

ANSCI 150 Course Outline as of Fall 2014**CATALOG INFORMATION**

Dept and Nbr: ANSCI 150 Title: POULTRY HUSBANDRY

Full Title: Poultry Husbandry

Last Reviewed: 3/1/2010

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	3.00	Lecture Scheduled	3.00	17.5	Lecture Scheduled	52.50
Minimum	3.00	Lab Scheduled	0	8	Lab Scheduled	0
		Contact DHR	0		Contact DHR	0
		Contact Total	3.00		Contact Total	52.50
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 105.00

Total Student Learning Hours: 157.50

Title 5 Category: AA Degree Applicable

Grading: Grade or P/NP

Repeatability: 00 - Two Repeats if Grade was D, F, NC, or NP

Also Listed As:

Formerly: AG 243

Catalog Description:

Overview of the poultry industry with emphasis on brooding, rearing, feeding, health and housing of fryers, replacement and laying hens. Topics of particular interest to the small and medium producers are emphasized.

Prerequisites/Corequisites:**Recommended Preparation:**

Eligibility for ENGL 100 or ESL 100

Limits on Enrollment:**Schedule of Classes Information:**

Description: Overview of the poultry industry with emphasis on brooding, rearing, feeding, health and housing of fryers, replacement and laying hens. Topics of particular interest to the small and medium producers are emphasized. (Grade or P/NP)

Prerequisites/Corequisites:

Recommended: Eligibility for ENGL 100 or ESL 100

Limits on Enrollment:

Transfer Credit:

Repeatability: Two Repeats if Grade was D, F, NC, or NP

ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:

AS Degree:	Area	Effective:	Inactive:
CSU GE:	Transfer Area	Effective:	Inactive:
IGETC:	Transfer Area	Effective:	Inactive:
CSU Transfer:		Effective:	Inactive:
UC Transfer:		Effective:	Inactive:

CID:

Certificate/Major Applicable:

Both Certificate and Major Applicable

COURSE CONTENT

Outcomes and Objectives:

Upon completion of the course, students will be able to:

1. Identify poultry breeds, origin, adaptation and production.
2. Identify poultry anatomy and its relationship to form and function.
3. List common diseases and parasites and their control.
4. Calculate the cost of poultry facilities and equipment.
5. Define the nutritional needs and proper feeding techniques as it pertains to sound management.
6. Compare and contrast the elements of egg, meat, and exotic bird production.
7. List the steps and regulations required for humane processing and marketing of meat and eggs.
8. Discuss the opportunities and requirements for successful enterprises in the poultry industry.

Topics and Scope:

1. Introduction
 - a. Breeds and their uses
 - b. Handling and restraint
 - c. Physical exam and external anatomy
 - d. Chicken behavior
 - 1) Flock behavior
 - 2) Pecking order
2. Egg production/layers
 - a. Breeds
 - b. Reproductive anatomy
 - c. Egg cycle
 - 1) Natural
 - 2) Controlled environments
 - d. Assessing production
 - 1) Current

- 2) Past production
- e. Current legal poultry issues
- 3. Eggs
 - a. Egg anatomy
 - b. Grading/USDA standards
 - c. Candling and egg aging
 - d. Cleaning and legal standards
 - e. Shell variety and designer eggs
 - f. Egg trait genetics
- 4. Incubation
 - a. Egg handling
 - b. Technology and variation in incubators
 - 1) Humidity
 - 2) Temperature
 - 3) Turning
 - 4) Monitoring/candling
 - 5) Aging
 - c. Facilitating natural incubation
 - d. Piping and Hatching
- 5. Brooding
 - a. Assessing chick health
 - b. Common neonatal disease
 - c. Brooder design
 - d. Feeds and feeders
 - e. Sanitation
 - f. Interpreting chick behavior for brooder defects
- 6. Housing and Enclosures
 - a. Common designs and features
 - b. Egg boxes and facilitating laying
 - c. Predators and predation prevention
 - d. Space considerations
 - e. Free range options
 - f. Mobile units
 - g. Integrating feeding and watering systems
- 7. Poultry medicine - individual bird perspective
 - a. Common medications
 - 1) Drug administration
 - 2) Legal issues and withdrawal times
 - b. Parasitism
 - c. Quarantine and biosecurity
 - d. Necropsy
- 8. Flock health
 - a. Infectious disease concerns
 - b. Treating/medicating on flock basis
 - c. Housing design from disease control perspective
 - d. Disease monitoring options
 - e. Culling
- 9. Nutrition
 - a. Common ingredients
 - b. General nutritional guidelines
 - 1) Interpreting mandated feed information
 - 2) By use (layer, meat, etc)

