



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

AP313 Broiler Production

First Semester 2020-2021

**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**

<b>Title</b>	Commercial Chicken Meat and Egg Production
<b>Author(s)</b>	D. D. Bell and W. D. Weaver, Jr.
<b>Edition</b>	5th Edition
<b>Short Name</b>	Chicken and egg production
<b>Other Information</b>	Publisher: Kluwer Academic Publishers

**Instructor**

<b>Name</b>	<b>Dr. Basheer Nusairat</b>
<b>Office Location</b>	-
<b>Office Hours</b>	Sun : 11:30 - 13:30 Mon : 11:00 - 12:00 Tue : 11:30 - 12:30 Thu : 11:30 - 13:30
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**Class Schedule & Room**

Section 1:  
Lecture Time: Sun, Tue : 14:30 - 15:30  
Room: منصة الكترونية

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	<b>Other information from poultry industry in Jordan From Chicken and egg production</b>
Weeks 2, 3	Chicken Anatomy	From <b>Chicken and egg production</b>
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 <b>Chicken and egg production</b>
Week 6	Broiler Brooding and Rearing: Brooding Systems, Brooding Requirements, and Rearing Systems	From <b>Chicken and egg production</b>
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 <b>Chicken and egg production</b>
Weeks 11, 12	Biosecurity and Health Care: Protective Measure in Broiler Farms, Common Poultry Diseases, and Vaccination Schedule for Broilers	From <b>Chicken and egg production</b>
Week 13	Waste and Water Managements: Standard Drinking Water for Broiler and Potential Use of Poultry Litter	<b>We may need other source of information from internet From Chicken and egg production</b>
Weeks 14, 15	Broiler Processing	From <b>Chicken and egg production</b>

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

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