Course Unit Descriptor

**Study Programme:** Animal Production

Course Unit Title: Technology of poultry production

Course Unit Code: 19.ANM027

Name of Lecturer(s): Dr. Lidija V. Perić, Dr. Mirjana B. Đukić Stojčić

Type and Level of Studies: Undergraduate academic studies

Course Status (compulsory/elective): Compulsory

Semester (winter/summer): Summer

Language of instruction: English

Mode of course unit delivery (face-to-face/distance learning): Face-to-face

**Number of ECTS Allocated: 4** 

Prerequisites: Passed exam from course Reproduction in domestic animals, Non-ruminant nutrition

**Course Aims:** The aim of the course is the education and training of students for professional work in the field of poultry production. The student should acquire a broad knowledge and understanding of poultry production, as well as ways and methods to apply knowledge in practice.

# **Learning Outcomes:**

Outcome of this course is a specialist who has basic knowledge of poultry production which enables him to efficiently and competently manage poultry production and solve technological problems. A student who has passed this subject is trained to work on organizing poultry production on farms, co-operatives, entrepreneurial firms and their own farms, which are engaged in poultry production, as well as in extension professional services.

### **Syllabus:**

### Theory

Introduction. Systematic position and zoological characteristics of poultry. Types and breeds of poultry. Selection of poultry. Creating a hybrid lines. Hatching and pullet breeding. Technology of table egg production. Technology of production of hatching eggs. Technology of broiler production. Technology of turkey production. Technology of geese production. Technology of production of ducks and guinea fowl. Poultry behavior and welfare. The impact of poultry production on the environment.

#### Practice

The origin, systematic position and zoological characteristics of poultry. Anatomical and physiological specificity of birds. Types and breeds of chickens. Breeds of ducks, geese, turkeys and guinea fowls. Production of eggs. Production of hatching eggs. Visit to hatchery station (field trip). Fattening of broilers. Quality of table eggs (lab). Evaluation of poultry carcass quality (lab). Visit to the farm for breeding and exploitation of laying hens (field trip). Visit to the farm for breeding and exploitation of broiler breeders (field trip). Visit to the broiler farm (field trip). Visit to the Agricultural Fair.

**Required Reading:** Donald D. Bell, William Daniel Weaver: Commercial Chicken Meat and Egg Production, 5<sup>th</sup> Edition, Kluwer Academic Publishers, 2002.

Weekly Contact Hours: 5 Lectures: 2 Practical work: 2

**Teaching Methods:** Lectures, Practical classes, Consultations.

# **Knowledge Assessment (maximum of 100 points):**

Pre-exam obligations	points	Final exam	points
Active class	5	written exam	

participation			
Practical work	5	oral exam	50
Preliminary exam(s)	30		
Seminar(s)	10		

The methods of knowledge assessment may differ; the table presents only some of the options: written exam, oral exam, project presentation, seminars, etc.