



# SYLLABUS

## ANSC 2553, Poultry Technology and Marketing Spring 2018

**Instructor:** Negusse F. Kidane, Ph.D.  
**Section # and CRN:** P01 24375, P81-24377  
**Office Location:** Agriculture and Business bldg. # 316  
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**Office Hours:** Monday, through Thursday; 8:00 AM – 5:00 PM Open door policy  
**Mode of Instruction:** Face to Face and Lab  
  
**Course Location:** JUPY Room 336 Lecture  
**Class Days & Times:** M 1:00 pm - 2:50 pm Lecture  
W 1:00pm- 2:50 pm Lab AGBUS 322  
**Catalog Description:** ANSC 2553, Poultry Technology and Marketing  
Factors affecting the physical, chemical, microbiological and functional characteristics of poultry and egg products. Product development, processing, quality packaging, and quality control concept  
  
**Prerequisites:** ANSC 1513: 2523  
**Co-requisites:** None  
**Required Texts:** Poultry Science 2003, 4<sup>th</sup> edition by M.E. Ensminger, Colin G. Scanes, George Brant Commercial Chicken Meat and Egg Production, 1990 5<sup>th</sup> edition by Mack O. North (editors)

**Recommended Texts:** Commercial Chicken Production Manual, 4<sup>th</sup> Edition, by North

### Student Learning Outcomes:

|   | Upon successful completion of this course, students will be able to:  | Program Learning Outcome # Alignment | Core Curriculum Outcome Alignment |
|---|---|--------------------------------------|-----------------------------------|
| 1 | Increase knowledge in the state of poultry industry   |                                      |                                   |
| 2 | Acquire knowledge on practices and regulations governing the poultry industry.  |                                      |                                   |
| 3 | Identify conditions that affect the quality and safety of poultry meat and eggs.  |                                      |                                   |
| 4 | Understand the impact of good sanitation practices at the pre-and post harvest stages and the quality and safety of the products. |                                      |                                   |
| 5 | Increase knowledge of the common foodborne diseases associated with biosecurity   |                                      |                                   |
|   | .   |                                      |                                   |

**Course Goals or Overview:**

A goal of the course is to help students make informed judgements about poultry processing and marketing of poultry and poultry products, to develop an attitude of appreciation and respect for the industry and its products of meat and eggs. In addition to the content areas presented here, this goal requires critical thinking skills; an assertive self-disciplined, self-starter that questions the powers to be; has general overview knowledge of the science component of poultry production and management and has an appreciation of technology.

**Course Objectives:** To acquaint students with the knowledge of production, processing, quality control and marketing of poultry and poultry products including meat and eggs, and factors that impact performance of poultry and the quality of their products such as disease, environmental conditions and human factors and other objectives or specialized accrediting agency requirements as needed.

**Major Course Requirements****Method of Determining Final Course Grade**

*Points will vary according to instructor's grading system*

| Course Grade Requirement          | Value    | Contribution to Final Grade % |
|-----------------------------------|----------|-------------------------------|
| 1. Value of the 2 exams           | 15% each | 30                            |
| 2. Major project and Presentation | 10%      | 10                            |
| 3. Midterm exam                   | 20%      | 20                            |
| 4. Lab, Exercises and Attendance  | 10%      | 10                            |
| 5. Final exam                     | 30%      | 30                            |
| <b>Total</b>                      | 100%     | <b>100</b>                    |

**Grading Criteria and Conversion:**

A = 90-100%

B = 80-89%

C = 70-79%

D = 60-69%

F = Below 60%

**Detailed Description of Major Assignments:****Assignment Title or Grade Requirement****Description**

Exams

Written tests designed to measure knowledge of course material

Exercises

Written assignments designed to supplement and reinforce course material

Projects

Web development assignments designed to measure ability to apply presented course material

Class Participation

Daily attendance and participation in class discussions

**Course Procedures or Additional Instructor Policies****Taskstream**

Taskstream is a tool that Prairie View A&M University uses for assessment purposes. At least one of your assignments is **REQUIRED** to be submitted as an "artifact," an item of coursework that serves as evidence that course objectives are met. More information will be provided during the semester, but for general information, you can visit Taskstream via the link in eCourses.

