

Course Description Form

1. Course Name:

Poultry products technology

2. Course Code:

POPT306

3. Semester / Year:

spring semester/ 2024-2025

4. Description Preparation Date:

15/1/2025

5. Available Attendance Forms:

Full time (theoretical lecture + practical) weekly

6. Number of Credit Hours (Total) / Number of Units (Total)

2 theoretical + 3 practical weekly for (15 weeks) / Number of Units (3.5 units)

7. Course Administrator's Name (Mention All, If More Than One Name)

Name: Yousif Ahmed Naef

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8. Course Objectives

**The student will learn about poultry products
Learn how to produce eggs, poultry meat and biofuel from poultry waste
Learn about the chemical composition and nutritional value of poultry products
Learn about the factors affecting poultry products.**

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	The importance of poultry products	Poultry products technology	Lecture Dialogue & discussion Brainstorming	Daily, monthly and final exams and daily reports
2	2	The reality of poultry production in Iraq	Poultry products technology	Lecture Dialogue & discussion Brainstorming	Daily, monthly and final exams and daily reports
3	2	Formation the egg	Poultry products technology	Lecture Dialogue & discussion Brainstorming	Daily, monthly and final exams and daily reports
4	2	Egg quality measurements	Poultry products technology	Lecture Dialogue & discussion Brainstorming	Daily, monthly and final exams and daily reports
5	2	The nutritional value of eggs	Poultry products technology	Lecture Dialogue & discussion Brainstorming	Daily, monthly and final exams and daily reports
6	2	Production of programmed eggs	Poultry products technology	Lecture Dialogue & discussion Brainstorming	Daily, monthly and final exams and daily reports
7	2	Chemistry of eggs	Poultry products technology	Lecture Dialogue & discussion Brainstorming	Daily, monthly and final exams and daily reports
8	2	Microbiology of Eggs	Poultry products technology	Lecture Dialogue & discussion Brainstorming	Daily, monthly and final exams and daily reports
9	2	Egg storage and marketing	Poultry products technology	Lecture Dialogue & discussion Brainstorming	Daily, monthly and final exams and daily reports
10	2	Species of poultry used for meat production	Poultry products technology	Lecture Dialogue & discussion Brainstorming	Daily, monthly and final exams and daily reports
11	2	Preparation processes of poultry meat	Poultry products technology	Lecture Dialogue & discussion Brainstorming	Daily, monthly and final exams and daily reports
12	2	The chemical composition of poultry meat	Poultry products technology	Lecture Dialogue & discussion Brainstorming	Daily, monthly and final exams and daily reports
13	2	The quality of poultry meat	Poultry products technology	Lecture Dialogue & discussion Brainstorming	Daily, monthly and final exams and daily reports

14	2	Maintain the quality poultry meat	Poultry products technology	Lecture Dialogue & discussion Brainstorming	Daily, monthly and final exams and daily reports
15	2	General Review	Poultry products technology	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	Identification of poultry products	Poultry products technology	Observation Dialogue & discussion	Daily, monthly and final exams and daily reports
2	3	A visit to one of the production farms of table eggs	Poultry products technology	Observation Dialogue & discussion	Daily, monthly and final exams and daily reports
3	3	Showing film about the process of the production of table eggs	Poultry products technology	Observation Dialogue & discussion	Daily, monthly and final exams and daily reports
4	3	Measure the quality of eggs: External measurements of egg	Poultry products technology	Observation Dialogue & discussion	Daily, monthly and final exams and daily reports
5	3	Measure the quality of eggs: measuring the quality of the egg shell	Poultry products technology	Observation Dialogue & discussion	Daily, monthly and final exams and daily reports
6	3	Measure the quality of eggs: measuring the quality of egg albumen	Poultry products technology	Observation Dialogue & discussion	Daily, monthly and final exams and daily reports
7	3	Measure the quality of eggs: measuring the quality of the egg yolk	Poultry products technology	Observation Dialogue & discussion	Daily, monthly and final exams and daily reports
8	3	A separation process of the yolk from egg albumen	Poultry products technology	Observation Dialogue & discussion	Daily, monthly and final exams and daily reports
9	3	Showing film about the production and marketing of eggs	Poultry products technology	Observation Dialogue & discussion	Daily, monthly and final exams and daily reports
10	3	A visit to one of broilers farms	Poultry products technology	Observation Dialogue & discussion	Daily, monthly and final exams and daily reports

11	3	A visit to one of poultry slaughter	Poultry products technology	Observation Dialogue & discussion	Daily, monthly and final exams and daily reports
12	3	The chemical composition of poultry meat	Poultry products technology	Observation Dialogue & discussion	Daily, monthly and final exams and daily reports
13	3	Measuring dressing percentage and the meat percentage	Poultry products technology	Observation Dialogue & discussion	Daily, monthly and final exams and daily reports
14	3	Description of the weights and calculated of cut up pieces of broiler carcass	Poultry products technology	Observation Dialogue & discussion	Daily, monthly and final exams and daily reports
15	3	General Review	Poultry products technology	Observation Dialogue & discussion	Daily, monthly and final exams and daily reports

11. Course Evaluation

Daily, monthly and final exams and daily reports

12. Learning and Teaching Sources

Required Textbooks (Curricular Books, If Any)	Al-fayadh, H. A., and S. A. Naji. 1989. Poultry Product Technology. Ministry of Higher Education and Scientific Research, University of Baghdad. 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.
Main References (Sources)	North, M.O. 1994. Commercial Chicken Production Manual. AVI Publishing Company. New York. Stadelman, W.J. and Cotterill, O.J. 1995. Egg Science and Technology Food Products Press. United States of America.
Recommended Books and References (Scientific Journals, Reports...)	Iraqi academic journal
Electronic References, Websites	