

PO 3313

COMMERCIAL POULTRY PRODUCTION

Instructor: Timothy N. Chamblee, Ph.D.
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Text: None

Learning Outcomes: Students will learn the basic terminology associated with poultry. Students will learn the origin of the poultry industry and how the industry has grown in to a multi-billion dollar agribusiness. Students will be introduced to the basic concepts of Anatomy, Physiology, Genetics, Nutrition, Diseases, Broiler Breeders, Incubation, Broilers, Processing and Commercial Egg production that will be covered in-depth in senior-level poultry science courses.

Structure of Course: The course will consist of lectures, demonstrations and group discussion. Exam material will come from lecture notes.

Exams:

<u>Exams</u>	<u>% of final grade</u>
Pop quizzes	10%
Hour Exam 1	30%
Hour Exam 2	30%
Hour Exam 3	30%

There will be **NO** drop grade for the hour exams. If you miss taking an hour exam or a pop quiz for your illness or a death in your immediate family, you will be excused from the exam and allowed to take a makeup exam when you provide proper written documentation (doctor's excuse or obituary) to the instructor. All unexcused missed exams and pop quizzes will result in a grade of "0" for that exam or pop quiz in calculating your final grade. The grading system will be on a 10-point scale.

Grading System:

90-100	= A
80-89	= B
70-79	= C
60-69	= D
<59	= F

Cell Phones and Electronic Devices in the Classroom:

Academic Operating Policy 10.08, classroom regulations, prohibits student use of cell phones, messaging devices and other electronic devices in the classroom.

Mississippi State University Honor Code:

"As a Mississippi State University student I will conduct myself with honor and integrity at all times. I will not lie, cheat, or steal, nor will I accept the actions of those who do."

All students should read the entire Honor Code at: www.msstate.edu/dept/audit/PDF/1207a.pdf
Academic misconduct will be handled by the procedures detailed in the Honor Code.

Lecture Topics

Biological Classification of Poultry
Structure of the Poultry Industry
Economic Impact of the Poultry Industry
Poultry Anatomy
Poultry Physiology
Poultry Reproduction
Endocrinology
Avian Senses
Genetics
Poultry Breeding
Poultry Nutrition
Feed Manufacturing
Poultry Diseases
Poultry Housing
Poultry House Environment
Hatching Egg Production
Hatchery Management
Broiler Production
Poultry Processing
Table Egg Production
Animal Welfare
Nutrient Management
Other Types of Poultry