- c. Additives and medications
 - d. Home milling
- 10. Meat birds
 - a. Breeds and typical lineages
 - b. Typical production timeline
 - c. Housing
 - d. Feeding
 - e. Finishing/preparing for processing
- 11. Processing
 - a. Slaughter techniques
 - b. Handling and processing
 - c. Cleanliness and food safety
 - d. Grading and United States Department of Agriculture (USDA) standards
- 12. Showing
 - a. Introduction to show bird and the American Poultry Association (APA)
 - 1) Local fair and show schedules
 - 2) Timelines and how to participate
 - 3) Check-in inspection
 - b. Common breeds
 - c. Standards and judging
 - d. Preparing a bird for show
 - e. Other contests common at shows
 - 1) Showmanship
 - 2) Avian Bowl
 - 3) Egg laying contests
 - 4) Other contests
- 13. Turkeys
 - a. Species introduction
 - 1) Anatomy
 - 2) Handling and restraint
 - 3) Nutrition
 - 4) Incubation/production
 - 5) Housing requirements
 - 6) Diseases
 - b. Breeds and uses
 - 1) Meat
 - a) Traditional production
 - b) Heritage breeds
 - 2) Fancy
- 14. Ducks and Geese
 - a. Species introduction
 - 1) Anatomy
 - 2) Handling and restraint
 - 3) Nutrition
 - 4) Incubation/production
 - 5) Housing requirements
 - 6) Diseases
 - b. Breeds and uses
 - 1) Eggs
 - 2) Meat
 - 3) Fancy/show
- 15. Ratites

- a. Ostriches introduction
 - 1) Anatomy
 - 2) Handling and restraint
 - 3) Nutrition
 - 4) Incubation/production
 - 5) Housing requirements
 - 6) Diseases
 - b. Rheas introduction
 - 1) Anatomy
 - 2) Handling and restraint
 - 3) Nutrition
 - 4) Incubation/production
 - 5) Housing requirements
 - 6) Diseases
 - c. Breeds and uses
 - 1) Meat
 - 2) Eggs
 - 3) Feathers/oil/other products
16. Other poultry uses
- a. Fishing ties/hackle production
 - b. Designer eggs
 - c. Emu oil
 - d. Other species
 - 1) Quail
 - 2) Pheasants
 - 3) Guinea fowl

Assignment:

1. Read 20 pages per week in text and handouts.
2. Writing assignments: reading reports, worksheets, study guide, class notes, and written exams.
3. Quizzes (2-6), midterm and final.
4. Dissections and identification performance.

Methods of Evaluation/Basis of Grade:

Writing: Assessment tools that demonstrate writing skills and/or require students to select, organize and explain ideas in writing.

Written homework assignments (reports, worksheets, study guide, class notes)

Writing
10 - 20%

Problem Solving: Assessment tools, other than exams, that demonstrate competence in computational or non-computational problem solving skills.

Practical applications

Problem solving
10 - 20%

Skill Demonstrations: All skill-based and physical demonstrations used for assessment purposes including skill performance exams.

Dissections, skills performance, performance exams

Skill Demonstrations
10 - 20%

Exams: All forms of formal testing, other than skill performance exams.

Quizzes, midterm, and final: multiple choice, true/false, matching items

Exams
60 - 70%

Other: Includes any assessment tools that do not logically fit into the above categories.

Participation

Other Category
0 - 5%

Representative Textbooks and Materials:

Storey's Guide to Raising Poultry: Breeds, Care, Health (Paperback) by Leonard Mercia, 2000. (Classic)

Raising Poultry Successfully, by Will Graves, 1985. (Classic)

Backyard Poultry Keeping, by J. C. Jeremy Hobson and Rupert Stephenson Sep 24, 2007.

Poultry Book - A Guide For Big or Small Poultry Keepers, Beginners and Farmers, by Dr Harry Roberts Nov 4, 2008.

The People's Practical Poultry Book - A Work On The Breeds, Breeding, Rearing, And General Management Of Poultry, by William M Lewis, 2008.