

Course Syllabus  
**PO 4313/6313 Management of Commercial Layers**  
**Spring Semester**

Dr. Chris McDaniel, Professor of Poultry Science

**General overview of class:**

The commercial egg laying industry will be discussed in this course. Reproductive anatomy and physiology of the laying hen as well as management of layers for maximum egg production will be examined. A basic biology approach will be utilized to explain applied agricultural science topics so that students may develop the independent thinking process.

There is no textbook for this class, so students will be expected to take notes during lecture. Not all test material will be written on the board or presented on PowerPoint slides, therefore students must pay attention during class and ask questions. Students that interrupt the class by talking during lecture will be removed from the classroom.

**Testing:**

Every other week during the semester, students will be given an opportunity to express the knowledge that they learned in class. To encourage studying throughout the semester and not just the night before the exams, short, 10 minute quizzes will be given approximately every 4 weeks of the semester and each will count for 5% of the total grade. Between each of the quizzes, 1 hour exams (4 total) will be given with each representing 20% of the total grade.

**Point Distribution:**

The grade earned by each student in this class will be determined by averaging the four 1 hour test grades and quiz grades as follows:

|                                |            |   |                   |
|--------------------------------|------------|---|-------------------|
| 1 <sup>st</sup> 10 minute quiz | 5%         | = | 25 points         |
| 1 <sup>st</sup> 1 hour test    | 20%        | = | 100 points        |
| 2 <sup>nd</sup> 10 minute quiz | 5%         | = | 25 points         |
| 2 <sup>nd</sup> 1 hour test    | 20%        | = | 100 points        |
| 3 <sup>rd</sup> 10 minute quiz | 5%         | = | 25 points         |
| 3 <sup>rd</sup> 1 hour test    | 20%        | = | 100 points        |
| 4 <sup>th</sup> 10 minute quiz | 5%         | = | 25 points         |
| <u>Final Examination</u>       | <u>20%</u> | = | <u>100 points</u> |
| Total                          | 100%       | = | 500 points        |

Grades will be assigned on a 10 point scale.

A = 90-100%

B = 80-89

C = 70-79

D = 60-69

F = <60

**Graduate Student Requirement:**

Graduate students will be required to write a literature review on a recent topic of interest in commercial egg production. The graduate students will then present this information before the class in the form of a 15-20 minute oral presentation. The written and oral presentation will each count 5% of the final grade or 25 points. Therefore the total points for graduate students will be 550 points.

## **Academic Misconduct:**

### **The 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.”*

*Upon accepting admission to Mississippi State University, a student immediately assumes a commitment to uphold the Honor Code, to accept responsibility for learning, and to follow the philosophy and rules of the Honor Code. Students will be required to state their commitment on examinations, research papers, and other academic work. Ignorance of the rules does not exclude any member of the MSU community from the requirements or the processes of the Honor Code.*

*For additional information please visit: <http://students.msstate.edu/honorcode/>*

Students will be monitored during every test for cheating. Those found cheating will be subjected to all University rules and regulations regarding cheating, including an “F” in the course for the first academic misconduct offense.

### **Class Attendance**

The University policy on class attendance will be strictly adhered to. Because there is no textbook for this class, students that do not attend class regularly will ultimately fail. Makeup examinations will only be given for excused absences, otherwise a zero grade will be given.

### **Outside of Classroom Assistance**

My office is in room 213 of the Hill Poultry Science Building. My office phone number is 325-1839. If I am not in, leave a message on my voice mail.



**Management of Commercial Layers  
Class Calendar**

| <b>Meeting</b> | <b>Event</b>  |
|----------------|---|
| 1              | Introduction  |
| 2              | Egg Industry Design and Market Statistics                       |
| 3              | Egg Products and Marketing                                      |
| 4              | <b>QUIZ 1</b> , Eggs 101 Video and Shell Egg Processing         |
| 5              | Layer Breeding, N C Layer Performance Test, and Egg Composition |
| 6              | Egg and Shell Formation   |
| 7              | <b>No Class- International Poultry Exposition, ATLANTA</b>      |
| 8              | <b>No Class- International Poultry Exposition, ATLANTA</b>      |
| 9              | <b>TEST 1</b>   |
| 10             | History of Caging and Cage Design Parameters                    |
| 11             | Modern Feeder, Drinker, Cage and Egg Belt Configurations        |
| 12             | Types of Layer Houses   |
| 13             | <b>QUIZ 2</b> , Layers and Animal Welfare Concerns              |
| 14             | United Egg Producers and Animal Welfare Regulations             |
| 15             | Layer Production Parameters and Calculations                    |
| 16             | <b>TEST 2</b>   |
| 17             | Layer Pullet Management: Body Weight and Gain                   |
| 18             | Body Weight, Sexual Maturity and Beak Trimming                  |
| 19             | <b>Spring Break</b>   |
| 20             | <b>Spring Break</b>   |
| 21             | Light Stimulation and Commercial Layer Lighting Programs        |
| 22             | <b>QUIZ 3</b> and Molting Programs                              |
| 23             | Molting Economics and Phases                                    |
| 24             | Layer Management Timeline and Performance Statistics            |
| 25             | <b>TEST 3</b>   |
| 26             | Pullet and Hen Feeding Programs                                 |
| 27             | Calcium Metabolism for Egg Production                           |
| 28             | Acid Base Balance, Heat Stress, and Feed Ingredients            |
| 29             | <b>QUIZ 4</b> and Metabolic Disorders of Layers                 |
| 30             | Measuring and Improving Egg Size and Table Egg Shell Quality    |
| 31             | Graduate Student Presentations                                  |
| 32             | <b>Final Exam</b>   |

