ORGANIC POULTRY										
1	Course Title:	ORGAN	C POULTRY							
2	Course Code:	ORGS22	23							
3	Type of Course:	Optional								
4	Level of Course:	Short Cy	cle							
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 f	ace							
14	Course Coordinator:	Yrd. Doç	. Dr. SERDAR DURU							
15	Course Lecturers:									
16	Contact information of the Course Coordinator:	Öğr. Gör. Dr. Bilgehan YILMAZ DİKMEN bilgehan@uludag.edu.tr, 02248613424, Keles MYO Mehmet Akif Orhan Cad. Keles/ Bursa								
17	Website:									
18	Objective of the Course:	Given current and practical information about poultry production and nutrition science								
19	Contribution of the Course to Professional Development:									
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:									
		Co	ourse Content:							
	Theoretical		Practice							
1	Developments leading to the industri of poultry, poultry products, producti consumption statistics	on and								
2	Chicken breeds, inheritance of qualit quantitative characters, sex-linked in of characters, used methods of poult breeding, advantages of hybrid productions.	heritance ry								

3	Biological structure of the chicken, ch growth, digestive, nervous, excretory endocrine, respiratory, circulatory and reproductive systems	<b>'</b> ,								
4	Development of chicken embryo, hat eggs, incubation and incubation concand evaluation of results	ching ditions								
5	Nutritional value of eggs, the chemical composition of the egg, egg quality, a preservation methods									
6	Poultry houses, poultry house climati environment, planning of poultry house poultry equipment used, the ventilation poultry houses	ses,								
7	Broiler production systems, poultry hasize and capacity, maintenance and procedures in broiler production									
8	Repeating course subjects and Midte examination	erm								
9	Egg layer production, egg layer busir types, cultivation techniques	ness								
10	Factors affecting the yield and quality egg, the egg production efficiency criforenterprises									
11	Poultry breeder production, maintena administration of the stud, fertility and insemination									
Activit	tes			Number	Duration (hour)	Total Work Load (hour)				
Theore	Poditry discussos, vaccinos and vacci	nation	Γ	14	2.00	28.00				
Practic	als/Labs			0	0.00	0.00				
Self stu	dy and preperation		١٥	14 enköylü N. 2001 Mod	2.00	28.00 Pkirdaŭ				
Homev				0	0.00	0.00				
Project	S			Kkoğlu, M., Arda, M., ` 997 Tavukculuk bilimi	<sub>ტ.ტ</sub> rsayın, C.,					
Field S	tudies			0 0.00 0.00						
Midterr	n exams		N D	orth, M. O., Bell D. D. oduction manual Four	1990 <sub>0</sub> Commercial o	፡ቅ፟፟፟ <u>ֈ</u> ፡				
Others			114	0	0.00	0.00				
Final E			VV	ww.organiktarim.gov.tr	20.90 IIK Tallill	20.00				
	Vork Load					104.00				
	ZEARNING ACTIVITIES	NUMBE	W	EIGHT		3.00				
	Credit of the Course	[1	140	).00		3.00				
Quiz 0				0.00						
Home work-project 0				0.00						
Final Exam 1				60.00						
Total		2	10	100.00						
	oution of Term (Year) Learning Activitiens Grade	es to	40.00							
Contrib	oution of Final Exam to Success Grade	9	60.00							
Total			10	100.00						
Measu Course	rement and Evaluation Techniques Us	sed in the								
24	ECTS / WORK LOAD TABLE		-							
L	1									

25	CONTRIBUTION OF LEARNING OUTCOMES TO PROGRAMME QUALIFICATIONS															
	PQ1	PQ2	PQ3	PQ4	PQ5	PQ6	PQ7	PQ8	PQ9	PQ1 0	PQ11	PQ12	PQ1	PQ14	PQ15	PQ16
ÖK1	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0
ÖK2	0	0	3	0	4	5	1	0	0	0	0	0	0	0	0	0
ÖK3	0	0	4	0	5	4	0	0	0	0	0	0	0	0	0	0
ÖK4	0	0	5	0	4	5	0	0	0	2	0	0	0	0	0	0
ÖK5	0	0	5	0	3	5	0	0	0	3	0	0	0	0	0	0
ÖK6	0	0	0	0	0	3	0	4	0	4	0	0	0	0	0	0
ÖK7	0	0	3	2	5	0	4	0	0	4	0	0	0	0	0	0
ÖK8	5	0	5	0	3	1	5	0	5	3	0	0	0	0	0	0
		l	LO: L	_earr	ning (	Objec	tive	s P	Q: P	rogra	ım Qu	alifica	tions	<u> </u>		
Contrib ution Level:	ution			2 low		3 Medium			4 High			5 Very High				