



Jordan University of Science and Technology
Faculty of Agriculture
Animal Production Department

AP313 Broiler Production

First Semester 2022-2023

Course Catalog

2 Credit Hours. The poultry industry. Anatomy, physiology, and breeds of broilers. Principles of poultry nutrition and rearing. Housing and equipment. Control of diseases and parasites, marketing. (Prerequisite: AP 232)

Text Book

Title	Commercial Chicken Meat and Egg Production
Author(s)	D. D. Bell and W. D. Weaver, Jr.
Edition	5th Edition
Short Name	Chicken and egg production
Other Information	

Instructor

Name	Dr. Basheer Nusairat
Office Location	-
Office Hours	Sun : 12:30 - 14:00 Mon : 10:00 - 11:30 Tue : 09:00 - 10:30 Wed : 11:00 - 12:30
Email	bmnusairat@just.edu.jo

Class Schedule & Room

Section 1:
Lecture Time: Sun, Tue : 10:30 - 11:30
Room: C5021

Prerequisites		
Line Number	Course Name	Prerequisite Type
612320	AP232 Feeds And Feeding	Prerequisite / Study

Tentative List of Topics Covered		
Weeks	Topic	References
Week 1	Introduction to Broiler Production, Modern Breeds of Broiler Industry, Worlds? Commercial Meat Industry, and Broiler Industry in Jordan	Other information from poultry industry in Jordan From Chicken and egg production
Weeks 2, 3	Chicken Anatomy	From Chicken and egg production
Weeks 4, 5	Broiler Housing and Equipment: Location and Types of Poultry Houses, Feeders, Waterers, Sprayer, etc., Space Requirement, Ventilation Principles, and Lighting Principles	From Chicken and egg production
Week 6	Broiler Brooding and Rearing: Brooding Systems, Brooding Requirements, and Rearing Systems	From Chicken and egg production
Weeks 7, 8, 9, 10	Principles of Feeding Broiler: Feed Ingredients and Their Nutrient Composition, Nutrient Requirement for different Broiler Age, and Principles of Ration Formulation	From Chicken and egg production
Weeks 11, 12	Biosecurity and Health Care: Protective Measure in Broiler Farms, Common Poultry Diseases, and Vaccination Schedule for Broilers	From Chicken and egg production
Week 13	Waste and Water Managements: Standard Drinking Water for Broiler and Potential Use of Poultry Litter	We may need other source of information from internet From Chicken and egg production
Weeks 14, 15	Broiler Processing	From Chicken and egg production

Mapping of Course Outcomes to Program Student Outcomes	Course Outcome Weight (Out of 100%)	Assessment method
Understand the purpose of growing broilers and how market performs [1SLO 1]	5%	
Understand the anatomy and different systems of the broilers [1SLO 2]	15%	
Understand basics of poultry nutrition and digestion [1SLO 2]	15%	
Know the basics needed for managing poultry houses [1SLO 3]	35%	
Knowing basics related to broiler processing and health [1SLO 2, 1SLO 4]	30%	

Relationship to Program Student Outcomes (Out of 100%)			
SLO 1	SLO 2	SLO 3	SLO 4
5	45	35	15

Evaluation	
Assessment Tool	Weight
Midterm Exam	50%
Final Exam	50%

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