Agriculture)*	
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Contribution of Learning Outcomes to Programme Outcomes *1:Very Low, 2:Low, 3:Medium, 4:High, 5:Very High*

	L4	L8
P4	3	5
P11	3	