# Annotation of compulsory educational component

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| **Name of discipline** | **Technology of production of poultry products** |
| **Teacher** | **Karkach** Petro Mykhailovych<br>Associate Professor, Candidate of Biological Sciences, Ph,<br>Head of the Department of Technology of Poultry and Pig Production |
| **Course and semester, in which it is planned to study the discipline** | Bachelor 3rd year, 2nd semester |
| **Departments whose students are invited to study discipline** | Biological-technological faculty |
| **List of competencies and related learning outcomes that provide discipline** | According to the requirements of the educational-professional program "Technology of production and processing of livestock products" applicants must acquire the ability to obtain the following competencies:<br>GC 3 (general competence). Ability to apply knowledge in practical situations.<br>GC 4. Knowledge and understanding of the subject area and understanding of professional activity.<br>GC 7. Ability to evaluate and ensure the quality of work performed.<br>PC 1 (professional competence).The ability to use professional knowledge in the field of production and processing of livestock products for effective business.<br>PC 5. The ability to use appropriate systems and methods of keeping farm animals and to control and optimize the microclimate of technological<br>PC 9. The ability to control technological processes in the production and processing of poultry products.<br>FC 13. The ability to use special knowledge to carry out sanitary and hygienic and preventive measures on farms and other facilities for the production and processing of livestock products.<br>The result of studying the discipline is the students' acquisition of such knowledge and skills:<br>• determine the sequence of technological operations and ensure the fulfillment of technological standards for keeping different sex and age groups of birds.<br>• apply progressive methods of keeping poultry and resource-saving methods and technologies for the production of eggs and poultry meat;<br>• apply the biological characteristics of poultry, the physical properties and value of eggs and poultry meat, egg and meat productivity and their components.<br>• assess the breeding and productive qualities of modern breeds and crosses of egg and meat poultry.<br>• develop recipes for compound feed, determine the biological usefulness and analyze them depending on the type, age and direction of poultry productivity.<br>• provide technical and technological standards regarding the conditions of keeping different sex and age groups of |

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| | birds in cage and floor keeping.<br>• ensure technological standards for stocking density, microclimate parameters, feeding and watering fronts for parental, industrial flocks and replacement young stock of different types of birds, provided that production is uniform throughout the year.<br>• use modern energy- and resource-saving methods, techniques and technologies for the production of eggs and poultry meat. |
| **Description of the discipline** | |
| **Preconditions necessary for the study of discipline** | The obligatory academic discipline "Technology of production of poultry products" is based on the knowledge of such disciplines as "Morphology of agricultural. animals", "Physiology of agricultural. animals", "Biochemistry in animal husbandry", "Genetics with biometrics", "Cultivation of agricultural animals", "Design and construction of enterprises for the production and processing of livestock products", "Feeding agricultural animals" and "Mechanization in animal" husbandry studied in previous semesters. |
| **Maximum number of students who can simultaneously study** | 90 students |
| **Topics of classroom lessons** | **Lecture Topics**<br>Content module 1: Productivity, breeding and feeding of poultry<br>Topic 1.1.Introduction. Current state and prospects of poultry farming development<br>Topic 1.2. Constitution and exterior of poultry and methods of their study<br>Theme 1.3. Egg productivity of poultry, meat and feather and down productivity of poultry<br>Topic 1.4 Breeds and crosses of poultry<br>Topic 1.5. Features of feeding different sex and age groups of poultry. Normalization of protein and amino acid nutrition of poultry.<br>Content module 2: Technology of production of eggs of chickens and quail meat, broiler chickens, turkeys, ducks and geese<br>Topic 2.1. Basic principles of the technological process of food egg production.<br>Topic 2.2 Incubation of poultry eggs<br>Topic 2.3. Production of broiler chickens meat<br>Topic 2.4. Production of turkey and quail meat<br>Theme 2.5. Production of duck meat and goose products<br>Content module 3: Technology of production of non-traditional poultry products. Processing of poultry products<br>Topic 3.1 Production of meat of guinea fowl, pigeons and pheasants.<br>Theme 3.2. Breeding and keeping of African ostriches<br>Topic 3.3 Peculiarities of poultry rearing in households and farms |

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| | Topic 3.4 Collection, processing, transportation and processing of eggs Technology of slaughter and processing of poultry meat. Processing of feather and down raw materials<br>Topic 3.5. Production of feed from poultry waste. Processing of poultry manure.<br>**Practical classes**<br>1. Productivity, breeding and feeding of poultry<br>1.1.Exterior and productive qualities of poultry of different species. Interior features of poultry. Their relationship with productivity and feeding practices.<br>1.2. Egg productivity and its accounting. Morphological structure and quality analysis of eggs.<br>1.3.Meat productivity and its accounting. Breeds of poultry.<br>1.4.Modern crosses of poultry. Natural and artificial molting of poultry and methods of prolonging its productive use.<br>1.5.Boning of egg, meat chickens. Boning of waterfowl.<br>2. Technology of production of eggs of chickens and meat of quail, broiler chickens, turkeys, ducks and geese<br>2.1.Determination of the size of the main shops of the poultry farm for the production of eggs. The order of completing the flocks of poultry and scheduling the consistency of the work of the poultry farm shops for the production of eggs.<br>2.2.Calculation of egg production at one-time completion of laying hens flock. Calculation of egg production at multiple completion of laying hens flock<br>2.3.Determination of the size of the main shops of poultry farms for meat production.<br>2.4.The order of completion and consistency of the work of poultry farms for meat production.Planning of poultry meat production<br>2.5.Features of feeding poultry with dry feed. Features of feeding poultry with wet mixtures. Calculation of the need for feed and micro additives in the production of eggs and poultry meat.<br>3.Technology of production of non-traditional poultry species. Processing of poultry products.<br>3.1.Drawing up a lighting program for poultry. Drawing up a ventilation program for poultry houses<br>3.2.Calculation of material and technical support of poultry farms and poultry farms.<br>3.3.Drawing up a daily routine on the farm. Calculation of economic efficiency of eggs and poultry meat production<br>3.4. Pre-incubation storage of poultry eggs. Incubators, their operation and auxiliary equipment of the incubator. Modes of incubation of eggs of different poultry species.<br>3.5.Technological lines for the production of eggs and poultry meat, processing of raw materials, feed production and manure management systems. |
| **Language of teaching** | Ukrainian |