



University of Manitoba Faculty of Agricultural and Food Science

Department of Animal Science

Poultry Production and Management

ANSC 0700

Fall 2019



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Course Details

Course Title & Number: **Poultry Production and Management ANSC 0700**

Number of Credit Hours: **4**

Lecture: **1:00 – 2:15 pm Tuesday and Thursday;**

Laboratory: **2:30 – 5:30 pm Thursday**

Location for classes/labs/tutorials: **Class held in Animal Science Building room 107**

Tutorial (lab): held in Animal Science Building room 107

Pre-Requisites: **ANSC 0420 Animal Biology and Nutrition**

Instructor Contact Information

Instructor(s) Name: **Dr. Anna Rogiewicz**

Preferred Form of Dr. Rogiewicz, Dr. Anna would also be acceptable

Office Location: 228 Animal Science Building

Office Hours or Availability: Generally, open door policy but best to e-mail to schedule an appointment

Office Phone No. 204 474 9527

Email: All email communication must conform to the Communicating with Students university policy. Please familiarize yourself with the policy. Use the subject line to state the reason for your e-mail and add the course number. This will help to determine which e-mails may need a quick response. Do not expect detailed or lengthy e-mail responses. If your e-mail question(s) require such a response I may ask you to come and see me in person instead. Please avoid salutations such as 'Hey You' or 'Hi There'. Dear Dr. Rogiewicz will be fine. Email response may take up to 36 hours. E-mails will not be checked evenings or weekends. If you send an email on Friday afternoon or over the weekend you will most likely get a response no earlier than the following Monday.

Contact: Students are encouraged to come to the office or approach the instructor immediately before or after the lecture. Use email communication only when necessary. Students are also welcome to phone the office but do not leave voicemail messages.

Course Description

The poultry industry; marketing system, breeding, hatchery practices, management and feeding of large scale turkey and chicken enterprises. Describes the various avian systems in terms of size, complexity, and relationship to the economy and gives an understanding of the management and marketing practices in the usual poultry systems

General Course Information

This course is intended to give a broad perspective in commercial poultry and egg industry in Canada.

Course Goals

1. To gain a sound knowledge of the diversity and organization of poultry production.
2. To learn about the origin of poultry species and history of poultry production.
3. To gain knowledge in the basic management practices employed in various avian production systems.
4. To learn about methods and management strategies for optimizing production efficiency.
5. To learn about the organized production of poultry and eggs and about the supply management in Canadian poultry production.
6. To gain a good understanding of frequent practical problems encountered in avian production systems.
7. To learn to integrate information from previous courses (anatomy, physiology, reproduction, growth, environment, etc.) with management information for the purpose of on-farm problem solving.
8. To understand poultry welfare, acceptable husbandry practices and environmental issues.
9. To understand the practical components of biosecurity within the different poultry systems.

Intended Learning Outcomes

Learning outcomes:

Knowledge:

1. Student knows and describes basic types of utility and breeds of poultry, knows the poultry anatomy and physiology, explains the principles of breeding and husbandry.
2. Knows the basics of management practices employed in poultry production systems, describes the principles of poultry welfare and practical components of biosecurity within different poultry systems.

3. Acquires knowledge about the principle and structure of the supplies management in poultry and egg production.
4. Describes the main principles of poultry nutrition, knows the basics of animal production profitability.

Skills:

1. Ability to use terminology concerning poultry production, ability to listen and answer using an understandable and appropriate to situation language.
2. Student understands the necessity of maximize professional skills to increase the quality of veterinary care, ability to use livestock accordingly to regulations (housing conditions, nutrition, animal welfare).
3. Student understands the obligation and need of constant learning for professional development.
4. Student uses collected information relating to health, productivity, animal welfare and quality of eggs and poultry products.

Social competences:

1. Student demonstrates responsibility for made decisions related to people and livestock.
2. Student gained a good understanding of frequent practical problems encountered in avian production systems.
3. Student has a habit for continuing improvement of knowledge and skills development.

Using Copyrighted Material

Please respect copyright. Copyrighted content is used in this course. I have ensured that I will the acknowledged content I use appropriately and that it is copied in accordance with copyright laws and University guidelines. Copyrighted works, including those created by me, are available for your private study and research, and you must not distribute them in any format without permission. Do not upload copyrighted works to a learning management system (e.g., UM Learn), or any website, unless an exception to the *Copyright Act* applies or written permission has been confirmed. For more information, see the University's Copyright Office website at <http://umanitoba.ca/copyright/> or contact um_copyright@umanitoba.ca.