NOTE: All assignments must be submitted on time, formatting should be 12 font, Times New Roman and double spaced. DO NOT COPY OR PLAGIARIZE OTHER STUDENTS ASSIGNMENTS ETC. All assignments can be found in your eCourses online. Turn in all assignments as hard copy in class on the due dates. No cell phones and other class disruptions will not be tolerated

| <b>Semester Calendar<br/>Poultry Technology and Marketing</b> |  |
|---|--|
| <b>Week one-week sixteen</b>                                  | <b>Course Contents</b>   |
| <b>Week One<br/>Unit 1</b>                                    | <ul style="list-style-type: none"> <li>• Introduction to State of the Poultry Industry</li> <li>• The World View</li> <li>• The US View</li> <li>• The Size and Scope of the Texas Poultry industry</li> <li>• Importance of the Poultry Industry to National Economy</li> </ul>   |
| <b>Week Two<br/><br/>Units 2</b>                              | <ul style="list-style-type: none"> <li>• Process of Egg Formation</li> <li>• Major Events in Egg Formation</li> <li>• Major Physical Structure of the Egg</li> <li>• Functions of various different sections of the hen's Oviduct</li> <li>• Composition of the Poultry Egg</li> </ul>   |
| <b>Units 3</b>  | <ul style="list-style-type: none"> <li>• Incubation and Hatching Technology</li> <li>• Acquiring and Handling Fertile Eggs</li> <li>• Egg Care and Storage and Storage Conditions (Temperature and Humidity)</li> <li>• Incubation Equipment</li> <li>• Incubation of Fertile Eggs</li> <li>• Managing an Incubator and Incubating Conditions</li> <li>• Record keeping</li> </ul> |
| <b>Week Three<br/><br/>Unit 4</b>                             | <ul style="list-style-type: none"> <li>• Developmental process of an Embryo</li> <li>• Candling incubated eggs</li> <li>• Hatchery Operations</li> <li>• Stages of Hatchery Operation</li> <li>• Selecting Chicks</li> <li>• Sexing and Grading Chicks</li> <li>• Disposal of wastes</li> </ul>  |
| <b>Week Four<br/><br/>Unit 5</b>                              | <ul style="list-style-type: none"> <li>• Brooding and Feeding Chicks</li> <li>• Brooder Equipment</li> <li>• Heat Sources</li> <li>• Light Sources</li> <li>• Brooder Guard</li> <li>• Feeding Equipment</li> <li>• Watering Equipment</li> <li>• Miscellaneous Equipment</li> </ul>   |
| <b>EXAM 1</b>   |  |
| <b>Week Five –Week six<br/><br/>Unit 6</b>                    | Management of Laying Chickens <ul style="list-style-type: none"> <li>• Types of layers</li> <li>• Breeding of Layers</li> <li>• Housing and Light Management</li> <li>• Floor space Management</li> <li>• Feed and Water Management</li> <li>• Heat Stress Management</li> <li>• Laying Cycle of chicken</li> <li>•</li> </ul>   |

