

## Course Description Form

1. Course Name:

Animal Nutrition

2. Course Code:

ANUT325

3. Semester / Year:

First semester/ 2023 2024

4. Description Preparation Date:

1/2/2024

5. Available Attendance Forms:

Presence

6. Number of Credit Hours (Total) / Number of Units (Total)

2 theoretical + 3 practical = 5hr / 3.5 units

7. Course administrator's name (mention all, if more than one name)

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8. Course Objectives

**Theoretical**

Enabling the student to understand and comprehend what is related to animal nutrition

Its relationship to animal production projects and the economic aspect

Enabling the student to become familiar with the components of food and food compounds

Enabling the student to know the metabolic pathways of different foods and their relationship to the production performance of animals

Enabling the student to address the nutritional needs of animals according to their production to prevent the occurrence of nutrition-related diseases

**Practical**

Enabling the student to become familiar with the most important laboratory methods

To measure food ingredients and food fraud

9. Teaching and Learning Strategies

<b>Strategy</b>	<ul style="list-style-type: none"> <li>- Interactive lecture</li> <li>-Brainstorming</li> <li>- Dialogue and discussion</li> <li>-Field Training</li> <li>- Practical exercises</li> <li>- Field project</li> <li>-Self-education</li> </ul>
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## 10. Course Structure

Week	Hours	Required Learning Outcomes	Unit or subject name	Learning method	Evaluation method
1	2 hr. <b>theoretical</b> 3 hr. <b>practical</b>	<p><b>theoretical :</b> The student learns about the relationship of nutrition science to other sciences and the composition of the animal body and its food :Practical</p> <p>The student applies preventive procedures for laboratory safety</p>	<p><b>theoretical :</b> Expansion and development in nutrition science</p> <p>:Practical General instructions and instructions on the use of the laboratory and safety and security conditions</p>	<p><b>:theoretical</b> Methods audio style Writing on Blackboard H style Dialogue Direct <b>:practical</b> Assigning tasks And report</p>	short exam Assignment of duty discussions
2	2 hr. <b>theoretical</b> 3 hr. <b>practical</b>	<p><b>theoretical</b> The student links the properties of water to the effect of thirst on animals and the need for water and excretion from the body For <b>my work</b> The student remembers previous information about preparing chemical solutions in chemistry lessons</p>	<p><b>theoretical</b> The role of water and its needs for the body</p> <p>:Practical Preparing standard solutions</p>	<p><b>:Theoretical</b> Methods audio style Writing on Blackboard H style Dialogue Direct <b>:practical</b> Assigning tasks And report</p>	short exam- Assignment of - duty discussions
3	2 hr. <b>theoretical</b>	<p><b>:Theoretical</b> A2 The student</p>	<p><b>Theoretical :</b></p>	<p><b>:Theoretical</b> Methods</p>	short exam- Assignment of -

	3 hr. practical	remembers the forms of energy and understands the cycle of energy production in the body  <b>Practical</b> B1 The student implements, according to the correct scientific method, the method of taking feed samples for analysis	Energy, its transformations and enzymes  Practical take samples	audio style Writing on Blackboard H style Dialogue Direct <b>:practical</b> Assigning tasks And report	duty discussions
4	2 hr. theoretical 3 hr. practical	<b>Theoretical</b> A3 The student understands the differences in the digestive system between animals and the effect of nutritional level on digestion <b>Practical</b> C7 The student discovers modern devices for analyzing food and an overview of how they work	Theoretical  Digestive processes in agricultural animals  Practical Types of tests and modern and classic devices for food analysis	<b>:Theoretical</b> Methods audio style Writing on Blackboard H style Dialogue Direct <b>:practical</b> Assigning tasks And rep	short exam- Assignment of - duty discussions-
5	2 hr. theoretical 3 hr. practical	<b>Theoretical</b> A4 The student lists the types of sugars found in the composition of carbohydrates <b>Practical</b> B2 The student practically carries out the estimation of moisture in feed	Theoretical  Carbohydrates  Practical Methods for measuring moisture in different feed calculating dry matter	<b>:Theoretical</b> Methods audio style Writing on Blackboard H style Dialogue Direct <b>:practical</b> Assigning tasks And report	short exam- Assignment of - duty discussions
6	2 hr. theoretical	<b>Theoretical</b> A5 The student	Theoretical	<b>:Theoretical</b>	short exam-

	3 hr. practical	<p>identifies the most important products of carbohydrate fermentation in agricultural animals and explains the reason for the difference between them</p> <p><b>Practical</b> B3 The student applies the correct steps to find the ash content of feed</p>	<p>Carbohydrate metabolism</p> <p>Practical</p> <p>Steps to measure ash and detect adulteration in feed</p>	<p>Methods audio style Writing on Blackboard H style Dialogue Direct</p> <p><b>:practical</b></p> <p>Assigning tasks</p> <p>And report</p>	<p>Assignment of - duty discussions</p>
7	2 hr. theoretical 3 hr. practical	<p><b>Theoretical</b> C2 The student links the types of fats in food and their relationship to fats deposited in the body</p> <p><b>Practical</b> B4 The student applies the correct procedures to find feed content of ether.(fat) extract</p>	<p>Theoretical</p> <p>Fats</p> <p>Practical</p> <p>Steps to measure fat in feed</p>	<p><b>:Theoretical</b></p> <p>Methods audio style Writing on Blackboard H style Dialogue Direct</p> <p><b>:practical</b></p> <p>Assigning tasks</p> <p>And report</p>	<p>short exam- Assignment of - duty discussions</p>
8	2 hr. theoretical 3 hr. practical	<p><b>Theoretical</b> A6 The student understands the mechanism of difference between animals in digesting and absorbing fats and recognizes the resulting nutritional diseases associated with them</p> <p><b>Practical</b> B5 The student applies the</p>	<p>Theoretical</p> <p>Fat digestion and metabolism</p> <p>Practical</p> <p>Steps for determining nitrogen in feed</p>	<p><b>:Theoretical</b></p> <p>Methods audio style Writing on Blackboard H style Dialogue Direct</p> <p><b>:practical</b></p> <p>Assigning tasks</p> <p>And report</p>	<p>short exam- Assignment of - duty discussions</p>