Recording Class Lectures

The Course Instructor holds copyright over the course materials, presentations and lectures, which form part of this course. No audio or video recording of lectures or presentations is allowed in any format, openly or surreptitiously, in whole or in part without permission. Course materials (both paper and digital) are for the participant's private study and research.

Textbook, Readings, Materials

Required textbook – None

Supplementary readings – If you are having trouble with some material and would like some extra reading please see me and I can recommend a book and /or web-site to assist you.

Course Technology

It is the general University of Manitoba policy that all technology resources are to be used in a responsible, efficient, ethical, and legal manner. The student can use all technology in classroom setting only for educational purposes approved by instructor and/or the University of Manitoba Disability Services. My policy on cell phones, lap tops etc. is that students should refrain from any behavior that may be distracting to other students. Therefore, avoid the use of cell phones and keep your laptop on the class lectures rather than using it for other purposes during class. I will monitor the use of technology in class. The student should not participate in personal direct electronic messaging/posting activities (e-mail, texting, video or voice chat, wikis, blogs, social networking [e.g., Facebook] online and offline “gaming”) during scheduled class time. If a student is seen using the technology in class without instructor permission the student will be asked to leave the classroom and will receive 5% deduction of her/his final grade. If a student is on call (emergency) she/he should switch her/his cell phone on vibrate mode and leave the classroom before using it.

Class notes will be posted on UMLearn. You should be aware that the notes posted are not complete and will require you to attend class to fill in key details. I will spend a few minutes on the first day of classes demonstrating where these can be found in UMLearn. Lab material will be handed out during lab sessions.

Class Communication

The University requires all students to activate an official University email account. For full details of the Electronic Communication with Students, please visit:

http://umanitoba.ca/admin/governance/media/Electronic_Communication_with_Students_Policy_-_2014_06_05.pdf

Please note that all communication between myself and you as a student must comply with the electronic communication with student policy

(http://umanitoba.ca/admin/governance/governing_documents/community/electronic_communication_with_students_policy.html). You are required to obtain and use your u of m email account for all communication between yourself and the university.

Expectations: I Expect You To

1. Attend class and be on time as much as you can.
2. Follow the university student academic and conduct guidelines.
3. Participate in teaching and learning process. I always assume that each student has some knowledge or experience in the subject that could be shared or discussed during the lecture or lab. Students are expected to be engaged and to give their best effort in class discussions but perfection is not expected.
4. Complement the notes that I provide with your own notes that you take during lectures. The notes that I provide are incomplete and you will be expected to attend lectures in order to complete your notes. You will also be evaluated based on your comprehension of material supplied in Power-point notes, handouts and any relevant discussions during class.
5. Complete all assignments on time.
6. I expect the courtesy and best manners during the visits in the poultry production and processing facilities. Please remember that every individual host is doing a big favor to students and teachers providing the unique opportunity to learn by experience and enhancing the entire educational process.
7. Produce university-level quality writing: legible and proofread. I encourage you to type and submit hard copies of assignments. If there are a significant number of errors or if it is difficult to read, the assignment will be returned to you prior to grading for changes.
8. Be courteous and civil to me and to your fellow students.

See [Respectful Work and Learning Environment Policy](#).

Expectations: You Can Expect Me To

1. Be respectful of your opinions, questions and response to questions.
2. Make every reasonable effort to answer your questions.
3. Mark your tests in a fair, equitable and prompt fashion.
4. I will use the PowerPoint lectures in class in a large part of the teaching practice in class. Lectures provide a summary of key points.

See [Respectful Work and Learning Environment Policy](#).

Class Schedule

This schedule is **subject to change at the discretion of the instructor** (and/or based on the learning needs of the students but such changes are subject to Section 2.8 of the – [ROASS Procedure](#)). If you miss lecture(s), it is your responsibility to obtain any information announced in class. Guest speaker's lecture material will be examinable.