|   |   |
|---|---|
| <p><b>Week Seven and Eight</b></p> <p><b>Unit 7</b></p> | <ul style="list-style-type: none"> <li>• <b>Grading and Marketing of Shell or Table Eggs</b></li> <li>• Grading of Eggs and its Advantage</li> <li>• Exterior and Interior Quality of Eggs</li> <li>• U.S. Standards, Grades, and Weight Classes for Shell Eggs</li> <li>• Determining Interior Quality by Hand Candling</li> <li>• Determining Interior Quality by the Breakout Method</li> <li>• Egg Grading and Certification Services.</li> <li>• Official Grade Labeling and Identification</li> <li>• Certification to Specific Purchase Requirements</li> </ul> <p><b>Exam 2</b></p> |
| <p><b>Week Nine and Ten</b></p> <p><b>Unit 7</b></p>    | <ul style="list-style-type: none"> <li>• <b>Broiler/Fryer Production</b></li> <li>• Vertically Integrated Broiler production</li> <li>• Stakeholders of the VIP and their Responsibility</li> <li>• Breeder</li> <li>• Incubation and Hatchery</li> <li>• Grow-out</li> <li>• Processing Plant</li> <li>•</li> </ul>  |
| <p><b>Week Eleven</b></p> <p><b>Unit 8</b></p>          | <ul style="list-style-type: none"> <li>• <b>Primary Processing of Poultry</b></li> <li>• Supply of Live Birds</li> <li>• Live Bird Handling</li> <li>• Processing from Slaughter- to Chilling</li> <li>• Inspection and Grading of Poultry Meat</li> <li>• Poultry Products Inspection Act (USDA guideline)</li> <li>• Antemortem Inspection and Postmortem Inspection</li> <li>• Condemnation; appeal; reprocessing.</li> </ul>  |
| <p><b>Week Twelve</b></p> <p><b>Unit 8</b></p>          | <ul style="list-style-type: none"> <li>• Portioning, and Deboning</li> <li>• Whole bird cutting</li> <li>• Automation cutting and deboning</li> <li>• Packaging and Distribution</li> </ul> <p><b>Exam 3</b></p>  |
| <p><b>Week Thirteen</b></p> <p><b>Unit 9</b></p>        | <ul style="list-style-type: none"> <li>• <b>Further Processing of Poultry Meat</b></li> <li>• Cutting Size Reduction <ul style="list-style-type: none"> <li>◦ Grinding, Chopping and Flaking</li> </ul> </li> <li>• Mixing/Blending</li> <li>• Forming, stuffing and netting</li> <li>• Smoking</li> <li>• Cooking</li> <li>• Labeling, Storage and Distribution</li> </ul>   |
| <p><b>Week Fourteen</b></p> <p><b>Unit 10</b></p>       | <ul style="list-style-type: none"> <li>• Sanitary inspection and regulation of slaughtering and packing establishments</li> <li>• Heat Processing, Cooling And Preservation Methods</li> <li>• Heating, Cooling and Drying</li> <li>• Use of Chemical Preservatives</li> <li>• HACCP in cooked meat operations</li> </ul>   |
| <p><b>Week Fifteen</b></p> <p><b>Unit 11</b></p>        | <ul style="list-style-type: none"> <li>• <b>Microbiology and Sanitation of Poultry Meat</b></li> <li>• Major Pathogenic Bacteria of Concern in Poultry and Red Meat</li> <li>• Growth pattern of Microbes</li> <li>• Environmental conditions and Microbial growth</li> <li>• Sanitation and Hygiene</li> <li>• Safety and Health</li> </ul>  |

|                     |   |
|---------------------|---|
|                     | <ul style="list-style-type: none"> <li>• Waste treatment and by-products</li> </ul> |
| <b>Week Sixteen</b> | Class Project Presentations<br>Course Review<br><b>FINAL EXAM</b>                   |

## Student Support and Success

### John B. Coleman Library

The library and its partners have as their mission to provide resources and instructional material in support of the evolving curriculum, as a partner in Prairie View A&M University's mission of teaching, research, and service and to support the University's core values of access and quality, diversity, leadership, relevance, and social responsibility through emphasis on ten key areas of service. It maintains library collections and access both on campus, online, and through local agreements to further the educational goals of students and faculty. <https://www.pvamu.edu/library/> Phone: 936-261-1500

### The Learning Curve (Center for Academic Support)

The Learning Curve offers Tutoring via peer tutoring. The services include workshops (i.e., Save My Semester, Recalculate Your Route), seminars (i.e., Tools You Can Use: TI-84), group review sessions (i.e., College Algebra Topic Reviews, GRE Preparation), group study opportunities (i.e., TSIA, HESI, Study Break, Exam Cram), and test-taking strategies (How to take Notes, Study Buddy, 5 Day Study Guide). The Learning Curve is a nationally certified tutoring program through the National Tutoring Association. The peer tutors are trained and certified by the coordinator each semester. Location: J.B. Coleman Library Rm. 207F. Phone: 936-261-1561

### The Center for the Oversight and Management of Personalized Academic Student Success (COMPASS)

The Center for the Oversight and Management of Personalized Academic Student Success (COMPASS) is designed to help Prairie View students in their second year and beyond navigate towards graduation by providing the following services: Academic Advisement, Targeted Tutorials for Personalized Learning, Campus-Wide Referrals, and Academic & Social Workshops. Location: J.B. Coleman Library Rm. 306. Phone: 936-261-1040

### Writing Center

The Writing Center provides student consultants on all aspects of the writing process and a variety of writing assignments. Writing Center consultations assist students in such areas as prewriting, brainstorming, audience awareness, organization, research, and citation. Students taking on-line courses or courses at the Northwest Houston Center or College of Nursing may consult remotely or by email. Location: Hilliard Hall Rm. 121. Phone: 936-261-3724.

