

Fall 2008

## POULTRY PRODUCTION Animal Science 4023

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Animal Science Bldg.  
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**Office Hours:** By appointment or drop-in when available

**Reference Texts:** Poultry Production by Nesheim, Austic and Card, Twelfth Edition  
Commercial Chicken Production Manual, Third Edition, by Mack O. North  
Poultry Science & Production by Robert E. Moreng & John S. Avens

**Topic Outline:**

- History and Overview of the Poultry Industry
- Commercial Breeds of Poultry
- Broiler Production
  - Housing
  - Equipment
  - Cost of Production
  - Production Contracts
  - Broiler Processing
- Egg Production
  - Housing
  - Equipment
  - Cost of Production
  - Production Contracts
  - Egg Processing
- Poultry Nutrition
- Turkey Production and Preparation
- Grading and Inspection of Poultry Products
- Egg Nutrition
- Uses of Poultry Meat and Egg Products
- Waste Disposal (production and processing waste)
- Animal Rights and the Poultry Industry

## **Laboratory Topics:**

Breeds of Poultry  
Production Evaluation in Laying Hens  
Anatomy and Physiology of the Digestive and Reproductive Systems  
Grading Poultry Meat and Egg Products  
Cooking and Use of Eggs  
Starting Baby Chicks in the Brooder House  
(brooding, feeding, watering and ventilation)  
Embryology - Incubation and Hatching  
Poultry Processing  
Use of Poultry Meat Products  
Class Dinner

## **Mode/Style of Teaching**

Lectures, labs, individual projects, written and oral reports, field trips, guest lectures, discussion, class activities, and independent study.

## **Grades**

Final grades will be determined using an accumulation of scores from three hour exams, two written summaries, class participation, two field trips, the project, and the laboratory. In addition some unannounced quizzes may be given. If quizzes are given they will carry a 20 point value. There may also be some opportunities for bonus points.

3 exams @ 100 points each	300
2 article summaries @ 50 points each	100
Class participation @ 5 points per day	150
Field Trips (100 points each)	200
Laboratory	150
Weekly Labs (100)	
Broiler Growing (50)	
<b>Total</b>	<b>900</b>

## **Grade Scale**

A = 90-100 percent	810-900 points
B = 80-89.9 percent	720-809 points
C = 70-79.9 percent	630-719 points
D = 60-69.9 percent	540-629 points
F = less than 60 percent	less than 540 points

## **Attendance**

Class attendance and participation are expected and will earn the 5 points assigned to each class meeting.

## Laboratory

Experiences in the laboratory portion of the course will be quizzed and tested with lecture materials. Students are expected to attend and participate in all laboratory activities. Laboratory points will be assigned to each lab. One lab can be dropped without penalty. As part of the laboratory experience each student will share in the responsibility of growing a flock of broiler chickens. Responsibilities for daily observation and care will be assigned. Fifty points will be assigned to the broiler growing portion of the lab. It is expected that everyone will complete the assignment and receive full credit. However, points will be deducted for failure to perform assigned duties on time. It is imperative to sign the daily schedule each time a farm visit is made.

## Exams

Hour exams will include a variety of questions. The exams will have multiple choice, short answer, true-false and short essay questions. Each student will need three exam grades. The comprehensive final will be available for individuals who have not completed one of the first three exams.

## Summaries

Two reports will be required. The first report is to be from a popular poultry magazine such as Poultry Tribune, Turkey World, Poultry Digest, Egg Industry, etc. The report should be a summary of an article dealing with a current topic of concern to the poultry industry. The report form provided should be used and for full credit a copy of the article will need to be attached. The due date is **September 25, 2008**.

The second report is to be a research report. Only reports using Poultry Science or British Poultry Science will be accepted. This report should summarize new research in the poultry industry. Due date on the research report is **October 14, 2008**. Be sure to use the report form, **do not** just copy the abstract of the paper and for full credit a copy of the article will need to be attached.

## Field Trips

Two field trips are planned as part of the Poultry Production class. One has been scheduled for **September 16, 2008**. A second shorter trip is planned for **October 22, 2008**. These trips are important parts of the course and each student is expected to attend. Students participating will earn 100 points for each trip.

## Academic Dishonesty

Oklahoma State University is committed to the maintenance of the highest standards of integrity and ethical conduct of its members. This level of ethical behavior and integrity will be maintained in this course. Participating in a behavior that violates academic integrity (e.g., unauthorized collaboration, plagiarism, multiple submissions, cheating on examinations, fabricating information, helping another person cheat, unauthorized advance access to examinations, altering or destroying the work of others, and fraudulently altering academic records) will result in your being sanctioned. Violations may subject you to disciplinary action including the following: receiving a failing grade on an assignment, examination or course, receiving a notation of a violation of academic integrity on your transcript (F!), and being

suspended from the University. You have the right to appeal the charge. Contact the Office of Academic Affairs, 101 Whitehurst, 405-744-5627, [academicintegrity.okstate.edu](http://academicintegrity.okstate.edu).

### **Tobacco Use Policy**

University Policy prohibits the use of tobacco products on campus. This policy extends to and includes live bird rooms, laboratories, processing facilities and field trips.

### **Cell Phones & Pagers**

Cell phones and pagers should be off during class and laboratory times. Use of communication devices during class may result in loss of points from the class.

### **Drop Policy**

The drop policy for Animal Science 4023 is in accordance with the OSU policy.

### **Fees**

There is a consumable supply charge of \$0-\$10.00.

**PLEASE NOTE:** The field trip charge will be \$0-\$45.00 for this class.