	HYGIENE AND BIOSE	CURI	TY IN POULTRY PRODUCTION					
1	Course Title:	HYGIEN	IE AND BIOSECURITY IN POULTRY PRODUCTION					
2	Course Code:	ZOO341	3PDS					
3	Type of Course:	Optional						
4	Level of Course:	First Cyc	cle					
5	Year of Study:	3						
6	Semester:	5						
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:	Prof. Dr.	AYDIN İPEK					
15	Course Lecturers:							
16	Contact information of the Course Coordinator:	Görükle-	uludag.edu.tr					
17	Website:							
18	Objective of the Course:	The aim of this course is to give information about the hygiene and biosecurity in poultry production.						
19	Contribution of the Course to Professional Development:	The aim of this course is to give information about the hygiene and biosecurity in poultry production.						
20	Learning Outcomes:							
		1	To gain knowledge about the importance of hygiene and biosecurity practices in poultry production.					
		2	To learn the flock management, health protection and pest control in poultry production.					
		3	To learn the knowledge about the staffs' health protection.					
		4	To get the basic information to make cleaning, dysinfection and biosecurity plans for poultry facilities.					
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21	21 Course Content:							
Wook	Theoretical	U(	Practice					
vveek 1	The introducing of course programm	ne.	riaciice					
2	The regulation of biosecurity	10						
3	The area selection and construction							
4	Equipments and ctirical risc factors							
4	Equipments and clinical fisc factors							

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5	Manure and waste management					$\perp$												
6	Diseases, vaccination, treatment and carantine practices																	
7		The control of insect, rodent and predatory animals																
8	Cleani	cleaning and dysinfection practices																
9	The he	he health and education of stuffs						T										
10	The bi	he biosecurity practices in hatcheries																
11	The bi	he biosecurity practices in poultry houses						Τ										
12	The bi	The biosecurity practices in slaughterhouses																
13	Produ	Product quality and food security						T										
14	The stuffs'education																	
22	Textbooks, References and/or Other Materials:																	
23	Asses	me	nt															
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	me work-project 0						_	0.00										
	Final Exam 1							Ь	60.00									
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	Practicals/Labs							_	0			0.00	0.00			0.00		
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	meascrement and revariation Techniques Osed in the omeworks							<u> </u>	0 0.00			0.00			u			
Project								ľ	0			0.00	0.00			0.00		
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Midtern	erm exams									1			10.00	10.00			10.00	
Others										0			0.00	0.00			0.00	
Final Ex									1			16.00	16.00			16.00		
Total W	Vork Load														86.00			
Total w	ork loa	d/ :	30 hr													2.87		
ECTS (	Credit o	of th	ne Co	urse												3.00		
25																		
	PC	21	PQ2	PQ3	PQ4	PQ5	PQ6	PQ7	PQ	8 PQ9	PQ1	PQ11	PQ12	PQ1	PQ14	PQ15	PQ16	
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ÖK3	0		0	0	1	1	1	1	1	0	0	0	0	0	0	0	0	
ÖK4	0		0	0	1	1	1	1	1	0	0	0	0	0	0	0	0	
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Contrib	1 very low	2 low	3 Medium	4 High	5 Very High
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Level:					