		procedures To estimate nitrogen in feed			
9	2 hr. theoretical 3 hr. practical	<b>Theoretical</b> A7 The student learns about the types of proteins, their properties, and the forms of nitrogen excreted from the body  <b>Practical</b> B6 The student implements the procedures and steps for fiber analysis	Theoretical  Proteins  Practical Types of fibers and methods of estimating them	<b>:Theoretical</b> Methods audio style Writing on Blackboard H style Dialogue Direct <b>:practical</b> Assigning tasks And report	short exam- Assignment of - duty discussions
10	2 hr. theoretical 3 hr. practical	<b>Theoretical</b> C4 The student distinguishes between the products of digestion among animal species and links them to metabolic changes and production  <b>Practical</b> B7 The student calculates, using special equations, the energy values of feed	Theoretical  Metabolism of proteins  Practical Methods of measuring and calculating energy in feed	<b>:Theoretical</b> Methods audio style Writing on Blackboard H style Dialogue Direct <b>:practical</b> Assigning tasks And report	short exam- Assignment of - duty discussions
11	2 hr. theoretical 3 hr. practical	<b>Theoretical</b> C5 The student identifies the most important symptoms of deficiency and the effects of the major elements and their relationship to each other  <b>Practical</b> A13 The student calculates, using special equations, the values of the nitrogen	Theoretical Major inorganic elements  Practical Methods for measuring nitrogen- and starch-free extract	<b>:Theoretical</b> Methods audio style Writing on Blackboard H style Dialogue Direct <b>:practical</b> Assigning tasks And report	short exam- Assignment of - duty discussions-

		free extract			
12	2 hr. theoretical 3 hr. practical	<b>Theoretical</b> C6 The student identifies the most important symptoms of deficiency and the effects of microelements  <b>Practical</b> B9 The student is proficient in producing good quality hay	<b>Theoretical</b> Minor inorganic elements  <b>Practical</b> How the threshing machine works and the quality of the threshing machine	<b>:Theoretical</b> Methods audio style Writing on Blackboard H style Dialogue Direct <b>:practical</b> Assigning tasks And report	short exam- Assignment of - duty discussions
13	2 hr. theoretical 3 hr. practical	<b>Theoretical</b> A8 The student understands the relationship of inorganic elements and the acid-base balance of feeds and dealing with their negative effects  <b>Practical</b> B10 The student proficient in producing good quality silage	<b>Theoretical</b> The role of electrolytes in barrier balance  <b>Practical</b> How to make silage and the quality of silage	<b>:Theoretical</b> Methods audio style Writing on Blackboard H style Dialogue Direct <b>:practical</b> Assigning tasks And report	short exam- Assignment of - duty discussions
14	2 hr. theoretical 3 hr. practical	<b>Theoretical</b> A9 The student remembers the most important functions and symptoms of deficiency of water-soluble vitamins  <b>Practical</b> B11 The student creates mixtures reactions in the right proportions to form the reactions	<b>Theoretical</b> Vitamins  <b>Practical</b> Methods of mixing feeds to form diets	<b>:Theoretical</b> Methods audio style Writing on Blackboard H style Dialogue Direct <b>:practical</b> Assigning tasks And rep	short exam- Assignment of - duty discussions-
15	2 hr. theoretical 3 hr. practical	<b>Theoretical</b> A10 The student learns about the role of antibiotics, how	<b>Theoretical</b> Antibiotics and hormones	<b>:Theoretical</b> Methods audio style Writing on	short exam- Assignment of - duty discussions-

	they work, growth regulators, and their use in animal production	Practical Methods and how to calculate energy and protein from diets	Blackboard H style Dialogue Direct : <b>practical</b> Assigning tasks And rep
	<b>Practical</b> C8 The student calculates the energy and protein content of the diet		

## 11. Course Evaluation

	Calendar methods	Calendar date (week)	Class	Relative weight %
1	Report 1	fourth week	2.5	2.5
2	Report 2	The fifth week	2.5	2.5
3	Short test (1) Quiz	the sixth week	2	2
4	Short test (2) Quiz	The fourteenth week	2	2
5	Short test (3) Quiz	The fifteenth week	1	1
6	Semester test (1)	the sixth week	7.5	7.5
7	Semester test (2)	The eleventh week is difficult	7.5	7.5
8	Final theoretical test	Final semester exams	40	40
9	Practical field project	The fifteenth week	5	5
10	Field evaluation	The third and fifth week	2	2
11	Practical short test (1) Quiz	The first week	1	1
12	Short practical test (2) Quiz	fourth week	0.5	0.5
13	Short practical test (3) Quiz	The fourteenth week	1	1
14	Live drawings and homework	Weeks 6, 8, 9, 10, 11, 12 and 13	5.5	5.5
15	Final practical test		20	20
	total	100%	100%	100%

## 12. Learning and Teaching Resources

Required textbooks (curricular books any)	Animal Nutrition 1967 Leonardo Minro and John Losley
Main references (sources)	Animal Nutrition 2021, 8 edition, McDonald, et al
Recommended books and references (scientific journals, reports...)	NRC, 2001 and NRC 2007
Electronic References, Websites	Reports and articles

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Chairperson of the Scientific  
Committee