

## Course Description Form

<b>1. Course Name:</b>	
Technology of poultry products	
<b>2. Course Code:</b>	
PPTE329	
<b>3. Semester / Year:</b>	
Second Semester	
<b>4. Description Preparation Date:</b>	
1/2/2024	
<b>5. Available Attendance Forms:</b>	
Built-in	
<b>6. Number of Credit Hours (Total) / Number of Units (Total)</b>	
75 hours (2 theoretical + 3 practical) * 15 weeks / 3.5 unit	
<b>7. Course administrator's name (mention all, if more than one name)</b>	
Name: Faiyz Sami Saaduldeen                      Yasser Ghanem Kesab Email: dr_faiyz@uomosul.edu.iq                      yaserkesab75@uomosul.edu.iq	
<b>8. Course Objectives</b>	
<b>Course Objectives</b>	<ul style="list-style-type: none"> <li>• Deliver an introduction on each topic in a simple manner and from the reality of public life.</li> <li>• Explanation at length of all aspects of the subject, giving live examples and explain its nature and benefit.</li> <li>• Presenting questions about the topic to demonstrate students' understanding through their answers.</li> <li>• Conducting surprise exams and preparing practical reports.</li> </ul>
<b>9. Teaching and Learning Strategies</b>	
<b>Strategy</b>	<p><b>Audio methods (teaching explanation of the topic)</b></p> <p><b>Style of writing on the blackboard</b></p> <p>The method of direct dialogue between the teacher and the student, with the student's evaluation in class participation</p> <p>In addition to blended learning, the theoretical part of the subject is given electronically and on the Class Room platform, and the practical part of the subject is given in person.</p>

10. Course Structure					
Week	Hours	Required Learning Outcomes	Unit or subject name	Learning method	Evaluation method
first week	2 Theoretical 3 practical		The reality of poultry production in Iraq and the Arab world, The importance of expanding poultry production, The reality of eggs, the reality of poultry meat production. Measure the thickness of the crust	a1:Audio and visual methods (teaching explanation of the topic) Style of writing on the blackboard The method of direct dialogue between the teacher and the student, with the student's evaluation in class a15:participation In addition to blended learning, the theoretical part of the subject is given electronically and on the Class Room platform The practical part of subject is given in person	Exams, reports, discussions, quizzes
second week	2 Theoretical 3 practical		Types of poultry projects. Measuring the specific weight of the egg Coz test 10 marks	a2:Audio and visual methods (teaching explanation of the topic) Style of writing on the blackboard The method of direct dialogue between the teacher and the student, with the student's evaluation in class C1:participation In addition to blended learning, the theoretical part of the subject is given electronically and on the Class Room platform	Exams, reports, discussions, quizzes

				The practical part of the subject is given in person	
third week	2 Theoretical 3 practical		Nutritional value of eggs, egg composition, The importance of eggs in human nutrition, Factors affecting the nutritional value of eggs, The egg contains cholesterol. Measure the weight percentage of the shell. Scientific visit	B1:Audio and visual methods (teaching explanation of the topic) Style of writing on the blackboard The method of direct dialogue between the teacher and the student, with the student's evaluation in class a4:participation In addition to blended learning, the theoretical part of the subject is given electronically and on the Class Room platform The practical part of the subject is given in person	Exams, reports, discussions, quizzes
fourth week	2 Theoretical 3 practical		Chemistry of eggs and their products, The shell and membranes of the egg, Egg whites, egg yolks. Shell colour	a3:Audio and visual methods (teaching explanation of the topic) Style of writing on the blackboard The method of direct dialogue between the teacher and the student, with the student's evaluation in class a16:participation In addition to blended learning, the theoretical part of the subject is given electronically and on the Class Room platform The practical part of the subject is given in person	Exams, reports, discussions, quizzes

fifth	2 Theoretic 3practical		micro logia eggs, Egg contamination before and after delivery. The ability of the egg to resist microorganisms, Changes caused by the egg's microorganisms. Factors affecting the quality of vener	a4:Audio and visual methods (teaching explanation of the topic) Style of writing on the blackboard The method of direct dialogue between the teacher and the student, with the student's evaluation in class participation In addition to blended learning, the theoretical part of the subject is given electronically and on the Class Room platform a17:The practical part of the subject is given in person	Exams, reports, discussions, quizzes
sixth week wee	2 Theoretic 3practical		Egg storage and marketing, changes that occur to eggs during storage, Methods of preserving and storing eggs, Necessary steps to maintain egg quality, marketing liquid eggs, Marketing dried eggs. Albedo height meter. Coz test 10 marks	a5:Audio and visual methods (teaching explanation of the topic) Style of writing on the blackboard The method of direct dialogue between the teacher and the student, with the student's evaluation in class a18:participation In addition to blended learning, the theoretical part of the subject is given electronically and on the Class Room platform The practical part of the subject is given in person	Exams, reports, discussions, quizzes
seventh week	2 Theoretic 3practical		poultry meat production, Preparing meat chickens, Receiving the	a6: Audio and visual methods (teaching explanation of the topic) Style of writing on	Exams, reports, discussions, quizzes, Conducting