### Student Counseling Services

The Student Counseling Services unit offers a range of services and programs to assist students in maximizing their potential for success: short-term individual, couples, and group counseling, as well as crisis intervention, outreach, consultation, and referral services. The staff is licensed by the State of Texas and provides assistance to students who are dealing with academic skills concerns, situational crises, adjustment problems, and emotional difficulties. Information shared with the staff is treated confidentially and in accordance with Texas State Law. Location: Owens-Franklin Health Center Rm. 226. Phone: 936-261-3564

### Testing

The Department of Testing administers College Board CLEP examinations, the HESI A2 for pre-nursing majors, LSAT for law school applicants and MPRE for second-year law students, the Experiential Learning Portfolio option, the Texas Success Initiative (TSI) Assessment, which determines college readiness in the state, and exam proctoring, among other service such as SAT and ACT for high school students. Location: Delco Rm. 141. Phone: 936-261-4286

### Office of Diagnostic Testing and Disability Services

As a federally mandated educational support unit, the Office of Disability Services serves as the repository for confidential disability files for faculty, staff, and students. For persons with a disability, the Office develops individualized ADA letters of request for accommodations. Other services include: learning style inventories,

awareness workshops, accessibility pathways, webinars, computer laboratory with adapted hard and software, adapted furniture, proctoring of non-standardized test administrations, ASL interpreters, ALDs, digital recorders, livescribe, Kurtzweil, and a comprehensive referral network across campus and the broader community. Location: Evans Hall Rm. 317. Phone: 936-261-3585

### **Veteran Affairs**

Veterans Services works with student veterans, current military and military dependents to support their transition to the college environment and continued persistence to graduation. The Office coordinates and certifies benefits for both the G.I. Bill and the Texas Hazlewood Act. Location: Evans Hall Rm. 323. Phone: 936-261-3563

### **Office for Student Engagement**

The Office for Student Engagement delivers comprehensive programs and services designed to meet the co-curricular needs of students. The Office implements inclusive and accessible programs and services that enhance student development through exposure to and participation in diverse and relevant social, cultural, intellectual, recreational, community service, leadership development and campus governance. Location: Memorial Student Center Rm. 221. Phone: 936-261-1340

### **Career Services**

Career Services supports students through professional development, career readiness, and placement and employment assistance. The Office provides one-on-one career coaching, interview preparation, resume and letter writing, and career exploration workshops and seminars. Services are provided for students at the Northwest Houston Center and College of Nursing in the Medical Center twice a month or on a requested basis. Distance Learning students are encouraged to visit the Career Services website for information regarding services provided. Location: Evans Hall Rm. 217. Phone: 936-261-3570

## **University Rules and Procedures**

### **Disability Statement (Also See Student Handbook):**

The Americans with Disabilities Act (ADA) is a federal anti-discrimination 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 contact Disability Services, in Evans Hall, Room 317, or call 936-261-3585/3.

### **Academic Misconduct (See Student Handbook):**

You are expected to practice academic honesty in every aspect of this course and all other courses. Make sure you are familiar with your Student Handbook, especially the section on academic misconduct. Students who engage in academic misconduct are subject to university disciplinary procedures.

### **Forms of Academic Dishonesty:**

1. Cheating: deception in which a student misrepresents that he/she has mastered information on an academic exercise that he/she has not mastered; giving or receiving aid unauthorized by the instructor on assignments or examinations.
2. Academic misconduct: tampering with grades or taking part in obtaining or distributing any part of a scheduled test.
3. Fabrication: use of invented information or falsified research.
4. Plagiarism: unacknowledged quotation and/or paraphrase of someone else's words, ideas, or data as one's own in work submitted for credit. Failure to identify information or essays from the Internet and submitting them as one's own work also constitutes plagiarism.

### **Nonacademic Misconduct (See Student Handbook)**

The university respects the rights of instructors to teach and students to learn. Maintenance of these rights requires campus conditions that do not impede their exercise. Campus behavior that interferes with either (1) the instructor's ability to conduct the class, (2) the inability of other students to profit from the instructional program, or

(3) campus behavior that interferes with the rights of others will not be tolerated. An individual engaging in such disruptive behavior may be subject to disciplinary action. The Dean of Students under nonacademic procedures will adjudicate such incidents.

