

Course Title	Poultry Production and Processing			Course Code	BST 12123		
Year	1	Semester	2	Credits	03	Theory (hr)	30
						Practical (hr)	30
						Independent Learning (hr)	

Aim of the Course:

To provide knowledge and skills on poultry production and poultry product processing

Intended Learning Outcomes:

After completion of this course, the learner should be able to:

- Explain the present status, constraints and potential for poultry production in Sri Lanka.
- Identify and describe different breeds and species of poultry used in meat and egg production.
- Discuss the importance of housing for poultry, feeding, breeding management and other important management practices.
- Describe different egg products, egg quality parameters, egg preservation methods, and microbiological aspects of egg.
- Explain nutritional composition of poultry meat, processing of poultry meat, different poultry meat products and microbiological aspects of poultry meat.
- Discuss the importance of integration of poultry in farming systems.
- Practice the knowledge gained to prevent and control of poultry diseases.

Course Capsule:

Theory
Present status of poultry production in the world and Sri Lanka; Domesticated poultry breeds and species and characteristics of chicken, duck, turkey, geese; Raising of young stock; Management of hatcheries, broilers, layers and parents; Anatomy and physiology of the digestive and reproductive systems of poultry; Poultry housing systems; Importance of feeding and feed formulation with nutritive value; Poultry breeding and breeding stock management; Prevention and control of poultry diseases; Physiology of egg formation; egg and egg products; Egg quality, Egg grading and storage; Microbiology of egg; Composition of poultry meat and Processing of poultry meat; Broiler management, slaughtering, handling of carcass, preservation; Microbiology of poultry meat and Poultry meat products; Integrated farming systems with poultry

Practical
Breed identification; Dissection and observation of poultry digestive and reproductive systems; Brooder management practices (for broilers and layers); Measurement of egg quality; Egg incubation; Feed formulation for poultry and identification of alternative feeds; Handling and management tools; Routine management practices for poultry; Housing systems for poultry

Assessment:

Continuous assessment: 30%
 End semester assessment: 70%