

OFFICIAL UNDERGRADUATE COURSE OUTLINE FORM

Note: The University reserves the right to amend course outlines as needed without notice.

Course Code and Number: AGRI 256		Number of Credits: 3 Course credit policy (105)													
Course Full Title: Management and Production of Poultry and Swine															
Course Short Title: Mgmt & Prod of Poultry & Swine															
Faculty: Faculty of Science		Department (or program if no department): Agriculture Technology													
Calendar Description: <p>Focuses on nutrition, genetics, welfare, and common diseases of poultry and swine. Differences in the marketing of supply managed versus unregulated commodities will be explored. Theory will be combined with hands-on animal care in the on-campus CEP Demonstration Barn, both during and outside scheduled class time.</p> <p>Note: Field trips outside of class time will be required. Please check with the department for details.</p>															
Prerequisites (or NONE):		None.													
Corequisites (if applicable, or NONE):															
Pre/corequisites (if applicable, or NONE):															
Antirequisite Courses <i>(Cannot be taken for additional credit.)</i> Former course code/number: AGRI 139 Cross-listed with: Equivalent course(s): <i>(If offered in the previous five years, antirequisite course(s) will be included in the calendar description as a note that students with credit for the antirequisite course(s) cannot take this course for further credit.)</i>		Course Details Special Topics course: No <i>(If yes, the course will be offered under different letter designations representing different topics.)</i> Directed Study course: No <i>(See policy 207 for more information.)</i> Grading System: Letter grades Delivery Mode: Face-to-face only Expected frequency: Every other year Maximum enrolment (for information only): 25													
Typical Structure of Instructional Hours <table border="1"> <tr> <td>Lecture/seminar</td> <td>25</td> </tr> <tr> <td>Experiential (cultural/elder learning or participation)</td> <td>20</td> </tr> <tr> <td></td> <td></td> </tr> <tr> <td></td> <td></td> </tr> <tr> <td></td> <td></td> </tr> <tr> <td>Total hours</td> <td>45</td> </tr> </table>		Lecture/seminar	25	Experiential (cultural/elder learning or participation)	20							Total hours	45	Prior Learning Assessment and Recognition (PLAR) PLAR is available for this course.	
Lecture/seminar	25														
Experiential (cultural/elder learning or participation)	20														
Total hours	45														
Scheduled Laboratory Hours Labs to be scheduled independent of lecture hours: <input checked="" type="checkbox"/> No <input type="checkbox"/> Yes		Transfer Credit <i>(See bctransferguide.ca.)</i> Transfer credit already exists: No Submit outline for (re)articulation: Yes <i>(If yes, fill in transfer credit form.)</i>													
Department approval		Date of meeting: September 2022													
Faculty Council approval		Date of meeting: October 7, 2022													
Undergraduate Education Committee (UEC) approval		Date of meeting: February 24, 2023													

Learning Outcomes *(These should contribute to students' ability to meet program outcomes and thus Institutional Learning Outcomes.)*

Upon successful completion of this course, students will be able to:

1. Describe the Canadian poultry and swine sectors.
2. Explain differences in marketing of poultry and swine due to different levels of regulation.
3. Explain the differences in monogastric versus ruminant digestion.
4. Explain the principles of genetic herd/flock improvement.
5. Explain the reproductive cycle and breeding of poultry/swine.
6. Produce a feeding program for poultry/swine at various life stages.
7. Describe the pros and cons of "all in/all out" management system.
8. Practice record keeping and decision making for a poultry operation from hatching to slaughter or egg-laying.
9. Collect samples for analysis by a veterinary or other diagnostic lab; develop follow-up plan.
10. Develop an on-farm biosecurity program with standard operating procedures (SOPs).
11. Apply animal welfare principles to develop safe animal handling at all stages of life and care.
12. Identify the clinical signs of common diseases of poultry/swine and their respective control methods.

Recommended Evaluation Methods and Weighting *(Evaluation should align to learning outcomes.)*

Quizzes/tests:	20%	Final exam:	40%	Assignments:	40%
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Details:

One of the assignment is an Animal Care Log - Students will develop a reflective log documenting their days and hours spent doing animal care and barn chores in the UFV Demonstration Barn (worth 20%).

NOTE: The following sections may vary by instructor. Please see course syllabus available from the instructor.

Texts and Resource Materials *(Include online resources and Indigenous knowledge sources. [Open Educational Resources](#) (OER) should be included whenever possible. If more space is required, use the [Supplemental Texts and Resource Materials form](#).)*

Type	Author or description	Title and publication/access details	Year
1. Online resource	National Farm Animal Care Council	Codes of Practice for Pigs, and Chickens, Turkeys and Breeders, Pullets and Laying Hens	
2. Online resource		Merck Veterinary Manual https://www.merckvetmanual.com/	
3. Textbook	Patience and Thacker	Swine Nutrition Guide	
4. Textbook		Poultry Production 12th edition	
5. Textbook		Poultry Nutrition Handbook	

Required Additional Supplies and Materials *(Software, hardware, tools, specialized clothing, etc.)*

Additional textbooks, references, materials - Commercial Chicken Production Manual. Poultry Breeding and Genetics, BC Chicken Marketing Regulations.

Supplies – Coveralls, boots, calculator, notebook, transportation to field trips

Course Content and Topics

- The poultry industry
- In-barn introduction to poultry and swine care including global and Indigenous perspectives on care – e.g. European standards of welfare versus Canadian, and Indigenous concepts of Animal Personhood, and Animals as Ancestors.
- Anatomy and physiology
- Broiler management
- Layer management
- Turkey management
- Duck management
- Other avian species
- The swine industry
- Breeding and improvement
- Reproduction
- Feeding
- Herd health
- Facilities and equipment
- Buying and selling pigs
- Records and analysis