

Poultry Science and Nutrition (I700261)

Course size *(nominal values; actual values may depend on programme)*

Credits 3.0 **Study time 90 h** **Contact hrs** 36.0h

Course offerings in academic year 2022-2023

A (semester 2) Dutch Gent

Lecturers in academic year 2022-2023

Michiels, Joris LA22 lecturer-in-charge

Offered in the following programmes in 2022-2023

	crdts	offering
Master of Science in Bioscience Engineering Technology: Agriculture and Horticulture (main subject Plant and Animal Production)	3	A
Master of Science in Bioscience Engineering Technology: Agriculture and Horticulture (main subject Tropical and Subtropical Agriculture)	3	A

Teaching languages

Dutch

Keywords

Poultry, poultry nutrition, poultry meat, eggs, hatchery

Position of the course

Relying on a thorough physiological knowledge of poultry in the various stages of production (rearing, laying period, meat production, breeding) being able to formulate advices on nutrition and management on a scientifically based way, that takes into account these parameters in an economically, zootechnical, ecological and labour responsible manner and is in line with the requirements set by the consumers placed on the quality of the end products (meat and eggs).

Contents

This course is oriented to increase knowledge of the production of poultry meat and eggs, with particular focus on chicken.

The course deals with following topics:

- Introduction: overview poultry production and challenges
- Layers: physiology, egg producten and management
- Broilers: rearing and management
- Incubation and hatchery
- Nutrition of pullets and layers
- Nutrition of broilers
- Poultry meat and eggs: processing and quality traits
- Poultry diseases and datamanagement
- Housing

Exercises comprise formulation of feeds by linear programming, elaborating on a case of a current issue in poultry production, and various visit to pullet farms, layer farms, broiler farms, hatchery, and producer of equipment for water- and feed delivery.

Initial competences

Competences acquired from "digestive physiology" and "reproductive physiology of animals" and "nutrition".

Final competences

- 1 Able to support as manager/adviser to the field of poultry production (broilers or layers).
- 2 In depth knowledge of current hatchery techniques and quality of day-old

chickens

- 3 The student is capable to formulate independently recommendations to optimize litter quality and gut health in broiler chickens
- 4 The student has in depth insights in pro and cons of different housing systems for layers
- 5 Able to evaluate farm systems in terms of environmental impact, sustainability, and animal welfare
- 6 Having extensive and applicable knowledge of the nutrition of poultry (layers and broilers)
- 7 Able to formulate and/or evaluate poultry feeds, both regarding nutritional and ingredient composition

Conditions for credit contract

Access to this course unit via a credit contract is determined after successful competences assessment

Conditions for exam contract

This course unit cannot be taken via an exam contract

Teaching methods

Group work, Excursion, Lecture, Integration seminar

Learning materials and price

Course notes; powerpoint presentations with notes and streaming version. Various handbooks available and references given.

References

Course content-related study coaching

Permanent possibility for questions.

Assessment moments

end-of-term and continuous assessment

Examination methods in case of periodic assessment during the first examination period

Written examination with multiple choice questions, Open book examination, Written examination with open questions

Examination methods in case of periodic assessment during the second examination period

Written examination with multiple choice questions, Open book examination, Written examination with open questions

Examination methods in case of permanent assessment

Assignment

Possibilities of retake in case of permanent assessment

not applicable

Extra information on the examination methods

Oral examination partly with closed book (open questions and multiple choice) and partly open book (open questions) and questions related to excursions (multiple choice)

Calculation of the examination mark

Theory: 80%

Exercises (case study + questions related to excursions): 20%