

**AGRI 5610 Special Topics in Animal Product Technology - Avian Production Systems**  
 Course Outline Winter 2010

**Instructors:** Bruce Rathgeber (Haley 100-2, brathgeber@nsac.ca)  
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**Scheduling:** Lecture 9:00-9:50 AM MWF Haley Room 114  
 Lab 2:00-4:50 PM Thursday Room 223

**Course Objective:**

This course will provide students with an understanding of the key aspects of growth, reproduction and health of commercial poultry species necessary in the safe and healthy production of eggs, meat and saleable chicks.

**Course Overview:**

This course will focus on management of commercial poultry from hatching to the production of value-added products. Course material will require the application of the sciences of nutrition, genetics, physiology, and behaviour in understanding commercial poultry production.

This course will also review areas important in the technology of foods derived from animals (meat, table eggs). Such areas could include chemistry (lipid oxidation, Maillard reactions), physics (changes caused by freezing, sol-gel conversion, colour) and microbiology (spoilage, pathogenic organisms, modified-atmosphere packaging, HACCP).

<b>Date</b>	<b>Tentative Lecture Schedule</b>	<b>Thursday Laboratory</b>
Mon Jan 4	Introduction	
Wed Jan 6	Assignment Topics	
Fri Jan 8	Poultry Science	No lab
Mon Jan 11	Poultry Science	
Wed Jan 13	Poultry Science	
Fri Jan 15	Brooding	Layer Body and Foot Condition
Mon Jan 18	Brooding	
Wed Jan 20	Incubation and Embryo Development	
Fri Jan 22	Incubation and Embryo Development	Student Presentations
Mon Jan 25	Layers	
Wed Jan 27	Layers	
Fri Jan 29	Layers	Layer Productivity Lab
Mon Feb 1	Midterm I	
Wed Feb 3	Processing Layers – no class	
Fri Feb 5	Processing Layers – no class	Laying Hen Processing, Bone Collection
Mon Feb 8	Layers	
Wed Feb 10	Processing/Products	
Fri Feb 12	Processing/Products	Further Processing Lab/ Lab Tour
Mon Feb 15	Processing/Products	
Wed Feb 17	Processing/Products	

Fri Feb 19	Broiler/Turkey Production	Further Processing Lab/ Lab Tour
Mon Feb 22	Spring Break	
Wed Feb 24	Spring Break	
Fri Feb 26	Spring Break	No Lab
Mon Mar 1	Broiler/Turkey Production	
Wed Mar 3	Broiler/Turkey Production	
Fri Mar 5	Broiler Breeders	Broiler TI, Gait Score, Body Weight I
Mon Mar 8	Broiler Breeders	
Wed Mar 10	Midterm II	
Fri Mar 12	Broiler Breeders	Broiler TI, Gait Score, Body Weight II
Mon Mar 15	Broiler Breeders	
Wed Mar 17	Disease	
Fri Mar 19	Disease	Post Mortem Lab
Mon Mar 22	Disease	
Wed Mar 24	Disease	
Fri Mar 26	Other	Student Presentations
Mon Mar 29	Other	
Wed Mar 31	Other	
Fri Apr 2	Good Friday	TBA
Mon Apr 5	Easter Monday	
Wed Apr 7	Other	
Fri Apr 9	Course Wrap-up	No Lab

## Student Evaluation

### Assignments 22%

Written (assigned topic)	3%
Journal articles	2%
Tour	2%
Term Paper	15%

### Labs 8%

Products	2%
Laying hen	2%
Broiler flock	2%
Post Mortem	2%

### Presentations 20%

Oral (assigned topic)	2.5%
Laying hen lab oral	2.5%
Term Paper Oral Presentation	15%

### Exams 50%

Midterm I	15%
Midterm II	15%
Final	20%