



Universitat de Lleida

DEGREE CURRICULUM

POULTRY PRODUCTION

Coordination: SERADJ PAKNIYATJAHROMI, AHMAD
REZA

Academic year 2023-24

Subject's general information

Subject name	POULTRY PRODUCTION			
Code	102554			
Semester	2nd Q(SEMESTER) CONTINUED EVALUATION			
Typology	Degree	Course	Character	Modality
	Bachelor's Degree in Agricultural and Food Engineering	3	COMPULSORY	Attendance-based
Course number of credits (ECTS)	6			
Type of activity, credits, and groups	Activity type	PRALAB	TEORIA	
	Number of credits	1.5	4.5	
	Number of groups	1	1	
Coordination	SERADJ PAKNIYATJAHROMI, AHMAD REZA			
Department	ANIMAL SCIENCE			
Important information on data processing	Consult this link for more information.			
Language	Spanish			
Distribution of credits	AHMAD REZA SERADJ (5.6 credits) MARIA JOSE MARTIN ALONSO (0.4 credits)			

Teaching staff	E-mail addresses	Credits taught by teacher	Office and hour of attention
MARTIN ALONSO, MARIA JOSE	mariajose.martin@udl.cat	,4	
SERADJ PAKNIYATJAHROMI, AHMAD REZA	reza.seradj@udl.cat	5,6	

Learning objectives

The student who passes the course must learn:

The anatomical and physiological aspects of birds.
 The particularities of the formation of an egg and laying process.
 The importance of lighting programs for birds in their different phases.
 The reproductive systems of birds.
 The technology of artificial incubation. Equipment and emerging systems of poultry production.
 Poultry feeding, handling and assessment of poultry products.
 The growing importance of the production of other birds or alternative poultry farming.

Learning outcomes

Demonstrate theoretical and applied knowledge of the importance and characteristics of the different animal species, racial groupings and their productive aptitudes in order to be able to choose the most appropriate genetic material based on the different possible productive objectives.
 Design the management plan for the animals of a livestock farm and the plan for the use of the different factors of production.
 Demonstrate theoretical and applied knowledge on the basis of the functioning and optimization of animal production systems and their repercussions on the environment
 Evaluate the environmental needs of the animals and plan their implementation.
 Design the production plan of a livestock farm (Poultry).

Competences

CB1. That students have demonstrated possession and understanding of knowledge in an area of study that starts from the base of general secondary education, and is usually found at a level that, although supported by advanced textbooks, also includes some aspects that imply knowledge coming from the forefront of their field of study.

CB2. That students know how to apply their knowledge to their work or vocation in a professional way and possess the skills that are usually demonstrated through the elaboration and defense of arguments and the resolution of problems within their area of study.

CB3. That students have the ability to gather and interpret relevant data (normally within their area of study) to make judgments that include a reflection on relevant issues of a social, scientific or ethical nature.

CB4. That students can transmit information, ideas, problems and solutions to both a specialized and non-specialized audience.

CB5. That students have developed those learning skills necessary to undertake further studies with a high degree of autonomy.

CG1. Capacity for the prior preparation, conception, drafting and signing of projects whose purpose is the

construction, reform, repair, conservation, demolition, manufacture, installation, assembly or exploitation of movable or immovable property that, due to its nature and characteristics, are included in the technique of agricultural and livestock production (facilities or buildings, farms, infrastructures and rural roads), the agri-food industry (extractive, fermentative, dairy, canning, fruit and vegetable, meat, fishing, salting industries and, in general, any other dedicated to the preparation and/or transformation, conservation, handling and distribution of food products) and gardening and landscaping (urban and/or rural green spaces – parks, gardens, nurseries, urban trees, etc.–, public or private sports facilities and environments subjected to landscape recovery).

CG6. Ability to direct and manage all kinds of agri-food industries, agricultural and livestock farms, urban and/or rural green spaces, and public or private sports areas, with knowledge of new technologies, quality processes, traceability and certification and the marketing techniques and commercialization of food products and cultivated plants.

CG7. Knowledge in basic, scientific and technological subjects that allow continuous learning, as well as an ability to adapt to new situations or changing environments.

CG8. Ability to solve problems with creativity, initiative, methodology and critical reasoning.

CEEAA1 Animal production, protection and exploitation systems. Animal production techniques.

Subject contents

Anatomy

- Integumentary System/ Skeletal System
- Muscular System / Cardiovascular System and Respiratory System
- Digestive System / Urinary System
- Nervous System / Endocrine System - photoperiod regulation
- Reproductive System - Male/ Female

Breeds/ Genetic improvement, Meat production and Egg production

Egg formation and the concept of egg quality

Breeders

Artificial incubation

Technical principles of day-old chick quality

Laying Hens

- Breeding-Rebreeding
- Laying/installation-Management-feeding physiology

Broilers, installation-Management, feeding

nutritional diseases

Welfare Concepts

Waste management

Practical activities

Bird dissection (4h)

Egg quality (4h)

Artificial incubation (2h)

Linear formulation (2h)

Seminars "Alternative poultry farming" (4h)

Methodology

Type	Description	Attendance time Hours	ECTS
Lecture	Master class, flipped classroom	44	4.4
Practice assignments	Seminars, Laboratory practice, computer tools, problem-based learning, oral discussion	16	1.6
TOTAL		60	6

Development plan

All sessions will be held in person, virtual or semi-in person according to the recommendations, regulations or restrictions of the health authorities.

