



Course Weekly Outline

Course Instructor	Ali Jawad Razooqi				
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Title	poultry nutrition				
Course Coordinator	Autumnal				
Course Objective	Introduce students to how such as poultry broiler chickens and laying hens as well as feeding domestic poultry and knowing the types and benefits of fodder crops and how to form feed mixes for chicken meat and layer and how to reach out to a higher production of eggs or meat				
Course Description	1 Breeding of meat and layer chickens 2- Nutrition of broiler and layer 3- The components of feed 4- Feed mixes				
Textbook	1- Poultry Nutrition				
References	1- Commercial Poultry Nutrition 2- inter net				
Course Assessment	Term Tests	Laboratory	Quizzes	Final E. practical	Final Exam
	(20%)	(15%)	(5%)	20%	(40%)
General Notes	The system to Article quarterly rather than annually and offers during the autumn				



Course weekly Outline

week	Date	Topics Covered	Lab. Experiment Assignments	Notes
1		Energy	Primary feed materials	
2		Sources of Energy	Animal protein	
3		Energy measurements	Fat and oils	
4		Proteins	Natural sources of vitamins	
5		Energy: Protein ratio	Materials bonding	
6		Protein concentrates	Nitrogen balance	
7		First exam	First exam	
8		Production of Premix	Industrial Amino Acids	
9		Production and processing feed	Vitamins	
10		Percentages of use of Feed components in rations	Inorganic elements	
11		Composition and mixing of rations	water	
12		Standardization and quality control of feed	The digestive system of domestic birds	
13		Measurement of variation coefficient	Digestive enzymes and endocrine	
14		Digestion	Analysis of nutrients	

15		Second exam	Second exam	
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Instructor Signature:

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