

Syllabus and Class Schedule

PO 3423 – Poultry Evaluation I

Spring 2014

Class time: Monday & Wednesday 3:00 – 5:00 PM

Location: 117 Poultry Science/Poultry Research Unit

Instructors:

Mrs. Jessica Wells
105 Hill Poultry Science
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209 Hill Poultry Science
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Office hours: Monday-Friday Open door policy

Course Description:

PO 3423. Two Hour Lecture. Two Hour Laboratory. Grading/evaluation of live poultry and market products using different methods and grading scales based on USDA standards and the American Standard of Perfection.

Course Objectives and Learning Outcomes:

Students will gain knowledge of the grading systems used by USDA as well as the breed selection standards of 5 poultry types according to the Standard of Perfection through lectures and laboratories. The main objective of this course is to impart knowledge of the concept, principles and practices of grading live, dressed and poultry products.

Upon completion of this course, students will be able to identify and explain:

- Qualification and cull factors of Single Comb White Leghorns, Barred Plymouth Rocks, White Plymouth Rocks, Rhode Island Reds and New Hampshires
- Market Production Egg Grading using the breakout method, exterior quality and interior quality grades according to the USDA standards
- Market Production Ready to Cook Broiler Carcass Grading according to the USDA grading standards
- Breeder Production Judging standards for all ages of broiler breeders using fleshing and handling quality methods
- Layer Production Judging standards for pullets and laying hens using pigmentation and handling quality methods

Textbook:

Textbooks are not required, all essential material will be provided; however, the following will be used for guidelines:

- The American Standard of Perfection
- USDA Poultry-Grading Manual

Evaluation Criteria:

Students in this class will be graded as follows:

	<u>Points Possible</u>
a. 4 hourly closed book exams (100 pts each)	400 points
b. 4 hourly lab oriented test (100 pts each)	400 points
c. <u>Research paper on using judging criteria in work force</u>	<u>100 points</u>
TOTAL POINTS	900 points

Grades will be assigned on a 10 point scale.

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

Class Attendance:

The University policy on class attendance will be adhered to.

MSU 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.”

Special Needs

Those students requiring special assistance are encouraged to talk to the instructor early on to make special arrangements involving tests, assignments, etc.

Lecture/Lab	Class Topic
1/1	Review Syllabus/ Receive Judging Rules
2/2	Review rules for Production Judging
3/3	<i>Exam on Production Judging + Lab on Production</i>
4/4	Production Judging
5/5	Atlanta – International Production & Processing Expo
6/6	Atlanta – International Production & Processing Expo
7/7	Production Judging
8/8	<i>Lecture Review Rules for Breed Selection + Lab Test on Production Judging</i>
9/9	Super Chicken Road Show
10/10	Review Rules for Breed Selection
11/11	<i>Exam on Breed Selection + Lab Review Production</i>
12/12	Breed Selection
13/13	Breed Selection
14/14	Super Chicken Road Show
15/15	<i>Lecture Review Market + Lab Test on Breed Selection</i>
16/16	Review Rules on Market Products
17/17	Review Rules on Market Products
18/18	<i>Exam on Market Products + Review Lab on Breed Selection</i>
19/19	SPRING BREAK
20/20	SPRING BREAK
21/21	Market Products
22/22	Market Products
23/23	<i>Lecture Review Competition + Lab Test on Market Products</i>
24/24	Review for Competition
25/25	US Poultry & Egg Contest
26/26	US Poultry & Egg Contest
27/27	US Poultry & Egg Contest
28/28	Review and incorporate how learned judging skills will be used in the job field
29/29	Review and incorporate how learned judging skills will be used in the job field
30/30	Review and incorporate how learned judging skills will be used in the job field
31/31	Review and incorporate how learned judging skills will be used in the job field
32/32	<i>Final Exam – Lecture and Lab</i>
Total Contact Hours	