



Course Module
Department of Animal Science
Faculty of Animal Science
Universitas Brawijaya

Module name	Poultry Production
Module level	Undergraduate Program
Code	PEP61004
Subtitle	-
Courses	-
Semester(s)	3
Person responsible for the module	
Lecturer	<ol style="list-style-type: none"> 1. Dr. Ir. Muharlien, MP. 2. Dr. Ir. Edhy Sudjarwo, MS. 3. Adelina Ari Hamiyati, S.Pt.,MP. 4. Heni Setyo Prayogi, S.Pt.,M.A.Sc. 5. Dr. Dyah Lestari Yulianti, S.Pt.MP.
Language	Indonesian and English
Relation to curriculum	Compulsory/ Elective
Type of teaching, contact hours	Contact hours and class size separately for each teaching method: course, structured assignment, practical etc.
Workload	Course: 90.67 hours/semester Practical: 42.50 hours/semester
Credit points	3 (2-1) SKS / 5.1 (3.40-1.70) ECTS
Requirements according to the examination regulation	-
Recommended prerequisites	Introduction to Animal Science, Anatomy and Physiology
Module objectives/intended learning outcomes	<p>Learning Outcomes:</p> <p>ILO-3: Developing awareness of Animal welfare and halal issue</p> <p>ILO-4: Capability to develop knowledge and comprehensive mindset based on Animal science and industry</p> <p>ILO-6: Proficient in biology, physiology, animal nutrition, breeding, farm management, and implementation in Animal Science</p> <p>ILO-11: Demonstrating good capability to be independent and to work in team as to identify and analyse problems</p>
	Objectives: This course discusses the history of development, poultry policies, breeds, and strains of poultry in the world and Indonesia, morphology, anatomy, and physiology of poultry, hatcheries, open house

	and closed house systems, and basic knowledge of feed, diseases, and prevention of poultry disease.
	Knowledge: Students are able to explain the history of development, livestock policy, nation and strain of poultry
	Skills: cognitive- Students are able to explain and identify about the morphology, anatomy and physiology of poultry. Physicomotoric- Students are able to explain and apply hatching practices and students are able to explain and identify opened house and closed house systems
	Competences: Students are able to design and evaluate the efficiency of poultry production
Content	<p>Courses:</p> <ol style="list-style-type: none"> 1. History of Poultry Cultivation Development 2. Poultry Farm Policy/Regulation 3. Group and Strain of Poultry in Indonesia and the World 4. Morphology, Anatomy, and Physiology of Poultry 5. Hatching 6. Poultry Opened House 7. Poultry Closed House 8. Basic Poultry Feed 9. Basic Poultry Diseases 10. Basic Poultry Disease Prevention 11. Selection and Culling
Study and examination requirements and forms of examination	<ol style="list-style-type: none"> 1. Midterm exam 2. Final term exam 3. Practical 4. Structured assignment <p>How to score</p> <ul style="list-style-type: none"> - Midterm exam 30% - Final term exam 30% - Practical 30% - Structured assignments 10% <p>A : 80 < Final Score ≤ 100 B+ : 75 < Final Score ≤ 80 B : 69 < Final Score ≤ 75 C+ : 60 < Final Score ≤ 69 C : 55 < Final Score ≤ 60 D : 50 < Final Score ≤ 55 D+ : 44 < Final Score ≤ 50 E : 0 < Final Score ≤ 44</p>
Media employed	Projector and screens, Zoom application, Google Classroom, e-book, WA Group
Reading list	<ol style="list-style-type: none"> 1. Muharlieni, et al, 2018. Ilmu Produksi Ternak Unggas. Brawijaya Press. 2. Regulation of the Minister Of Agriculture of the Republic of Indonesia. Number 32/PERMENTAN/PK.230/9/2017 concerning the Provision,

Distribution, and Supervision of Broiled Chickens and Eggs for Consumption.

3. Cobb, 2008. Hatchery Management Guide. Cobb-vantress.com.
4. Muharlien and Achmanu, 2011. Ilmu Unggas. Brawijaya Press.
5. Heni S. 2010. Biologi Unggas. Brawijaya Press.
6. Hy-Line Internasional, 2019. Hy-Line Red Book: Management and Disease Control. www.hyline.com.
7. Handbook of Poultry Science and Technology, A John Wiley & Sons, Inc., Publication.
8. USSEC, 2017. Biosecurity Guide for Commercial Poultry Production in the Middle East. and North Africa. U.S. Soybean Export Council. www.ussec.org.