

Graduate Module Outline

Title: Poultry Products

Instructor: Bruce Rathgeber

Timing: Fall (2010)

Description: Information to be presented will focus on commercial poultry slaughter and production of products for human consumption. Emphasis will be placed on the control of bacteria commonly associated with poultry and how these bacteria impact the safety of poultry products. Current rapid methods for detection of high profile pathogenic bacteria will be reviewed. The production of poultry products and the science behind product formulation will be covered as well.

Format: The module will consist of lectures given by both the instructor and the students participating in the course. (A small project will be performed. This project will be written up in scientific journal format and presented as an oral report.)

Method of Evaluation:

One 40 min lecture presented to a group on a topic selected from a predetermined list. (25%)

Paper in journal format on poultry products project (25%)

Oral presentation on project (25%)

Examination at the end of the module (25%)

Prerequisites: Students should have undergraduate microbiology