

Syllabus and Class Schedule

PO 3433 – Poultry Evaluation II

Fall 2014

Class time: Monday & Wednesday, 3:00 – 5:00 PM

Location: 117 Hill Poultry Science/Poultry Research Unit

Instructors:

Dr. Kelley Wamsley
209 Hill Poultry Science
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Office hours: Monday-Friday Open door policy

Course Description:

PO 3433. Two Hour Lecture. Two Hour Laboratory. Grading/evaluation of live poultry including turkeys and market products using different methods and grading scales based on USDA standards and cull factors.

Course Objectives and Learning Outcomes:

Students will gain a more in depth knowledge of the grading systems used by USDA as well as the quality and cull factors for broiler breeder industry birds and turkeys while attending lectures and laboratories. The main objective of this course is to expand on the course PO 3423 and impart knowledge of the concept, principles and practices of grading live, dressed and poultry products.

Upon completion of this course, students will be able to identify and explain:

- Qualification and cull factors of Broiler Breeder Males and Females at different ages, and Turkey Toms and Females at market age
- Market Production Egg Grading using the breakout method, exterior quality and interior quality grades according to the USDA standards
- Market Production Ready to Cook Broiler Carcass Grading according to the USDA grading standards
- Market Production Ready to Cook Turkey Carcass Grading according to the USDA grading standards for >16 lb and <16 lb Ready to Cook Turkey Carcasses

- Layer Production Judging standards for pullets and laying hens using pigmentation and handling quality methods
- Broiler Breeder Production Judging standards for all ages of broiler breeders using fleshing and handling quality methods
- Turkey Breeder Production Judging standards for all ages of turkey breeders using fleshing and handling quality methods

Textbook:

Textbooks are not required, all essential material will be provided; however, the following will be used for guidelines:

- USDA Poultry-Grading Manual
- University of Arkansas Contest Manual

Evaluation Criteria:

Students in this class will be graded as follows:

	<u>Points Possible</u>
a. 4 hourly closed book exams (100 pts each)	400 points
b. 4 hourly lab oriented test (100 pts each)	400 points
<u>c. Research paper on using judging criteria in work force</u>	<u>100 points</u>
TOTAL POINTS	900 points

Grades will be assigned on a 10 point scale.

- A = 90-100%
- B = 80-89%
- C = 70-79%
- D = 60-69%
- F = < 60%

Class Attendance:

The University policy on class attendance will be adhered to.

MSU Honor Code

“As a Mississippi State University student I will conduct myself with honor and integrity at all times. I will not lie, cheat, or steal, nor will I accept the actions of those who do.”

Special Needs

Those students requiring special assistance are encouraged to talk to the instructor early on to make special arrangements involving tests, assignments, etc.

Lecture/Lab	Class Topic
1/1	Review Syllabus/ Receive Judging Rules
2/2	Review rules for Market Products (Egg Grading)
3/3	Review rules for Market Products (Carcasses)
4/4	<i>Exam on Market Products + Lab on Market Products</i>
5/5	Market Products (Egg Grading and Carcasses)
6/6	Market Products (Egg Grading and Carcasses)
7/7	Market Products (Egg Grading and Carcasses)
8/8	Market Products (Egg Grading and Carcasses)
9/9	<i>Lecture on Breeders and Production Hens + Lab Test on Market Products</i>
10/10	Review rules for Breeders and Production Hens
11/11	Review rules for Turkeys
12/12	<i>Exam on Production hens + Lab on Market Products</i>
13/13	Production hens, Breeders and Turkeys
14/14	Fall Break – No Scheduled Class
15/15	Production Hens, Breeders and Turkeys
16/16	<i>Lecture on Culls + Lab Test on Production Hens</i>
17/17	Production Hens, Breeders and Turkeys
18/18	<i>Exam on Breeders and Turkeys + Lab on Culls and Market Products</i>
19/19	Review for Competition
20/20	Review for Competition
21/21	<i>Review Lecture + Lab Test on Breeders and Turkeys</i>
22/22	Review for Competition
23/23	University of Arkansas Competition
24/24	University of Arkansas Competition
25/25	Applying Judging to the industry
26/26	Applying Judging to the industry
27/27	Applying Judging to the industry
28/28	THANKSGIVING BREAK
29/29	Review and incorporate how learned judging skills will be used in the job field
30/30	Review and incorporate how learned judging skills will be used in the job field
31/31	Review and incorporate how learned judging skills will be used in the job field
32/32	<i>Final Exam – Lecture and Lab</i>
Total Contact Hours	