

Course Title	Livestock Production and Processing			Course Code	BST 22273		
Year	2	Semester	2	Credits	03	Theory (hr)	30
						Practical (hr)	30
						Independent Learning (hr)	

Aim of the Course:

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

Intended Learning Outcomes:

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

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

Course Capsule:

Theory
Present status of livestock production in the world and Sri Lanka; Different breeds of domesticated livestock animals and characteristics; Raising of young stock, management of cattle, buffalo and small ruminants ; Introduction to swine management ; Principles of animal housing; Animal feeding and animal feed formulation with nutritive value; Introduction to animal breeding and breeding stock management; Prevention and control of livestock diseases; Introduction to integrated farming systems; Dairy and meat industry; Commercially important dairy product processing technology; Meat processing technology

Practical
Breed identification (Field visit); Identification and observation of digestive and reproductive systems; Identification of common forages, legumes and alternative nontraditional feedstuff used in ruminant feeding; Proximate analysis of feedstuffs (moisture, fat, fiber, protein, ash); Feed formulation and conservation methods; Handling and management tools; Routine management practices; Housing systems; Clean milk production, milking and determination of milk quality parameters; Identification of commercial dairy products (Field visit); Identification of commercial meat products (Field visit); Microbiological analysis of fresh produce and processed products

Assessment:

Continuous assessment: 30%
 End semester assessment: 70%