

**Republic of Iraq**

**The Ministry of Higher  
Education**

**& Scientific Research**



**University: Diyala**  
**College: Agriculture**  
**Department: Animal Resources**  
**Stage: Third**  
**Name: Yousif Ahmed Naef**  
**Academic: Lecture Ph. D.**  
**Qualification: PhD.**  
**Place of work: Coll. Of Agriculture**

### **Flow up of implementation celli pass play**

<b>Course Instructor</b>	<b>Yousif Ahmed Naef</b>				
<b>E-mail</b>	<b>ahmeyoussef@uodiyala.edu.iq</b>				
<b>Title</b>	<b>Poultry Product Technology</b>				
<b>Course Coordinator</b>	<b>Second Course</b>				
<b>Course Objective</b>	<b>Teaching and training students in the use of scientific bases of poultry product technology.</b>				
<b>Course Description</b>	<b>Study of general principles of the production, chemical composition, nutritional value, storage and marketing of table eggs and poultry meat.</b>				
<b>Textbook</b>	<b>Al-fayadh, H. A., and S. A. Naji. 1989. Poultry Product Technology. Ministry of Higher Education and Scientific Research, University of Baghdad.</b> <b>Nagi, S. A., N. N. A. Al-hajo and G. A. Al-kaissy. 2012. Poultry Meat Production and Technology. Aldaar Algamheya for Printing, Publishing and Translation, Baghdad University.</b>				
<b>References</b>	<b>North, M.O. 1994. Commercial Chicken Production Manual. AVI Publishing Company. New York.</b> <b>Stadelman, W.J. and Cotterill, O.J. 1995. Egg Science and Technology Food Products Press. United States of America.</b> <b>Many other references and article from internet.</b>				
<b>Course Assessment</b>	<b>Term Tests</b>	<b>Laboratory</b>	<b>Quizzes</b>	<b>Project</b>	<b>Final Exam</b>
	<b>20%</b>	<b>15%</b>	<b>5%</b>	<b>----</b>	<b>60%</b>
<b>General Notes</b>					

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week	Date	Topics Covered	Practical Part
1	1 <sup>st</sup> week	The importance of poultry products	Identification of poultry products
2	2 <sup>nd</sup> week	The reality of poultry production in Iraq	A visit to one of the production farms of table eggs
3	3 <sup>rd</sup> week	Formation the egg	Showing film about the process of the production of table eggs
4	4 <sup>th</sup> week	Egg quality measurements	Measure the quality of eggs: External measurements of egg
5	5 <sup>th</sup> week	The nutritional value of eggs	Measure the quality of eggs: measuring the quality of the egg shell
6	6 <sup>th</sup> week	Production of programmed eggs	Measure the quality of eggs: measuring the quality of egg albumen
7	7 <sup>th</sup> week	Chemistry of eggs	Measure the quality of eggs: measuring the quality of the egg yolk
8	8 <sup>th</sup> week	Microbiology of Eggs	A separation process of the yolk from egg albumen
9	9 <sup>th</sup> week	Egg storage and marketing	Showing film about the production and marketing of eggs
10	10 <sup>th</sup> week	Species of poultry used for meat production	A visit to one of broilers farms
11	11 <sup>th</sup> week	Preparation processes of poultry meat	A visit to one of poultry slaughter
12	12 <sup>th</sup> week	The chemical composition of poultry meat	The chemical composition of poultry meat
13	13 <sup>th</sup> week	The quality of poultry meat	Measuring dressing percentage and the meat percentage
14	14 <sup>th</sup> week	Maintain the quality poultry meat	Description of the weights and calculated of cut up pieces of broiler carcass
15	15 <sup>th</sup> week	General Review	General Review

*Yousif*

Instructor Signature:  
Dr. Yousif Ahmed Naef  
15/1/2025

Dean Signature:  
Prof. Dr. Raed I. Khalil  
15/1/2025