

POUNTRY INTEGRATED PRODUCTION SYSTEMS

1	Course Title:	POUNTRY INTEGRATED PRODUCTION SYSTEMS	
2	Course Code:	ZTK5120	
3	Type of Course:	Optional	
4	Level of Course:	Second Cycle	
5	Year of Study:	1	
6	Semester:	2	
7	ECTS Credits Allocated:	6.00	
8	Theoretical (hour/week):	3.00	
9	Practice (hour/week):	0.00	
10	Laboratory (hour/week):	0	
11	Prerequisites:		
12	Language:	Turkish	
13	Mode of Delivery:	Face to face	
14	Course Coordinator:	Prof. Dr. BİLGEHAN YILMAZ DİKMEN	
15	Course Lecturers:		
16	Contact information of the Course Coordinator:	Bursa Uludağ Üniversitesi Ziraat Fakültesi Zootečni Bölümü Görükle- Bursa bilgehan@uludag.edu.tr 224 2941569	
17	Website:		
18	Objective of the Course:	The aim of this course is to gain information about the integrated production system and production stages in broiler production.	
19	Contribution of the Course to Professional Development:	Works in poultry production.	
20	Learning Outcomes:		
		1	Knows the integrated systems and processes in broiler meat production.
		2	Learns the breeders management and incubation processes.
		3	Learns broiler meat production, slaughter, transportation and further processing technologies.
		4	Learns the contracted broiler production and the calculation of progress payments of producers.
		5	Knows the hygiene, health protection and poultry pests.
		6	Knows the quality control systems in broiler meat production.
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21	Course Content:		
		Course Content:	
Week	Theoretical	Practice	
1	Overview of the course, explanation of general terminology.		
2	Breeding stages in broiler breeders, breeding processes, introducing of companies that supply genetic material.		

3	The layer companies (care and management procedures and transportation to breeder farms).	
4	Breeder farms, planning of production in breeder farms and calculation of hatchery capacity.	
5	The structural properties of poultry houses, definition of strains, care and management, flock monitoring, hygiene and health protection.	
6	Presentation of homework and discussion.	
7	Incubation management (egg acceptance, procedures, incubation process, chick hatching and transportation).	
8	Broiler farms (poultry house and its equipment, chick acceptance, broiler care and management procedures, hygiene and health protection, transportation to slaughterhouse).	
9	Slaughterhouse and slaughter (slaughterhouse's departments and slaughter processes, the calculation of daily slaughter capacity), further processing technics, cold storage and marketing.	
10	Presentation of homework and discussion.	
11	Broiler contracted production model and practices in Turkey, the calculation of	
Activites		
	Number	Duration (hour)
		Total Work Load (hour)
13	Theoretical Poultry pests and effects of the pests	14
	Practicals/Labs	0
14	Self study and preparation Quality control exercises in broiler meat	10
	Homeworks	1
	Projects	0
	Field Studies	0
	Midterm Exams	0
	Others	1
	Final Exams	1
Total Work Load		180.00
Total work load/ 30 hr		6.00
ECTS Credit of the Course		6.00
		Application of Theory of Constraints in an integrated poultry industry (Int. J. Prod. Res., 2003, vol. 41, no. 4, 799–817).
23	Assesment	
TERM LEARNING ACTIVITIES		
	NUMBER	WEIGHT
Midterm Exam	0	0.00
Quiz	0	0.00
Home work-project	0	0.00
Final Exam	1	100.00
Total	1	100.00

Contribution of Term (Year) Learning Activities to Success Grade	0.00
Contribution of Final Exam to Success Grade	100.00
Total	100.00
Measurement and Evaluation Techniques Used in the Course	The Evaluation of according to the principles of Bursa Uludağ University Master Degree Program Regulation.
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	4	3	3	3	4	4	4	4	4	4	0	0	0	0	0	0
ÖK2	5	5	3	2	2	3	4	4	3	4	0	0	0	0	0	0
ÖK3	4	4	4	4	3	3	3	3	3	4	0	0	0	0	0	0
ÖK4	4	3	3	4	4	4	4	4	3	4	0	0	0	0	0	0
ÖK5	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
ÖK6	4	4	5	5	4	4	4	4	5	5	0	0	0	0	0	0
LO: Learning Objectives PQ: Program Qualifications																
Contribution Level:	1 very low		2 low		3 Medium		4 High		5 Very High							