			chicks' meal and incubating them, commercial breeds of broilers, Standard rates for the economic characteristics of broiler chickens and the factors affecting them	the blackboard The method of direct dialogue between the teacher and the student, with the student's evaluation c3:in class participation In addition to blended learning, the theoretical part of the subject is given electronically and on the Class Room platform The practical part of the subject is given in person	scientific v for students
eighth week	2 Theoretic 3practical		Chemical and nutritional properties of poultry meat, Composition of poultry meat, poultry meat in special diets, factors affecting the chemical composition of poultry meat The first exam	a7:Audio and visual methods (teaching explanation of the topic) Style of writing on the blackboard The method of direct dialogue between the teacher and the student, with the student's evaluation in class participation In addition to blended learning, the theoretical part of the subject is given electronically and on the Class Room platform C4:The practical part of the subject is given in person	Exams, reports, discussions, quizzes
ninth week	2 Theoretic 3practical		Processes for preparing poultry meat for consumption, Types of poultry birds used in meat production, Poultry meat preparation	a8:Audio and visual methods (teaching explanation of the topic) Style of writing on the blackboard The method of direct dialogue between the teacher and the student, with the	Exams, reports, discussions, quizzes

			<p>processes, Cutting poultry carcasses. poultry meat assembly, Yolk quality Scientific visit</p>	<p>student's evaluation in class participation In addition to blended learning, the theoretical part of the subject is given electronically and on the Class Room platform The practical part of the subject is given in person</p>	
tenth week	2 Theoretical 3practical		<p>The quality of poultry meat and methods of preserving it in poultry varieties prepared for marketing, Grading live poultry and the characteristics adopted in grading, Grading poultry carcasses prepared for cooking, Maintaining quality.. Yolk shape Coz test 10 marks</p>	<p>a9:Audio and visual methods (teaching explanation of the topic) Style of writing on the blackboard The method of direct dialogue between the teacher and the student, with the student's evaluation a19:in class participation In addition to blended learning, the theoretical part of the subject is given electronically and on the Class Room platform C5:The practical part of the subject is given in person</p>	<p>Exams, reports, discussions, quizzes</p>
eleventh week	2 Theoretical 3practical		<p>cold storage, cooling requirements, freezing poultry meat, Freezing requirements in poultry slaughterhouses , Methods used in freezing poultry meat, Changes in the nutritional value</p>	<p>a10:Audio and visual methods (teaching explanation of the topic) Style of writing on the blackboard The method of direct dialogue between the teacher and the student, with the student's evaluation in class participation In addition to blended learning, the theoretical part of the</p>	<p>Exams, reports, discussions, quizzes</p>

			of poultry meat during storage. Yolk color and factors affecting it.	subject is given electronically and on the Class Room platform a20:The practical part of the subject is given in person	
twelfth week	2 Theoretical 3practical		Microbiology of poultry meat. Methods for measuring yolk color Coz test 10 marks	a11:Audio and visual methods (teaching explanation of the topic) Style of writing on the blackboard The method of direct dialogue between the teacher and the student, with the student's evaluation in class participation In addition to blended learning, the theoretical part of the subject is given electronically and on the Class Room platform a21:The practical part of the subject is given in person	Exams, reports, discussions, quizzes
thirteenth week	2 Theoretical 3practical		Flavor and tenderness of poultry meat. Bloody and fleshy spots. Coz test 10 marks	a11:Audio and visual methods (teaching explanation of the topic) Style of writing on the blackboard The method of direct dialogue between the teacher and the student, with the student's evaluation in class participation In addition to blended learning, the theoretical part of the subject is given electronically and on the Class Room platform a22:The practical part of the subject is	Exams, reports, discussions, quizzes

fourteenth week	2 Theoretical 3 practical		The effect of cooking methods on the flavor and tenderness of poultry meat and its nutritional value. Egg grading and examination. Coz test 10 marks	given in person a13:Audio and visual methods (teaching explanation of the topic) Style of writing on the blackboard The method of direct dialogue between the teacher and the student, with the student's evaluation in class participation In addition to blended learning, the theoretical part of the subject is given electronically and on the Class Room platform a23:The practical part of the subject is given in person	Exams, reports, discussions, quizzes
fifteenth week	2 Theoretical 3 practical		Inedible poultry by-products. Factors affecting egg weight. The second exam	a14:Audio and visual methods (teaching explanation of the topic) Style of writing on the blackboard The method of direct dialogue between the teacher and the student, with the student's evaluation in class participation In addition to blended learning, the theoretical part of the subject is given electronically and on the Class Room platform a24:The practical part of the subject is given in person	Exams, reports, discussions, quizzes



11.

S	Calendar methods	Calendar appointment (week)	degree	Relative weight %
1	Theoretical final report + practical experience reports	theory week 15 practical week 1-15	7 theoretical + 6 practical	13%
2	Short test (1) Quiz	Week (3)	4 theoretical + 2 practical	6%
3	Midterm Exam (theoretical and practical)	Week (10)	10 theoretical + 5 practical	15%
4	Short test Quiz (2)	Week (12)	4 theoretical + 2 practical	6%
5	Final practical test	Practical exams week	20	20%
6	Final theoretical test	theoretical exams week	40	40%
	total		100	100

### 11. Learning and Teaching Resources

Required textbooks (curricular books, if any)	
Main references (sources)	
Recommended books and references (scientific journals, reports...)	
Electronic References, Websites	

School of theoretical subject: Dr.Faiyz Sami Saaduldeen

Practical subject teacher: Yaser Ghanim Ksab

Head of Scientific Committee : Prof Dr. Muthanna Ahmed Muhammad

Head of the Animal Production Department: Prof Dr.Omar dheya Al-mallah



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