



## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Nutrition and Poultry Meat and Egg Quality							
Course Code		VHB637		Course Level		Third Cycle (Doctorate Degree)			
ECTS Credit	5	Workload	123 ( <i>Hours</i> )	Theory	1	Practice	0	Laboratory	0
Objectives of the Course		Raising experts knowing the effects of nutrition on meat and egg quality of poultry.							
Course Content		Knows the nutritional factors effecting meat and egg quality. Knows fat ratio, smell, taste, protein level and microbiological status of poultry meat. Nutritional composition and quality of egg (smell, taste, protein level and microbiological status). Knows effects of energy and protein level of feeds on egg and meat quality.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Discussion, Individual Study					
Name of Lecturer(s)									

### Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Midterm Examination	1	30
Final Examination	1	60
Assignment	4	10

### Recommended or Required Reading

1	Yavuz, H.M. (2001) Çiftlik Hayvanlarının Beslenmesinde Temel Prensipler, Hilal Yayınevi, İstanbul.
2	Kellerns, R.O., Church, D.C. (2002) Livestock Feeds and Feeding, Prentice Hall, New Jersey.
3	Şenköylü N. (2001) Modern Tavuk Üretimi, Anadolu Matbaası, Tekirdağ.
4	Heuser, GF. (2003) Feeding Poultry, Norton Creek Press, Oregon, ABD.
5	Colo, DJA., Haresign, W. (1989) Recent Development in Poultry Nutrition, Anchor Pres, England.
6	North, MO. (1984) Commercial Chickhen Production Manual, The Avi Publishing, ABD.
7	Daghir, N.J. (1995) Poultry Production in Hot Climates, CAB International Press, England.

Week	Weekly Detailed Course Contents	
1	Theoretical	Comparison of poultry meat production and consumption values in Turkey and World.
2	Theoretical	Importance of poultry meat in human nutrition.
3	Theoretical	Poultry meat quality and factors effecting poultry meat quality (breed, age, nutrition, diseases).
4	Theoretical	Effects of feedstuffs on poultry meat quality.
5	Theoretical	Effects of energy and nutrient composition of feeds on chicken meat production and quality.
7	Intermediate Exam	Midterm exam
8	Theoretical	Egg quality and factors effecting egg quality.
9	Theoretical	Importance of egg in human nutrition.
10	Theoretical	Laying hen production in Turkey and World.
11	Theoretical	Effects of feeding systems on egg production and egg weight and quality.
12	Theoretical	Effects of energy and nutrient composition of feeds on egg production and egg weight.
13	Theoretical	Effects of nutrient composition of feed on egg shell quality.
14	Theoretical	Effects of energy and nutrient composition of feeds on internal quality characteristics of egg.
15	Theoretical	Effects of nutrients on breeder eggs.
16	Final Exam	Final exam

### Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	1	14
Assignment	5	0	3	15
Reading	14	0	5	70
Midterm Examination	1	8	2	10



Final Examination	1	12	2	14
Total Workload (Hours)				123
[Total Workload (Hours) / 25*] = ECTS				5
*25 hour workload is accepted as 1 ECTS				

### Learning Outcomes

1	Knowing information about nutritional factors effecting meat and egg quality.
2	Knowing information about taste, smell, protein, fat and microbiologic content of meat
3	Knowing information about nutritional factors effecting nutrients and quality (smell, taste, protein and microorganism content) of egg
4	Knowing information about possible effects of protein and energy level of feed on meat and egg quality
5	Laying hen production in Turkey and World.

### Programme Outcomes (Animal Nutrition and Nutritional Diseases (Veterinary Medicine) Doctorate)

1	Knows information about importance of forage and concentrates in basic animal nutrition for protecting animal health in scientific and technological animal production.
2	Have ability to formulate economical and full-satisfactory rations with considering product quality and health. May inform animal producers about practical/appropriate feeding methods.
3	Can adapt to recent scientific and technological developments in animal nutrition easier and produce proper strategies against to problems on this field.
4	Knows the properties of feeds used in proper and economical rations formulated due to needs of animal species.
5	Can give information to animal producers about properties of common feedstuffs used in Turkey
6	Knows organoleptic, physical diagnostic and chemical analysis methods used in determining feed quality.
7	Have information about processing and the effects of processing on animal yield.
8	Can identify the term "feed hygiene" and have information about the usage availability of contaminated feedstuffs.
9	Can apply the informations related to feed additives in a proper way.
10	Understands the results and factors decreasing production.
11	Knows the nutrition related diseases and their solution recommendations which may be applied in feeding or formulating feeds for preventing nutritonal diseases.
12	Knows about the availability level of feedstuffs after consumed and can perform digestibility trials.
13	Knows the definition of stress, stress sources and effects on health and production level of animals.
14	Have sufficient information on classification, activation and fermentation of rumen microorganisms plus carbohydrate, lipid and protein digestibility.
15	Knows the factors effecting feed intake and negative factors in feedstuffs and prevention of them.
16	Comments on feeding behaviours and related yield parameters.
17	Have information on basic terms related to feed legislation, feeds used in animal nutrition and their legal regulations.
18	Have information about biotechnological research conducted on feeds and animal nutrition.
19	Knows the effects of nutrition on food quality, fertility, immunity and parasite enfestations.

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

	L1	L2	L3	L4
P19	5	5	5	5

