

Course Description

1.Course Name					
Animal Production Health					
2.Course Code					
ANPH222					
3.Term / Year					
First Semester 2023–2024					
4.Description Preparation Date:					
1/2/2024					
5.A. Available Attendance Forms					
learning in presence					
6.Number of Credit Hours (Total of Units)					
2 theoretical + 3 practical/ 3.5 units					
7.Course administrator's name (mention all, if more than one name)					
Dr. Hanan Waleed Kasim Agwaan Alaa Shamil Fakhri Al-Allaf					
8.Course Objectives					
<p>1– Learn about the examinations before and after slaughter</p> <p>2– Identify methods of animal slaughter and forced slaughter</p> <p>3– Knowledge of diseases caused by microorganisms in large animals that affect the meat of carcasses</p> <p>Skills objectives for the course</p> <p>1– Ways to preserve meat for long periods</p> <p>2– Using different vaccines to maintain the health of animal meat</p> <p>3– Diagnosing the different microorganisms in meat and how to treat them</p>					
9.Teaching and Learning Strategies					
<ul style="list-style-type: none"> – Theoretical lectures – Practical lessons – Scientific reports and use of the Internet – Field visits to animal fields 					
10.Course Structure					
Week	Hours	Required Learning Outcomes	Unit or subject Name	Learning method	Evaluation Method
1	2 Theoretical	A1: The student understands an introduction to the health of animal products	(Introduction) Health of animal products	Auditory styles, writing style on the board, direct dialogue style.	Exams , assignment, discussions.

	3 Practical	A7: The student understands the definition of health Meat.	Definition of the health of meat	Laboratory work.	Exams , assignment, discussions.
2	2 Theoretical	A2: The student learns methods of dealing animals before slaughter	Dealing of animals before slaughter	Auditory styles, writing style on the board, direct dialogue style.	Exams , assignment, discussions.
	3 Practical	B8: The student is familiar with Inspection methods of animals before slaughter	Inspection of animals before slaughter	Laboratory work.	Exams , assignment, discussions.
3	2 Theoretical	C1: Explains to the student how to slaughter meat animals	Slaughtering meat animals	Auditory styles, writing style on the board, direct dialogue style.	Exams , assignment, discussions.
	3 Practical	B9: The student is familiar with Inspection methods of animals after slaughter	Slaughter and the most important checks after slaughter	Auditory styles, writing style on the board, direct dialogue style.	Exams , assignment, discussions.
4	2 Theoretical	A3: The student knows how Bleeding from animals happened	Bleeding from animals	Auditory styles, writing style on the board, direct dialogue style.	Exams , assignment, discussions.
	3 Practical	A8: The student learns about examination of Carcass parts	Examination of carcass parts	Field practice	Exams , assignment, discussions.
5	2 Theoretical	B1 : Shows the student the tests Health after slaughter	Health examinations after slaughter	Auditory styles, writing style on the board, direct dialogue style.	Exams , assignment, discussions.

	3 Practical	B10: The student understands how to estimate age by teething of cows and calves	Estimating age by teething for cows and calves	Laboratory work.	Exams , assignment, discussions.
6	2 Theoretical	A4: The student understands the changes that It appears on the carcass	Changes that appear on the carcass	Auditory styles, writing style on the board, direct dialogue style.	Exams , assignment, discussions.
	3 Practical	C3: The student understands age estimation by Teething in sheep	Estimating age by teething in sheep	Laboratory work.	Exams , assignment, discussions.
7	2 Theoretical	A5: The student understands pathological changes in animals meat producer Field practice	Pathological changes in meat-producing animals	Auditory styles, writing style on the board, direct dialogue style.	Exams , assignment, discussions.
	3 Practical	C4 : Shows the student the age estimate: other animals	Age Estimation: Other animals	Auditory styles, writing style on the board, direct dialogue style.	Exams , assignment, discussions.
8	2 Theoretical	B2: The student gets to know Skinny animals and immature animals	Skinny animals and immature animals	Auditory styles, writing style on the board, direct dialogue style.	Exams , assignment, discussions.
	3 Practical	C5: Explains to the student the study of the suitability of meat	Study of the suitability of meat	Auditory styles, writing style on the board, direct dialogue style.	Exams , assignment, discussions.
9	2 Theoretical	A6: The student learns about the	The suitability of meat from animals infected	Auditory styles, writing style on the board, direct dialogue style.	Exams , assignment, discussions.

