

PO 4333
Broiler Production – Fall 2013

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Course Description: Broiler Production will teach the major concepts needed to successfully rear chickens for meat in a competitive economic environment.

Course Topics: History of the poultry industry, hatchery practice, brooding, animal welfare, ventilation, rodent and pest control, water management, diseases (prevention and treatment), biosecurity, reportable disease response, lighting programs, nutrient management, grower relations, breeder management, primary breeders, processing.

Course Objective: To gain the skills needed to work in poultry live production. While a formal laboratory is not a component of the class, short lab exercises will be included during class time to gain new skills such as: hatchery residue analysis, necropsy, venipuncture, foam lab, artificial insemination and field trips.

Farm Project: As part of this class, students will incubate and hatch fertile eggs. These chicks will be raised for 7 weeks and then processed. A rotation will be put together by the instructor so that students may have equal opportunity to care for their birds.

Course Credit: 3 hours

Lecture Period: TR 2:00-3:15, Hill Poultry Science Building, Room 117

Determination of Course Grade:

			POINTS
Exams	4 Exams X 175 pts each	=	700
Laboratory Credit	4 Evaluations X 50 pts each	=	200
Participation Points*		=	100

TOTAL **1,000**

* Participation points will be based on attendance and care of your chickens.

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Grades:

A	=	90 - 100 %	or	\geq 900 points
B	=	80 - 89 %	or	\geq 800 points
C	=	70 - 79 %	or	\geq 700 points
D	=	60 - 69 %	or	\geq 600 points
F	=	59 % or less	or	< 600 points

Tentative Exam Dates:

Exam 1 –	September 12 th
Exam 2 –	October 10 th
Exam 3 –	November 7 th
Exam 4 –	December 12 th – 12-3 pm

Office Hours: I have an open door policy for student visits and typically respond to email within 24 hours. I look forward to visiting with students and will help with class concerns or anything else that is needed. A brief phone call or email, to set up an appointment and to describe the issue beforehand, would ensure that I can provide the attention that your visit requires.

Resources: There is no official text for this course. However, there are several quality poultry production manuals available that could be of use.

Notes: To encourage class participation, note sets will not be made available for this class.

Note taking is a very important skill that will be used throughout your careers. Writing notes reinforces the learning process and will help the student to assimilate the material in a form that is best for him or her. A student that attends class on a daily basis and takes good notes should have no trouble earning an “A” in this class.

Review Sessions: The instructor may hold a review session during or after normal class hours, depending on student need and interest.

Miscellaneous:

- Make up exams may be in essay format.
- Guest lecturers will be invited to speak on certain topics.
- Short field trips may be taken to enhance the classroom experience.
- Student participation will improve the quality of the class. The instructor welcomes and expects discussion from the class.
- Electronic devices will not be used in the lecture hall, unless a disability requires it.

Absenteeism Policy: This policy is drafted in accordance with the Mississippi State University Regulations Manual. Absences from exams and lab sessions will be excused for reasons including the following:

1. Participation in an activity appearing on the University authorized list
2. Death or major illness in a student’s immediate family

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3. Participation in legal or administrative procedures that require a student's presence
4. Illness of a dependent family member
5. Religious holy day
6. Confinement because of illness
7. Required participation in military duties

THE STUDENT MUST NOTIFY THE INSTRUCTOR OF THE EXCUSED ABSENCE, IN PERSON OR BY TELEPHONE, WITHIN 48 HOURS OF THE LAST DATE OF ABSENCE. Makeup exams will be scheduled and must be completed within 30 days of the last date of absence. Unexcused absences on dates of exams will result in grades of F (0 points) on that exam.

1. Unexcused absences on days of exams or quizzes will not be made up.

Americans with Disabilities Act (ADA) Policy Statement: The Americans with Disabilities Act (ADA) is a federal antidiscrimination statute that provides comprehensive civil rights protection for persons with disabilities. Among other things, this legislation requires that all students with disabilities be guaranteed a learning environment that provides for reasonable accommodation of their disabilities. If you believe you have a disability requiring an accommodation, please visit with the disability center and instructor during the first week of class.

