

scientific approach to solve problems.

2. Students will demonstrate oral communication skills important for communicating scientific ideas.
3. Students will demonstrate written communication skills important for communicating scientific ideas.
4. Students will demonstrate knowledge of the major core concepts in the animal and food sciences.
5. Students will demonstrate an understanding of different perspectives on ethics, values and the roles and use of animals in society. Students will be able to discuss contemporary ethical and moral issues associated with poultry production.

Course Student Learning Outcomes

1. Students will use critical thinking and reasoning, skeptical inquiry and the scientific approach to investigate current issues affecting the poultry industry and animal agriculture and will write a written report on an approved topic chosen by the student.
2. Students will demonstrate an understanding of different perspectives on ethics, values and the roles and use of animals in society by reviewing a refereed scientific paper and writing a critique of the paper.
3. Students will demonstrate, integrate and apply knowledge of the major core concepts of Animal and Food Sciences as they apply to the poultry industry through quizzes and exams.

Prerequisites

ANSC 101 and ANSC 140 or permission of the instructor
In addition, you must have proficiency in using the Internet, Microsoft Word, and online Library resources.

Schedule and Assignments

You are responsible for reading and understanding all the documents in the SYLLABUS section of Sakai@udel.edu for this course

The [Calendar and Lecture Outline](#) summarizes the topics of study and assignment

deadlines in a week-by-week format. Assignments and grading criteria are listed in the Syllabus and under the **ASSIGNMENTS & GRADEBOOK** subsections of **Sakai@UD**. The deadline time for the dates listed will be 11:55PM unless otherwise listed. You are responsible for reading and understanding the Syllabus by the end of the first week of the course.

Course Methods

A variety of methods will be used within this course to facilitate and support your learning process. It is expected that before beginning any activities within the Lecture Outline, that you will complete the assigned readings so that you will be familiar with the terms, concepts, and processes within the module. Once readings are completed, you will study other resources and perform other activities within the course and listed in **ANNOUNCEMENTS** and **ASSIGNMENTS** subsection of **Sakai@UD**. You will be expected to participate regularly in all assigned activities and complete discussion and assignments before stated deadlines.

Other instructional activities might include:

- small group discussions
- guest speakers
- module notes with assigned readings and activities
- videos

Grading:

Exams I & 2	200	A	93%
Final Exam	100	A-	90%
Written Report	25	B+	87%
Scientific Paper Critique	25	B	84%
Lecture quizzes	<u>50</u>	B-	81%
		C+	77%
		C	74%
		C-	70%
		D+	67%
Total	400	D	64%
		D-	60%
		F	59%

News Break & Forum:

During lectures, students may volunteer to share a current poultry/agricultural news event with the class. This will be a news break taken during class to discuss the current event. These should be current news events related to poultry and/or agriculture related to the course. Students may also choose to post an item online in the News Forum on the course Sakai website under **FORUMS**. Students doing this during class must hand

in a copy of the article at the end of lecture (with student's name and date). Each student will be allowed one topic per week for a total of 5 news break articles and will receive 1 point per topic for a total of 5 points (combining class and online Sakai News Forum postings). Students may also choose to write and post a response to another student's posting on the News Forum once per week and will receive 1 point per response, for a total of an additional 5 points. Between posting current news events and responding to other student's news postings, students can earn a total of 10 extra credit points.

Important dates: Course schedule will be passed out in class and available on the Sakai course website.

Lectures: Lectures are scheduled from 9:30 to 10:45 am and are in room 103 in the O.A. Newton Bldg unless otherwise listed on the class schedule. Students should make every effort to arrive on time for each lecture.

Lecture Assignments: Throughout the semester there will be reading and several short-term assignments. These will include a scientific paper critique and a written report. Once readings are completed, you will study other resources and perform other activities within the course as listed in **ANNOUNCEMENTS** and **ASSIGNMENTS** subsection of **Sakai@UD**.

Textbook: No textbook is required. Selected readings of scientific papers, extension publications, trade paper articles and videos will be used instead and will be available online in **Sakai** under **LECTURES AND RESOURCES**. For students looking for an excellent reference book, Commercial Chicken Meat and Egg Production Manual by Donald D. Bell and William D. Weaver, Jr. is recommended.

Exams: Exams will consist of two exams and a final. The final will be given during the time designated by the University (12/14-19). Only under extenuating circumstances will make up exams be administered. You must schedule a make-up exam **BEFORE** the regular exam date (must have advanced notice and written excuse).

Academic Dishonesty: Academic dishonesty of any form will not be tolerated. You are encouraged to become familiar with the University's Policy of Academic Dishonesty found in the "Student Guide to Policies." Copies of it may be obtained from the Dean of Students Office, 218 Hullahen Hall. The content of the guide applies to this course.

Disruptive Behavior: Disruptive behavior, such as talking during lectures, consistent late arrival or early departure, eating, etc., will be the basis for asking a student to leave a class. Persistent disruptive behavior will result in the student being dropped from the class and denied attendance.

ANFS 421

Poultry Production Lecture Topics:

Overview/Industry Structure
Broiler Housing & Management
Environmental Control
Ventilation Fundamentals
Tunnel Ventilation
Avian Thermoregulation
Light and Lighting Programs
Biosecurity
Poultry Diseases
Avian Influenza
Immunity & Vaccination
Primary Breeders
Broiler Breeders
Hatchery Management
Nutrition
HACCP
Processing
Food Safety
Broiler Management Finances/Settlements
Table Egg Production
Organic and Other Production Models
Nutrient Management Regulations
Litter and Waste Management
Environmental Stewardship
Welfare