

## Course Description of the Poultry Bird Nutrition

<b>1. Course Name</b>					
Poultry Bird Nutrition					
<b>2. Course Code</b>					
POBN428					
<b>3. Term /Year</b>					
First Semester Autumn 2023-2024					
<b>4. Description Preparation Date:</b>					
1-9-2023					
<b>5. A. Available Attendance Forms</b>					
In-Person					
<b>6. Number of Credit Hours (Total of Units)</b>					
2 theoretical + 3 practical / 3.5 units					
<b>7. Course administrator's name (mention all, if more than one name)</b>					
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<b>8. Course Objectives</b>					
<b>theoretical</b> 1- Enabling the student to learn the basic components of the feed material. 2-The student should know the most important sources of fodder. 3- Teaching the student the correct scientific foundations for forming relationships. 4-Enabling the student to know the relationship between nutritional needs of the bird and its productive performance.			<b>practical</b> 1- Teaching the student the practical aspect of the scientific subject 2-Applying the practical aspect so that it can benefit in the labor market		
<b>9. TEACHING AND LEARNING STRATEGIES</b>					
<b>theoretical</b> 1- Interactive lecture. 2-Explanation and clarification. 3. Brainstorm: Brainstorming Debating and discussing			<b>practical</b> 1- Practical applications in poultry fields. 2- Scientific visits to feed factories. 3-Explanation and clarification. Brainstorming Debating and discussing Reporting.		
<b>10. Course Structure</b>					
Week	Hours	Required Learning Outcomes	Unit or subject Name	Learning method	Evaluation Method
First	2 Theoretical	<b>theoretical</b> a1: The student learns about energy - energy sources – carbohydrates	<b>theoretical</b> Energy - Energy Sources – Carbohydrates	<b>Theoretical:</b> Visual and auditory methods Explanation and dialogue style	- Tests. Assignment Discussions
	3Practical	<b>Practical:</b> b6: Explains the primary feed materials	<b>Practical:</b> primary feed materials	<b>Practical:</b> Assignment and report	
Second	2 Theoretical	<b>Theoretical:</b>	<b>Theoretical:</b>	<b>Theoretical:</b>	- Tests.

	3Practical	<p>a2: The student learns about lipids and fats - Fat division - Benefits and harms of fats</p> <p><b>Practical:</b> b7: The student is familiar with the sources of proteins, fats, and vitamins</p>	<p>Lipids and fats - breakdown of fats - benefits and harms of fats</p> <p><b>Practical:</b> Sources of proteins, fats and vitamins</p>	<p>Visual and auditory methods Explanation and dialogue style</p> <p><b>Practical:</b> Assignment and report</p>	Assignment Discussions
Third	2 Theoretical	<p><b>Theoretical:</b> a3: The student understands energy measurements - the relationship between energy and food composition</p>	<p><b>Theoretical:</b> Measurements of energy - relationship between energy and food composition</p>	<p><b>Theoretical:</b> Visual and auditory methods Explanation and dialogue style</p>	- Tests. Assignment Discussions
	3Practical	<p><b>Practical:</b> b8: The student discovers feed concentrates and pre-prepared mixtures</p>	<p><b>Practical:</b> <b>feed concentrates and pre-prepared mixtures</b></p>	<p><b>Practical:</b> Assignment and report</p>	
Fourth	2 Theoretical	<p><b>Theoretical:</b> a4: The student learns about food rationing - the symptoms of energy deficiency and excess</p>	<p><b>Theoretical:</b> food rationing - the symptoms of energy deficiency and excess</p>	<p><b>Theoretical:</b> Visual and auditory methods Explanation and dialogue style</p>	- Tests. Assignment Discussions
	3Practical	<p><b>Practical:</b> b9: The student is familiar with preparing protein concentrates</p>	<p><b>Practical:</b> preparing protein concentrates</p>	<p><b>Practical:</b> Assignment and report</p>	
Fifth	2 Theoretical	<p><b>Theoretical:</b> b1: The student is familiar with proteins - types of proteins - the importance of proteins</p>	<p><b>Theoretical:</b> proteins - types of proteins - the importance of proteins</p>	<p><b>Theoretical:</b> Visual and auditory methods Explanation and dialogue style</p>	- Tests. Assignment Discussions
	3Practical	<p><b>Practical:</b> b10: The student is familiar with the production and manufacturing of feed</p>	<p><b>Practical:</b> production and manufacturing of feed</p>	<p><b>Practical:</b> Assignment and report</p>	
Sixth	2 Theoretical	<p><b>Theoretical:</b> a5: The student understands amino acids - their functions - their classification - the ratio of energy to protein</p>	<p><b>Theoretical:</b> Amino acids - their functions - their classification - the ratio of energy to protein</p>	<p><b>Theoretical:</b> Visual and auditory methods Explanation and dialogue style</p>	- Tests. Assignment Discussions
	3Practical	<p><b>Practical:</b> b11: The student is familiar with the formation and synthesis of relationships</p>	<p><b>Practical:</b> the formation and synthesis of relationships</p>	<p><b>Practical:</b> Assignment and report</p>	
Seventh	2 Theoretical	<p><b>Theoretical:</b> b2: The student is familiar with the amino acid needs of chickens - the effect of a</p>	<p><b>Theoretical:</b> the amino acid needs of chickens - the effect of a</p>	<p><b>Theoretical:</b> Visual and auditory methods</p>	- Tests. Assignment Discussions