**Sexual Misconduct (See Student Handbook):**

Sexual harassment of students and employers at Prairie View A&M University is unacceptable and will not be tolerated. Any member of the university community violating this policy will be subject to disciplinary action.

**Title IX Statement**

Prairie View A&M University (PVAMU) is committed to supporting students and complying with the Texas A&M University System non-discrimination policy. It seeks to establish an environment that is free of bias, discrimination, and harassment. If you experience an incident of sex- or gender-based discrimination, including sexual harassment, sexual assault or attempted sexual assault, we encourage you to report it. While you may talk to a faculty member about an incident of misconduct, the faculty member must report the basic facts of your experience to Ms. Alexia Taylor, PVAMU's Title IX Coordinator. If you would like to speak with someone who may be able to afford you privacy or confidentiality, there are individuals who can meet with you. The Title IX Coordinator is designated to handle inquiries regarding non-discrimination policies and can assist you with understanding your options and connect you with on- and off-campus resources. The Title IX Coordinator can be reached by phone at 936-261-2123 or in Suite 013 in the A.I. Thomas Administration Building.

**Class Attendance Policy (See Catalog for Full Attendance Policy)**

Prairie View A&M University requires regular class attendance. Attending all classes supports full academic development of each learner whether classes are taught with the instructor physically present or via distance learning technologies such as interactive video and/or Internet.

Excessive absenteeism, whether excused or unexcused, may result in a student's course grade being reduced or in assignment of a grade of "F". Absences are accumulated beginning with the first day of class during regular semesters and summer terms. Each faculty member will include the University's attendance policy in each course syllabus.

**Student Academic Appeals Process**

Authority and responsibility for assigning grades to students rests with the faculty. However, in those instances where students believe that miscommunication, errors, or unfairness of any kind may have adversely affected the instructor's assessment of their academic performance, the student has a right to appeal by the procedure listed in the Undergraduate Catalog and by doing so within thirty days of receiving the grade or experiencing any other problematic academic event that prompted the complaint.

**TECHNICAL CONSIDERATIONS**

**Minimum Recommended Hardware and Software:**

- Intel PC or Laptop with Windows 7; Mac with OS X; Smartphone or iPad/Tablet with Wi-Fi
- High speed Internet access
- 8 GB Memory
- Hard drive with 320 GB storage space
- 15" monitor, 800x600, color or 16 bit
- Sound card w/speakers
- Microphone and recording software
- Keyboard & mouse
- Most current version of Google Chrome, Safari, Internet Explorer or Firefox

**Note:** Be sure to enable Java & pop-ups in the Web browser preferences

**Participants should have a basic proficiency of the following computer skills:**

- Sending and receiving email
- A working knowledge of the Internet
- Proficiency in Microsoft Word (or a program convertible to Word)
- Proficiency in the Acrobat PDF Reader
- Basic knowledge of Windows or Mac O.S.

**Netiquette (online etiquette):**

Students are expected to participate in all discussions and virtual classroom chats as directed. Students are to be respectful and courteous to others on discussions boards. Foul or abusive language will not be tolerated.

**Technical Support:**

Students should go to <https://mypassword.pvamu.edu/> if they have password issues. The page will provide instructions for resetting passwords and contact information if login issues persist. For other technical questions regarding eCourses, call the Office of Distance Learning at 936-261-3283

**Communication Expectations and Standards:**

Emails or discussion postings will receive a response from the instructor, usually in less than 48 hours. Urgent emails should be marked as such. Check regularly for responses.

**Discussion Requirement:**

Online courses often require minimal to no face-to-face meetings. However, conversations about the readings, lectures, materials, and other aspects of the course can take place in a seminar fashion. This will be accomplished by the use of the discussion board. The instructor will determine the exact use of discussion.

**It is strongly suggested** that students type their discussion postings in a word processing application and save it to their PC or a removable drive before posting to the discussion board. This is important for two reasons: 1) If for some reason your discussion responses are lost in your online course, you will have another copy; 2) Grammatical errors can be greatly minimized by the use of the spell-and-grammar check functions in word processing applications. Once the post(s) have been typed and corrected in the word processing application, it/they should be copied and pasted to the discussion board.