

Course Description Form

1. Course Name:
Principles of poultry production
2. Course Code:
APD-1101
3. Semester / Year:
first semester / 2024-2025
4. Description Preparation Date:
15/1/2025
5. Available Attendance Forms:
Attending
6. Number of Credit Hours (Total) / Number of Units (Total)
175 hours / 7 units
7. Course Administrator's Name (Mention All, If More Than One Name)
Name: Farqad Shawqi Ibrahim Email : farqadIbrahim@uodiyala.edu.iq
8. Course Objectives
After completing this course, the student will be able to form an idea about: <ul style="list-style-type: none">• Understanding Different Types of Poultry: Recognizing the various types of poultry, such as chickens, turkeys, and ducks, and understanding the characteristics of each type.• Principles of Breeding and Production: Learning the fundamentals of poultry breeding, including breed selection, rearing methods, and ways to improve productivity.• Healthcare Management: Understanding the principles of disease prevention and how to manage flock health.• Principles of Poultry Nutrition: Understanding the raw materials used in poultry feeding, the ideal specifications for these materials, and the methods employed in formulating rations..• Production Techniques: Exploring various production techniques, including raising poultry in closed or open systems.• Marketing and Distribution: Learning about marketing strategies and distribution methods for poultry and its derived products.• Sustainability and Environment: Understanding sustainable production practices and their

9. Teaching and Learning Strategies

A 15 week attendance lectures, interspersed with two monthly exams, daily exams & reports.

10. Course Structure

Theoretical part

Week	Hours	Required learning outcomes	Unit or Subject	Learning Method	Evaluation Method
1	2	Structure of chicken organs and their vital functions	Principles of poultry Production	Lecture Dialogue & discussion Brainstorming	Daily, monthly and final exams and daily reports
2	2	Structure of chicken organs and their vital functions	Principles of poultry Production	Lecture Dialogue & discussion Brainstorming	Daily, monthly and final exams and daily reports
3	2	Genetics in birds	Principles of poultry Production	Lecture Dialogue & discussion Brainstorming	Daily, monthly and final exams and daily reports
4	2	Genetics in birds	Principles of poultry Production	Lecture Dialogue & discussion Brainstorming	Daily, monthly and final exams and daily reports
5	2	Hatching and hatchery management	Principles of poultry Production	Lecture Dialogue & discussion Brainstorming	Daily, monthly and final exams and daily reports
6	Semester 1 st exam				
7	2	Principles of poultry nutrition	Principles of poultry Production	Lecture Dialogue & discussion Brainstorming	Daily, monthly and final exams and daily reports
8	2	Principles of poultry nutrition	Principles of poultry Production	Lecture Dialogue & discussion Brainstorming	Daily, monthly and final exams and daily reports
9	2	Poultry diseases and parasites	Principles of poultry Production	Lecture Dialogue & discussion Brainstorming	Daily, monthly and final exams and daily reports
10	Semester 2 nd exam				
11	2	Nutritional deficiency diseases	Principles of poultry Production	Lecture Dialogue & discussion Brainstorming	Daily, monthly and final exams and daily reports
12	2	Parasitic diseases	Principles of poultry Production	Lecture Dialogue & discussion Brainstorming	Daily, monthly and final exams and daily reports

13	2	Parasitic diseases	Principles of poultry Production	Lecture Dialogue & discussion Brainstorming	Daily, monthly and final exams and daily reports
14	2	Biosecurity – to prevent disease	Principles of poultry Production	Lecture Dialogue & discussion Brainstorming	Daily, monthly and final exams and daily reports
15	2	A general review of all chapters of the lesson	Principles of poultry Production	Lecture Dialogue & discussion Brainstorming	Daily, monthly and final exams and daily reports
Practical part					
Week	Hours	Required learning outcomes	Unit or Subject Name	Learning Method	Evaluation Method
1	3	visit to the poultry farm	Principles of poultry Production	Observation Dialogue & discussion	Daily, monthly and final exams and daily reports
2	3	The reality of poultry meat production	Principles of poultry Production	Observation Dialogue & discussion	Daily, monthly and final exams and daily reports
3	3	Geographical classification	Principles of poultry Production	Observation Dialogue & discussion	Daily, monthly and final exams and daily reports
4	3	Poultry term	Principles of poultry Production	Observation Dialogue & discussion	Daily, monthly and final exams and daily reports
5	3	Types of hatching	Principles of poultry Production	Observation Dialogue & discussion	Daily, monthly and final exams and daily reports
6	3	Chicken nursery	Principles of poultry Production	Observation Dialogue & discussion	Daily, monthly and final exams and daily reports
7	3	Exam	Principles of poultry Production	Observation Dialogue & discussion	Daily, monthly and final exams and daily reports
8	3	Anatomy of a chicken	Principles of poultry Production	Observation Dialogue & discussion	Daily, monthly and final exams and daily reports
9	3	Poultry housing conditions	Principles of poultry Production	Observation Dialogue & discussion	Daily, monthly and final exams and daily reports
10	3	Poultry feed	Principles of poultry Production	Observation Dialogue & discussion	Daily, monthly and final exams and daily reports

11	3	Examples of calculating the diets of broilers and layers	Principles of poultry Production	Observation Dialogue & discussion	Daily, monthly and final exams and daily reports
13	3	Poultry diseases	Principles of poultry Production	Observation Dialogue & discussion	Daily, monthly and final exams and daily reports
14	3	Exam	Principles of poultry Production	Observation Dialogue & discussion	Daily, monthly and final exams and daily reports
15	3	Poultry slaughter	Principles of poultry Production	Observation Dialogue & discussion	Daily, monthly and final exams and daily reports

11. Course Evaluation

Examination

Monthly & daily exams with discussion questions inside the lecture .

The degree of participation in the questions related to the subject.

12. Learning and Teaching Sources

Required Textbooks (Curricular Books, If Any)	Poultry meat production and technology (2007) Mr. Dr. Saad Abdul Hussein Naji, A.M. Ghaleb Alwan Al-Qaisi, Dr. Nadia Nayef Abd, Dr. Rafid Abdel Abbas .
Main References (Sources)	
Recommended Books and References (Scientific Journals, Reports...)	Iraqi academic journal
Electronic References, Websites	