AYDIN ADNAN MENDERES UNIVERSITY
COURSE INFORMATION FORM

Course Title		Humanitarian Approaches to Food Producing Animals and Animal Welfare						
Course Code		VBH633		Couse Level		Third Cycle (Doctorate Degree)		
ECTS Credit	4	Workload	100 *(Hours)*	Theory	1	Practice	2	Laboratory	0
Objectives of the Course		Definitions of animal welfare, its scope and applications. Definition of meat quality parameters. The relationship between animal welfare and meat quality.						
Course Content		Animal welfare and its aspects, parameters and applications. Meat quality and providing high standards in meat quality by applying animal welfare. Animal welfare in EU and Turkish legislations.						
Work Placement		N/A						
Planned Learning Activities and Teaching Methods			Explanation (Presentation), Experiment, Demonstration, Discussion, Individual Study					
Name of Lecturer(s)								

Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	60

Recommended or Required Reading

1	Appleby and Hughes. Animal welfare (1997)

Week	Weekly Detailed Course Contents	
1	Theoretical	Introduction
	Practice	Introduction
2	Theoretical	Definition of animal welfare and its historical development.
	Practice	pH measurement in meat
3	Theoretical	Freedoms of farm animal welfare consul
	Practice	Dry matter and humidity measurements
4	Theoretical	Welfare during transportation. Standards for transportation and lairage
	Practice	Fat analysis
5	Theoretical	Handling animals and stunning
	Practice	Protein measurement
6	Theoretical	Animal welfare at slaughtering and bleeding
	Practice	Colour measurement
7	Theoretical	Definition of stress and its mechanism
	Practice	Hydroxyproline measurement
8	Intermediate Exam	Midterm
9	Theoretical	Stress just before slaughtering and its effects on meat quality.
	Practice	Determining water holding capacity
10	Theoretical	Specific effects of pre-slaughter factors affecting meat quality.
	Practice	Determining water holding capacity
11	Theoretical	Lairages and their features.
	Practice	Measurement of sarcomere lenght.
12	Theoretical	Electrical stunning
	Practice	Measurement of sarcomere length.
13	Theoretical	Mechanical stunning

13	Practice	Texture analysis	
14	Theoretical	Gaseous stunning	
	Practice	Texture analysis	
15	Theoretical	Discussion	
	Practice	Discussion	

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	1	14
Lecture - Practice	14	0	2	28
Reading	14	0	1	14
Midterm Examination	1	18	1	19
Final Examination	1	24	1	25
			Total Workload (Hours)	100
			[Total Workload (Hours) / 25*] = **ECTS**	4

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	To learn the animal welfare definition
2	To have a better understanding about animal welfare principles
3	To have sufficient information about the interaction between stress and stress related hormonal mechanisms.
4	To learn the connection between relation between animal welfare and meat quality.
5	To make true comments in order to provide animal welfare.

Programme Outcomes *(Food Hygiene and Technology (Veterinary Medicine) Doctorate)*

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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	5	5	5	5	5
P2	5	5	5	5	5
P3	5	5	5	5	5
P4	4	5	4	4	4
P7	5	5	5	5	5
P8	5	5	5	5	
P9	5	5	5	5	
P10	5	5	5	5	5
P13	5	5	5	5	5