	3Practical	deficiency or excess of protein or amino acids - a field project  <b>Practical:</b> b12: The student is familiar with the formation and synthesis of relationships - a field project	deficiency or excess of protein or amino acids - a field project  <b>Practical:</b> formation and synthesis of relationships - a field project	Explanation and dialogue style  <b>Practical:</b> Assignment and report	
Eighth	2 Theoretical  3Practical	<b>Theoretical:</b> a6: The student learns about vitamins - classification of vitamins - factors affecting the vitamin needs of poultry  <b>Practical:</b> c1: The student identifies the contamination of feed materials with toxins	<b>Theoretical:</b> <b>vitamins - classification of vitamins - factors affecting the vitamin needs of poultry</b>  <b>Practical:</b> contamination of feed materials with toxins	<b>Theoretical:</b> Visual and auditory methods Explanation and dialogue style  <b>Practical:</b> Assignment and report	- Tests. Assignment Discussions
Ninth	2 Theoretical  3Practical	<b>Theoretical:</b> b3: The student is familiar with inorganic elements - their classification - their functions - the effect of their deficiency and increase in poultry diets.  <b>Practical:</b> c2: The student is distinguished by mycotoxins and their prevention	<b>Theoretical:</b> inorganic elements - their classification - their functions - the effect of their deficiency and increase in poultry diets.  <b>Practical:</b> Mycotoxins and their prevention	<b>Theoretical:</b> Visual and auditory methods Explanation and dialogue style  <b>Practical:</b> Assignment and report	- Tests. Assignment Discussions
Tenth	2 Theoretical  3Practical	<b>Theoretical:</b> b4: The student is familiar with water - its functions - water quality  <b>Practical:</b> c3: The student explains the specifications of a good feed formula	<b>Theoretical:</b> water - its functions - water quality  <b>Practical:</b> specifications of a good feed formula	<b>Theoretical:</b> Visual and auditory methods Explanation and dialogue style  <b>Practical:</b> Assignment and report	- Tests. Assignment Discussions
Eleventh	2 Theoretical  3Practical	<b>Theoretical:</b> a7: The student remembers digestion - the functions of the digestive system - the factors affecting the speed of food passage through the digestive system  <b>Practical:</b> c4: The student demonstrates standardization and quality control	<b>Theoretical:</b> digestion - the functions of the digestive system - the factors affecting the speed of food passage through the digestive system  <b>Practical:</b> standardization and quality control	<b>Theoretical:</b> Visual and auditory methods Explanation and dialogue style  <b>Practical:</b> Assignment and report	- Tests. Assignment Discussions
Twelfth	2 Theoretical	<b>Theoretical:</b> b5: The student reveals the	<b>Theoretical:</b> final products of the	<b>Theoretical:</b> Visual and	- Tests. Assignment

	3Practical	final products of the digestion of nutrients - the digestion of proteins - the digestion of carbohydrates - the digestion of fats - a field project  <b>Practical:</b> b13: The student is familiar with storing fodder materials - a field project	digestion of nutrients - the digestion of proteins - the digestion of carbohydrates - the digestion of fats - a field project  <b>Practical:</b> storing fodder materials - a field project	auditory methods Explanation and dialogue style  <b>Practical:</b> Assignment and report	Discussions
Thirteenth	2 Theoretical  3Practical	<b>Theoretical:</b> a8: The student learns about rancidity of fats and oils - digestion of mineral elements - digestion of vitamins  <b>Practical:</b> b14: The student is familiar with storing fodder materials	<b>Theoretical:</b> rancidity of fats and oils - digestion of mineral elements - digestion of vitamins  <b>Practical:</b> storing fodder materials	<b>Theoretical:</b> Visual and auditory methods Explanation and dialogue style  <b>Practical:</b> Assignment and report	- Tests. Assignment Discussions
fourteenth	2 Theoretical  3Practical	<b>Theoretical:</b> a9: The student learns about metabolism - carbohydrate metabolism - fat metabolism  <b>Practical:</b> b15: The student is familiar with biological tests	<b>Theoretical:</b> metabolism - carbohydrate metabolism - fat metabolism  <b>Practical:</b> biological tests	<b>Theoretical:</b> Visual and auditory methods Explanation and dialogue style  <b>Practical:</b> Assignment and report	- Tests. Assignment Discussions
Fifteenth	2 Theoretical  3Practical	<b>Theoretical:</b> a10: The student learns about protein metabolism, mineral metabolism, and water metabolism  <b>Practical:</b> b16: The student is familiar with the type of mixed feed	<b>Theoretical:</b> protein metabolism, mineral metabolism, and water metabolism  <b>Practical:</b> type of mixed feed	<b>Theoretical:</b> Visual and auditory methods Explanation and dialogue style  <b>Practical:</b> Assignment and report	- Tests. Assignment Discussions

#### 11. Course Evaluation

This service allows customers to issue a permit	Evaluation Methods	Calendar Appointment (Week)	Degree	Relative Weight%
1	Theoretical Final Report + Practical Experience Reports	Theoretical Week 15 Practical Week 1-15	7Theoretical +6Practical	13%
2	Quiz (1)	Week (3)	4Theoretical +2Practical	6%
3	Midterm test (theoretical and practical)	Week (9)	10Theoretical +5Practical	15%
4	Quiz (1)	Week (12)	4Theoretical +2Practical	6%
5	Final Practical Test	Practical Exam	20	20%

		Week		
6	Final theoretical test	Theoretical Exam Week	40	40%
	Total		100	100%

#### 12. Learning and Teaching Resources

Required textbooks ( methodology if any )	Poultry Feeding Book
Key References ( Sources)	Poultry nutrition book
Recommended supporting books and references (scientific journals, reports... )	
E-References , Websites	



Dr. Khaled Hadi Mustafa

Instructor of theoretical subject



Dr. Ahmed Mohamed Thabet Qassem

Instructor of practical subject



Head Of Department




Chairperson of the Scientific Committee