

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:	
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:	
	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 forenterprises	
11	Poultry breeder production, maintenance and administration of the stud, fertility and artificial insemination	
Activites		
		Number
		Duration (hour)
		Total Work Load (hour)
Theoretical	poultry diseases, vaccines and vaccination methods	14
Practicals/Labs		0
Self study and preperation		14
22	Textbooks, References and/or Other	Sankövlü, N. 2001. Modern tavuk üretimi. Tekirdağ
Homeworks		0
Projects		14
Field Studies		0
Midterm exams		14
Others		0
Final Exams		1
Total Work Load		104.00
Total work load/ 30 hr		
TERM LEARNING ACTIVITIES		NUMBE
ECTS Credit of the Course		WEIGHT
Midterm Exam		1
Quiz		0
Home work-project		0
Final Exam		1
Total		2
Contribution of Term (Year) Learning Activities to Success Grade		40.00
Contribution of Final Exam to Success Grade		60.00
Total		100.00
Measurement and Evaluation Techniques Used in the Course		
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	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
LO: Learning Objectives PQ: Program Qualifications																
Contribution Level:	1 very low		2 low			3 Medium			4 High			5 Very High				