

ORGANIC POULTRY

1	Course Title:	ORGANIC POULTRY
2	Course Code:	ORGS223
3	Type of Course:	Optional
4	Level of Course:	Short Cycle
5	Year of Study:	2
6	Semester:	3
7	ECTS Credits Allocated:	3.00
8	Theoretical (hour/week):	2.00
9	Practice (hour/week):	0.00
10	Laboratory (hour/week):	0
11	Prerequisites:	None
12	Language:	Turkish
13	Mode of Delivery:	Face to face
14	Course Coordinator:	Öğr.Gör. NAZİF UZUN
15	Course Lecturers:	MYO Yönetim Kurullarının görevlendirdiği öğretim elemanları
16	Contact information of the Course Coordinator:	e-posta : nazifuzun@uludag.edu.tr Telefon: 0 224 2942662 Adres: Uludağ Üniversitesi, Karacabey Meslek Yüksekokulu, Bitkisel ve Hayvansal Üretim Bölümü, Karacabey/BURSA
17	Website:	
18	Objective of the Course:	Given current and practical information about organic poultry production and nutrition science
19	Contribution of the Course to Professional Development:	Learn about organic poultry.
20	Learning Outcomes:	
	1	Discuss the general situation of poultry industry
	2	List to poultry breeds
	3	To explain the growth and development of Embryo to adult chicken
	4	Compare to egg and broiler poultry husbandry
	5	Explain the importance of breeding enterprises
	6	Analyzing the records of poultry kept
	7	Can give examples of health practices in poultry production
	8	Compare to industrial poultry production and organic poultry production
	9	
	10	
21	Course Content:	
	Course Content:	
Week	Theoretical	Practice
1	Developments leading to the industrialization of poultry, poultry products, production and consumption statistics	

2	Chicken breeds, inheritance of qualitative and quantitative characters, sex-linked inheritance of characters, used methods of poultry breeding, advantages of hybrid production			
3	Biological structure of the chicken, chickens growth, digestive, nervous, excretory, endocrine, respiratory, circulatory and reproductive systems			
4	Development of chicken embryo, hatching eggs, incubation and incubation conditions and evaluation of results			
5	Nutritional value of eggs, the chemical composition of the egg, egg quality, and preservation methods			
6	Poultry houses, poultry house climatic environment, planning of poultry houses, poultry equipment used, the ventilation of poultry houses			
7	Broiler production systems, poultry house size and capacity, maintenance and training procedures in broiler production			
8	Repeating course subjects and Midterm examination			
9	Egg layer production, egg layer business types, cultivation techniques			
10	Factors affecting the yield and quality of the egg, the egg production efficiency criteria			
Activites		Number	Duration (hour)	Total Work Load (hour)
Theoretical	Broiler slaughterhouses and the quality of	14	2.00	28.00
Practicals/Labs		0	0.00	0.00
Self study and preparation	Poultry health protection, some important poultry diseases, vaccines and vaccination	14	2.00	28.00
Homeworks		0	0.00	0.00
Projects	Organic poultry production legislation	0	0.00	0.00
Field Studies		0	0.00	0.00
Midterm Exams:		1	14.00	14.00
Others		0	0.00	0.00
Final Exams		1	20.00	20.00
Total Work Load				104.00
Total work load/ 30 hr				3.00
ECTS Credit of the Course				3.00
23	Assesment			
TERM LEARNING ACTIVITIES		NUMBER	WEIGHT	
Midterm Exam		1	40.00	
Quiz		0	0.00	
Home work-project		0	0.00	
Final Exam		1	60.00	
Total		2	100.00	
Contribution of Term (Year) Learning Activities to Success Grade		40.00		
Contribution of Final Exam to Success Grade		60.00		
Total		100.00		

24 ECTS / WORK LOAD TABLE

25	CONTRIBUTION OF LEARNING OUTCOMES TO PROGRAMME QUALIFICATIONS															
	PQ1	PQ2	PQ3	PQ4	PQ5	PQ6	PQ7	PQ8	PQ9	PQ10	PQ11	PQ12	PQ13	PQ14	PQ15	PQ16
ÖK1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1
ÖK2	1	1	3	1	4	5	1	1	1	1	1	1	1	1	1	1
ÖK3	1	1	4	1	5	4	1	1	1	1	1	1	1	1	1	1
ÖK4	1	1	5	1	4	5	1	1	1	2	1	1	1	1	1	1
ÖK5	1	1	5	1	3	5	1	1	1	3	1	1	1	1	1	1
ÖK6	1	1	1	1	1	3	1	4	1	4	1	1	1	1	1	1
ÖK7	1	1	3	2	5	1	4	1	1	4	1	1	1	1	1	1
ÖK8	5	1	5	1	3	1	5	1	5	3	1	1	1	1	1	1
LO: Learning Objectives PQ: Program Qualifications																
Contribution Level:	1 very low		2 low		3 Medium		4 High		5 Very High							