Annotation of elective educational component

Academic discipline	**Resource-saving technology for the production of eggs and poultry meat**
Tutor	**Karkach** Petro Mykhailovych PhD biological sciences, associate professor, Head of the Department of Technology of Poultry and Pig Production
Courses and semesters, when the discipline is planning to study	1 course (master degree) 2 semester
Faculties whose students are invited to study discipline	Biological-technological faculty
List of competencies and learning-related outcomes that discipline provides	According to the requirements of the educational-professional program "Technology of production and processing of livestock products" applicants should acquire the ability to obtain the following competencies: GC 1 (general competence). Ability to abstract thinking, analysis and synthesis. GC 4. Ability to search, process and analyze information obtained from various sources. PC 2 (professional competence). The ability to develop, organize and carry out measures to increase the productivity of animals, control the safety and quality of products of their processing and the efficiency of its production. PC 6. The ability to practically manage working or educational processes in the field of production and processing of products of animal origin, which are complex, unpredictable and require new strategic approaches. PC 8. The ability to develop and implement scientific and applied projects in the field of technologies for the production and processing of livestock products and related interdisciplinary areas, taking into account technical, economic, social, legal and environmental aspects. PC 9. Ability to apply modern methods and tools for researching production and processing technologies of animal husbandry products, as well as ensuring product quality. PC 10. The ability to clearly and unambiguously convey one's own knowledge, conclusions and arguments to specialists and non-specialists, in particular to people who are studying. The result of studying the discipline is the acquisition by students of the following knowledge and skills: * to develop, implement and modernize effective technologies and processes in the field of production and processing of livestock products (to know and use modern resource-saving technologies for the production of eggs and poultry meat; to know and use the concept of organic and bioproduction, European and Ukrainian legislation in the field of regulation of bioproduction); * to search for the necessary data in scientific literature, databases and other sources, analyze and evaluate these data (to be able to find and analyze information from various sources for the organization and provision of the production process, scientific and innovative activities);

	* to build and research models of technological processes of production and processing of livestock products, evaluate their adequacy, determine limits of applicability (to be able to develop and implement modern methods of managing technological processes of egg and poultry meat production in various farms; to be able to research models of technological processes of production and processing of products animal husbandry, assess their adequacy); * to make effective decisions on production and processing of livestock products, including in difficult and unpredictable conditions, forecast their development, determine factors affecting the achievement of set goals, analyze and compare alternatives, assess risks and likely consequences of decisions (to determine the sequence of technological operations and ensure the implementation of technological standards for keeping different sex-age groups of poultry; to apply progressive methods of keeping poultry and resource-saving techniques and technologies for the production of eggs and poultry meat); * to be responsible for the development of professional knowledge and practices, evaluation of the strategic development of the team, formation of an effective personnel policy (to be able to use specialized process management systems in animal husbandry: forecasting, evaluation of strategic team development activities, planning, formation of effective personnel work, control and analysis of technological operations).
Description of the discipline	
Preconditions necessary for the study of discipline	The selective academic discipline “Resource-saving technology for the production of eggs and poultry meat” is based on the knowledge of such disciplines as “Farm animal morphology”, “Farm animal physiology”, “Biochemistry in animal husbandry”, “Genetics with biometrics”, “Animal breeding”, “Design and construction of enterprises for the production and processing of livestock products”, “Animal feeding and mechanization in animal husbandry” which were studied in previous courses.
Maximum number of students who can simultaneously study	18 students
Topics of classroom lessons	**Topics of lectures** 1. Efficiency of the use of modern highly productive crosses of egg hens. 2. Resource-saving methods of using the breeding flock of egg hens and quails. 3. Methods and techniques to reduce specific feed consumption in the production of eggs. 4. Methods and techniques to reduce specific water consumption in egg production. 5. Methods and techniques to reduce the specific consumption of electricity and fuel in the production of eggs. 6.Methods and techniques to reduce the specific consumption of feed and water in the production of poultry meat. 7.Methods and techniques to reduce the specific consumption of electricity and fuel in the production of poultry meat.

	8. Resource-saving modes and equipment for heating, ventilation and lighting of poultry houses when keeping meat chickens, turkeys and waterfowl. 9. Resource-saving modes of feeding and watering of meat chickens, turkeys and waterfowl. 10. Resource-saving methods of using the breeding flock of meat chickens, turkeys and waterfowl. 11. Application of resource-saving equipment for growing and keeping egg hens. Efficiency of rational methods of egg hens de-breeding. 12. Ways to increase poultry productivity with loss of plumage. Combating technological traumatism and heat stress in poultry. 13. Nutrigenomics in poultry feeding and its impact on further productivity. **Topics of practical classes** 1. Determining the economic efficiency of using crosses of laying hens of different levels of productivity. 2. Determination of economic losses in the production of edible eggs, the consequence of which is non-compliance with the standards of protein nutrition of compound feed and temperature conditions of keeping 3. Calculation of economic efficiency of production edible eggs depending on the principles of operation of feed dispensers and methods of distributing compound feed. 4. Increasing the profitability of the production of edible eggs by reducing the specific consumption of electricity for lighting 5. Increasing the profitability of the production of edible eggs by reducing the specific consumption of water and costs for cleaning up droppings. 6. Increasing the profitability of the production of edible eggs by reducing specific fuel consumption. 7. Increasing the profitability of meat production of broiler chickens under sex-separated cultivation. 8. Increasing the economic efficiency of broiler chicken meat production with complete separation of the carcass and sale by separate components. 9. Increasing the economic efficiency of selection of replacement hens and turkeys for meat. 10. Basic veterinary and sanitary requirements for handling poultry. Modern disinfectants in poultry farming and disinfection in the presence of birds. 11. Prevention of heat stress. Ozone for cleaning the air of poultry houses. 12. Effectiveness of rational methods of debiking laying hens.
Language of teaching	Ukrainian