Lectures, Tuesdays and Thursdays 1:00 – 2:15 pm

Date	Lecture topic
Sep. 19	TR Course introduction / Manitoba poultry industry and terminology
Sep. 24	T Poultry nutrition
Sep. 26	TR Broiler chicken production and meat processing
Oct. 1	T Animal welfare
Oct. 3	TR Broiler breeder management
Oct. 8	T Hatching egg production: hatchability and hatcheries
Oct. 10	TR Breeding, genetics and selection
Oct. 15	T Mid-term
Oct. 17	TR Laying hen management- guest speaker <i>Wei Jia</i> , Manitoba Egg Farmers
Oct. 22	T Manitoba Chicken Producers - guest speaker <i>Vallene Simoens</i>
Oct. 24	TR Egg and pullet production in Manitoba- guest speaker <i>Cory Rybuck</i> Manitoba Egg Farmers
Oct. 29	T Manitoba Turkey Industry Poultry
Oct. 31	TR Food safety
Nov. 5	T Health and diseases - guest speaker Lorne Cruise, DVM
Nov. 7	TR Mid-term
Nov. 12	T Fall term break
Nov. 14	TR Fall term break
Nov. 19	T History of poultry production
Nov. 21	TR Specialty Poultry Production- guest speaker <i>Herman Grauer</i> , Natures Farm
Nov. 26	T Niche and specialty markets, non-quota flocks
Nov. 28	TR Major assignment presentations
Dec. 3	T Major assignment presentations
Dec. 5	TR Final Exam review

Laboratory Expectations

Experiential learning activities are in the form of demonstrations and visiting tours of the various poultry related operations. I expect students to fully participate in laboratory and tutorial activities. Students are not required to have completed any safety training such WHMIS because student participation is kept to a minimum/ observation only. Students will be expected to complete laboratory

exercise during the lab period and submit them before leaving. There will not be any make-up exercises for missed labs. Some of the take home or in-class assignments will be used to assess students' participation and comprehension. Laboratory material will be examinable.

I expect the courtesy and best manners during the visits in the poultry production and processing facilities. Please remember that every individual host is doing a big favor to students and teachers providing the unique opportunity to learn by experience and enhancing the entire educational process.

Lab Schedule

This schedule is **subject to change at the discretion of the instructor** (and/or based on the learning needs of the students but such changes are subject to Section 2.8 of the – ROASS Procedure). If you miss lab(s), it is your responsibility to obtain any information announced in class.

Lab, Thursdays 2:30- 5:30 pm

Date	Topic
Sep. 19 TR	Manitoba Poultry industry and terminology
Sep. 26 TR	Matt Penner poultry production farm tour
Oct. 3 TR	Biosecurity
Oct. 10 TR	Meadow Lane Colony tour
Oct. 19 TR	Burnbrae Farms- egg processing plant tour/ Granny's hatchery tour
Oct. 24 TR	Granny's hatchery tour/ Burnbrae Farms- egg processing plant tour
Oct. 31 TR	TBD
Nov. 7 TR	TBD
Nov. 14 TR	Fall term break
Nov. 21 TR	Barn ventilation - presentation
Nov. 28 TR	TBD
Dec. 5 TR	Final Exam review

Course Evaluation Methods

The mid-term tests will be a mix of types of questions including short and long answers. They, as well as the final exam, will be closed book with no notes or other materials to be used during the tests. Total marks for each term test is 50 marks.

The laboratory assignments due one week after completion of lab. The format will be dictated by the topics covered.

The class assignment will also be based on group presentation of current topics related to poultry production. The size of the group will be determined later. The **suggested** topics:

1. Antibiotics in poultry industry/consequences of RWA poultry (Raised without antibiotic)
2. Salmonella in laying hens
3. The use of feed enzymes in poultry production
4. Biosecurity in commercial and free-range laying hen production systems
5. Food safety concerns and regulations for meat & egg producers
6. Food: Poultry products in modern cuisine
7. Brooding in poultry- adaptation to new environment, heating, feeders, drinkers, floor space, rearing
8. Smart poultry- how the modern technology and equipment support the successful poultry production.
9. Poultry welfare

Select a recent peer reviewed article or information available on-line related to the topics listed above, and use it as a basis for an oral presentation to be made in class. Give a 15 minutes presentation. Provide an outline of the presentation and a handout of your PowerPoint presentation to the class. Evaluation will be done by the instructor and the students. Evaluation criteria: clarity of presentation, organization and flow of ideas, quality of presentation.

The final examination will have the components described above but multiple-choice and some short answer questions will come from the last portion of the syllabus not tested in term test 1 and term test 2. Some of the short answer questions and most of the long answer type questions would come from the portions of the syllabus previously tested in the term test.