Academic Integrity Statements: Academic dishonesty is deliberately taking someone else's idea or work and passing it off as your own. This will not be tolerated in the classroom. Students will be responsible for following the Universities academic honesty regulations. These are defined in the new MSU Honor Code (see below).

Specifics of the Honor Code are shown in the AOP No. 12.07. This can be viewed at <http://www.msstate.edu/dept/audit/1207.html>.

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."

Upon accepting admission to Mississippi State University, a student immediately assumes a commitment to uphold the Honor Code, to accept responsibility for learning, and to follow the philosophy and rules of the Honor Code. Students will be required to state their commitment on examinations, research papers, and other academic work. Ignorance of the rules does not exclude any member of the MSU community from the requirements or the processes of the Honor Code.

For additional information please visit: <http://students.msstate.edu/honorcode/>

Electronic device policy: Academic Operating Policy 10.08, classroom regulations, prohibits student use of cell phones, messaging devices and other electronic devices in the classroom unless authorized by the instructor.

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Laboratory Hazards and Safety:

Biological Hazards: Students will handle live poultry and poultry products during this class. While the risk is minimal, there is a possibility that these birds and their tissues may carry naturally occurring pathogens such as Salmonella, Campylobacter, E. coli and Listeria. We will further reduce this risk by washing our hands, not eating or drinking in the lab and wearing gloves when appropriate. Please privately notify the instructor if you have a medical issue that may prevent these interactions.

Chemical Hazards: Compounds may be used in the lab which may cause injury if used inappropriately such as disinfectants or formalin. The appropriate instruction and personal protective equipment will be used to reduce risk of injury.

Mechanical Hazards: Sharp instruments, heaters and machinery will be used in this class. Students will dispose of sharps properly and will not utilize equipment until properly instructed by the professor or graduate assistant.

Clothing: Closed toe shoes with slip resistant soles will be worn on lab days and field trips. When visiting with industry, the student should consider the event as a job interview and should dress accordingly.

TENTATIVE CALENDAR – (30 mtgs)

- August 20 – Roll call, syllabus review, Introduction to the Poultry Industry
- August 22 – Hatchery Management I
- August 27 – Hatchery Management II (Candling/Hatch Residue Analysis)
- August 29 – MSU Farm Tour (*Meet at MSU Poultry Farm*)
- September 3 – Brooding 101
- September 5 – Ventilation I
- September 10 – Ventilation II - (****Place Chicks****)
- September 12 – **Exam # 1** – (*Farnell Out MPA Meeting*)
- September 17 – Rodent Control
- September 19 – Insect Control
- September 24 – Water Quality
- September 26 – Diseases I
- October 1 – Diseases II / NPIP Program
- October 3 – Necropsy and Venipuncture Lab

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- October 8 – Immunology Primer / Vaccination Strategies ???
- October 10 – **Exam # 2**
- October 15 – Reportable Disease Response Lab (*Meet at MSU Poultry Farm*)
- October 17 – Animal Welfare
- October 22 – Processing – Ms. Chisholm – (*Farnell Out - Quadrennial Ext Meeting*)
- October 24 – **Holiday – Fall Break**
- October 29 – Processing Lab (*Meet at MSU Poultry Farm Processing Plant*)
- October 31 – Sanitation Lab and Tools of the Trade
- November 5 – Field Trip – Some exotic location...
- November 7 – **Exam # 3** - (*Farnell Out - Biomin Meeting*)
- November 12 – Breeder Management
- November 14 – Primary Breeders
- November 19 – Waste Management
- November 21 – Shelter Belts
- November 26 – Grower Relations
- November 28 – **Holiday – Thanksgiving**
- December 3 – Final Review - Last Class
- December 12 – Final Exam – 12-3 pm