		suitability of meat from animals suffering from fever	with fever		
	3 Practical	C7: Shows the student the health labels on meat after examining it	Health visas on meat after examination Field practice	A visit to the fields	Exams , assignment, discussions.
10	2 Theoretical	B3: The student understands the physical properties of milk	Non-pathological changes of milk	Auditory styles, writing style on the board, direct dialogue style.	Exams , assignment, discussions.
	3 Practical	A9: The student learns about the health of milk-producing animals	The health of milk-producing animals	Auditory styles, writing style on the board, direct dialogue style.	Exams , assignment, discussions.
11	2 Theoretical	B 4: The student understands the sources of milk contamination before and after production	Sources of milk contamination before and after production	Auditory styles, writing style on the board, direct dialogue style.	Exams , assignment, discussions.
	3 Practical	C7: Explains to the student the udder examination and the most important type of mastitis	Examination of the udder and the most important types of mastitis	Auditory styles, writing style on the board, direct dialogue style.	Exams , assignment, discussions.
12	2 Theoretical	B5: The student recognizes non-pathological changes in milk	Non-pathological changes in milk	Auditory styles, writing style on the board, direct dialogue style.	Exams , assignment, discussions.
	3 Practical	A10: Learn about the properties of milk practically	Studying the properties of milk practically	Auditory styles, writing style on the board, direct dialogue style.	Exams , assignment, discussions.
13	2 Theoretical	B6: The student understands the methods of examining milk (physically and	Methods of examining milk (physical and chemical)	Auditory styles, writing style on the board, direct dialogue style.	Exams , assignment, discussions.

		chemically)			
	3 Practical	C8: Explains to the student the examination of milk With the echo device	Checking milk with an echo device	Auditory styles, writing style on the board, direct dialogue style.	Exams , assignment, discussions.
14	2 Theoretical	7B: The student learns about eggs and their chemical and physical properties	Eggs and their chemical and physical properties Field practice	Auditory styles, writing style on the board, direct dialogue style.	Exams , assignment, discussions.
	3 Practical	C9: Explains to the student methods of examination egg and their properties	Methods of examining eggs and their properties	Auditory styles, writing style on the board, direct dialogue style.	Exams , assignment, discussions.
15	2 Theoretical	C2: Explain to the student egg contamination and transmission of infectious diseases	Egg contamination and transmission of infectious diseases	Auditory styles, writing style on the board, direct dialogue style.	Exams , assignment, discussions.
	3 Practical	A11: The student learns about transition Infectious diseases through Leather and wool	Transmission of infectious diseases	Auditory styles, writing style on the board, direct dialogue style.	Exams , assignment, discussions.

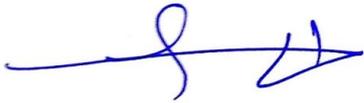
11.Course Evaluation

No.	evaluation methods	Calendar Appointment (Week)	Score	Relative Weight%
1	Midterm test (theoretical and practical)	Week 9	25 Theoretical + 15 Practical	40 %
2	Final Practical Test	Practical Exams Week	20	20%
3	Final theoretical test	Theoretical Exam Week	40	40 %
4	Total		100	100%

12.Learning and Teaching Resources

Required textbooks (methodology if any)	1- Animal health, written by Dr. Abdel Moez Ahmed Ismail and Dr. Mahmoud Abdel Rahman Metwally
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	2- Meat production and preservation, written by Dr. Zuhair Fakhri Al-Jalili and Dr. Atallah Saeed and Salwa Lilo Aziz
Key References (Sources)	
Recommended supporting books and references (scientific journals, reports...)	
E-References , Websites	



Alaa Shamil Fakhri Al-Allaf

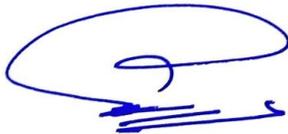
Instructor of practical subject

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Dr. Hanan waleed kasim Agwaan

Instructor of theoretical subject



Head Of Department




Chairperson of the Scientific Committee

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