Date	Assessment Tool	Value of Final Grade
October 15	Mid-term 1	20%
November 9	Mid-term 2	20%
Multiple dates	Lab assignments	10%
November 28, December 3	Group Presentation	20%
TBD	Final exam	30%

Grading

I generally will have your test marks back to you within one week of your writing of the test. This means that you should have 40% (midterm tests 1 and 2) of your final grade before the voluntary withdrawal date.

Letter Grade	Percentage out of 100	Final Grade Point
A+	92-100	4.5
A	85-91.9	4.0
B+	78-84.9	3.5
B	70-77.9	3.0
C+	62-69.9	2.5
C	55-61.9	2.0
D	50-54.9	1.0
F	Less than 50	0

Referencing Style

If applicable: Assignments should use the citation format adopted by the Canadian Journal of Animal Science:

Example of correct citation:

Journal:

Waterer, J.G., and Evans, L.E. 1985. Comparison of Canadian and American hard red spring wheat cultivars. *Can. J. Plant Sci.* **65**: 831–840.

Book:

Cochran, W.G., and Cox, G.M. 1968. *Experimental design*. 2nd ed. John Wiley and Sons, Inc., New York, NY. 611 pp.

Internet:

Irvine, B. 1998. Can producers use an in-row liquid suspension to inoculate pulse crops? [Online]. Available: [http:// res.agr.ca/brandon/brc/newsnote/newsI91.htm](http://res.agr.ca/brandon/brc/newsnote/newsI91.htm) [1998 Oct. 01].

More information available on-line:

<http://www.nrcresearchpress.com.uml.idm.oclc.org/page/cjas/authors#28>

Make sure you cite only literature that is highly relevant and avoid multiple citations on the same point. Check each reference with the original article and refer to it in the text by the author and date. List multiple references in the text in chronological order. Use “et al.” when there are more than two authors but give all authors in the reference list at the end of your assignment.

Assignment Extension, Late Submission Policy, Missing Tests

Late Assignments: Hand-in, hard-copy assignments must be submitted by the end of the day (4:30 pm) on the date that it is due. Electronically submitted assignments must be submitted by the end of the day (11:59 pm) on the day that it is due. There will be a 10% deduction for every 24-hour period the assignment is late.

Missed Assignments: Unexcused missed assignments will be given a grade of zero. Where assignments are missed and excused through written notification such as a doctor's certificate of illness or other circumstances that are beyond the control of the student, the student may be given the following options: 1) complete the assignment and receive the late assignment penalty as describe above; 2) establish a new due date with the instructor and complete the assignment without penalty when handed in by the new due date; or, 3) the final grade will be determined by increasing the value of the final exam by the amount that would have been allocated to the missed assignment.

Missed Exams: Unexcused missed exams will be given a grade of zero. Where exams other than the final exam are missed and excused through written notification such as a doctor's certificate of illness or other circumstances that are beyond the control of the student, the student may be given the following options: 1) re-schedule a date for the exam with the instructor and complete the exam at that time (the instructor has the option to set a different exam); or, 2) the final grade will be determined by increasing the value of the final exam by the amount that would have been allocated to the missed exam. If the final exam is missed and an appropriate excuse has been provided, another exam date will be set at the discretion of the instructor.

Policies Related to Student Discipline

Academic Dishonesty: Plagiarism, Cheating and Examination Impersonation

Plagiarism or any other form of cheating in examinations, term tests or academic work is subject to serious academic penalty. Cheating in examinations or tests may take the form of copying from another student or bringing unauthorized materials into the exam room. Exam cheating can also include exam impersonation. A student found guilty of contributing to cheating in examinations or term assignments is also subject to serious academic penalty. *Students should acquaint themselves with the University's policy on plagiarism, cheating, exam impersonation and duplicate submission*

http://umanitoba.ca/student/resource/student_advocacy/academicintegrity/Academic-Integrity-policies-and-procedures.html).

Policy on Respectful Work and Learning Environment

http://umanitoba.ca/admin/governance/governing_documents/community/566.html

Inappropriate and Disruptive Student Behaviour

http://umanitoba.ca/admin/governance/governing_documents/students/279.html

Accessibility Policy for Student with Disabilities

http://umanitoba.ca/admin/governance/governing_documents/students/281.html

Withdrawal from class

http://umanitoba.ca/student/records/leave_return/695.html