Information on the transmission and recording of personal data of the teachers and students of the University of Lleida as a result of teaching at UdL facilities and remotely

The University of Lleida informs that, depending on the changes to which it is forced in accordance with the instructions of the health authorities, the provisions of mobility or the assurance of the quality of teaching, it can transmit, register and use the image, voice or, where appropriate, the physical environment chosen by teachers and students, with the aim of teaching at UdL facilities or remotely.

At the same time, it encourages the people affected so that, in the case of distance teaching, they choose the spaces that have the least impact on their privacy.

And, in general, it is recommended to preferentially opt for chat interactions or without activating the camera, when teaching activities that, due to their characteristics, require oral or visual interaction are not carried out.

The person responsible for the recording and use of this personal data is the University of Lleida -UdL- (contact details of the representative: General Secretariat. Plaza de Víctor Siurana, 1, 25003 Lleida; sg@udl.cat; contact details of the data protection officer: dpd@udl.cat).

These personal data will be used exclusively for the purposes inherent to the teaching of the subject. In particular, the recording fulfills the following functions:

- Offer the possibility of accessing content online and, where appropriate, as an asynchronous training.
- Guarantee access to content for students who, for technological, personal or health reasons, among others, have

not been able to participate.

- Constitute study material for the preparation of the evaluation.

The use of the transmitted data and recordings for other purposes, or in areas outside the Virtual Campus, where they will remain archived, in accordance with the intellectual and industrial property policy of all content included on websites owned by the UdL, is absolutely prohibited. .

If there are any, the recordings will be kept for as long as the subject teacher decides, in accordance with strictly academic criteria, and, at most, they must be deleted at the end of the current academic year, under the terms and conditions provided in the regulations on conservation and elimination of the administrative documents of the UdL, and the document evaluation tables approved by the Government of Catalonia (<http://www.udl.cat/ca/serveis/arxiu/>).

These personal data are essential to teach the subject, and the definition of teaching procedures, especially that which is done remotely, is a power of the UdL within the framework of its right to university autonomy, as provided for in the article 1.1 and article 33.1 of Organic Law 6/2001, of December 21, on universities. For this reason, the UdL does not need the consent of the people affected by transmitting or recording their voice, image and, where appropriate, the physical environment they have chosen, for the sole purpose of teaching the subject.

The UdL will not transfer the data to third parties, except in the cases strictly provided for in the Law.

Affected individuals can access your data; request its rectification, deletion or portability; oppose the treatment and request the limitation, provided that it is compatible with the purposes of teaching, by writing to the address dpd@udl.cat. They can also submit a claim addressed to the Catalan Data Protection Authority, through the electronic headquarters of the Authority (<https://seu.apd.cat>) or by non-electronic means.

Evaluation

The evaluation will be carried out according to the following criteria:

- Block of Theoretical concepts (50%). It includes the evaluation of the theoretical concepts that emerge from the activity carried out in the classroom. The theory will be divided into 2 partial exams with the same weight (25% each). A minimum average grade of 5 is established. In case of not exceeding this minimum grade of the partial exams, a recovery exam will be carried out on the complete content of the course, which will be necessary to pass with a minimum grade of 5.
- Block of practices and presentations (35%). It will include the grades obtained in all activities related to presentations (15%) and practices (Anatomy [10%], egg quality control [10%]) either in the classroom or in the laboratory. The proposed activities will have to be presented on the date and in the manner indicated in class and may include written reports, oral presentations, debates, or others.
- Block of Alternative Poultry Farming (15%). It includes the evaluation of the theoretical concepts that emerge from the activity carried out in the classroom. The theory has a single exam without requiring a minimum grade.

Those students who do not attend any evaluation activity will have to justify their absence in accordance with current academic regulations. Otherwise, that activity will be considered failed with a grade of 0. Practice activities are not recoverable.

Recovery exam. In the event that a student does not reach the minimum average mark of 5 in the theory exams, the student should take a recovery exam, which will take place within the evaluation period of the second semester. The recovery exam will have the same format as the partial exams. The grade obtained in the recovery exam will replace the final exam grade in the calculation of the course grade and worths a maximum of 5 points.

Alternative evaluation. In the event that a student takes advantage of the alternative evaluation, this will consist of a final exam of the theoretical part of the subject (85% of the grade, recoverable) and the completion of the exam of the alternative poultry farming part (15% of the grade). The exam will take place on the date established by the center during the evaluation period.

Revisions. Revisions of the results of the evaluated activities will take place at the specified date, time, and place.

All revisions will be presential.

Any possible incident will be resolved according to current academic regulations.

Bibliography

ANGULO, E. 2009. Fisiología aviar. Ediciones de la Universidad de Lleida (Eines 65)

Bell, DD & Weaver, WD (eds) 2002, Commercial Chicken Meat and Egg Production, 5th edn, Kluwer Academic Publishers, Mass.

BUXADE, C. 1987. La gallina ponedora. Ed. Mundi-Prensa. Madrid

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Normas FEDNA, 2018. Necesidades nutricionales para avicultura.

Solomon, SE. 1997. Egg and Eggshell Quality. Manson Publishing Ltd. London, UK.

<https://www.wpsa-aeca.es/index.php>

<https://cesac.org/>