Study programme: Zootechnics

Type and level of study: Bachelor's degree (240 ECTS) – First cycle

Course title: Zootechnics II

Lecturer: Prof. Snežana Bogosavljević-Bošković, PhD, Ass. Simeon Rakonjac

Language of instruction: English

ECTS credits: 7
Prerequisite:

Semester: summer

Course objective

To provide knowledge/understanding of the origin, domestication, zoological systematics and general characteristics of the different types of poultry and breeds of pigs.

Learning outcomes

Students will acquire skills in identifying types and breeds of poultry and pigs; determining their morphological and exterior characteristics; evaluating qualitative and quantitative properties of eggs and poultry and pig meat; and examining poultry and pig farming technologies.

Course contents

Theoretical instruction

Importance and current situation of the poultry and pig farming sector in Serbia and worldwide. Poultry farming: Economic importance; Origin, systematisation, exterior, morphological and productive characteristics of poultry (chickens, turkeys, ducks, geese and guinea fowl); poultry breeds and hybrids; poultry reproduction; poultry meat and egg production technology; strategy and trends of development of poultry production in Serbia and worldwide (preservation of genetic resources and use of new EU inventories). Pig farming: Economic importance, pig characteristics; Types, breeds and hybrids of pigs; Pig reproduction; Production technology: farrowing and rearing of piglets during lactation, rearing of weaned piglets, the breeder offspring; meat production technology in intensive pig farming.

Practical instruction

Practical sessions on poultry and pigs: systematics and zoology; origin; exterior and exterior appraisal; selection steps and procedures: identification and labelling of animals, control of productivity, meat production and fertility, use of record keeping and supplementary records for poultry and pigs, assessment and classification of breeding animals, meat and egg quality evaluation methods, farm visits focused on pig and poultry rearing technology.

Recommended reading

- Robinson, T.P., Thornton P.K., Franceschini, G., Kruska, R.L., Chiozza, F., Notenbaert, A., Cecchi, G., Herrero, M., Epprecht, M., Fritz, S., You, L., Conchedda, G., See, L. (2011): Global livestock production systems. Rome, Food and Agriculture Organization of the United Nations (FAO) and International Livestock Research Institute (ILRI). 152 pp.
- 2. Ikani I.E., Dafwang I.I. (1995). Pig production technology for piggery farmers. National Agricultural Extension and Research Liaison Services Ahmadu Bello University, Zaria. Extension Bulletin No. 25 Livestock Series No.1. 76 pp.
- 3. Food and Agriculture Organization of the United Nations (2009): Farmer's Handbook on Pig Production. GCP/NEP/065/EC Food and Agriculture Organization of the United Nations. 86 pp. 4. Wikipepedia and Department of Animal Sciences, Oklahoma State University. Chicken Breeds. 44 pp.
- 5. European Commission (2003): Integrated Pollution Prevention and Control (IPPC) Reference Document on Best Available Techniques for Intensive Rearing of Poultry and Pigs. 383 pp.
- 6. Lampkin, N. (1997): Organic Poultry Production. Welsh Institute of Rural Studies University of Wales Aberystwyth. 99 pp.

Hours of active t	Other classes			
Lectures:	Practicals: 4x15=60	Other forms of teaching	Individual work:	
		Tutorials		
		4x15=60		

Teaching methods

Theoretical and practical instruction combined with interactive teaching in all course topics. Assessment of students' knowledge acquired during lectures through tests after a number of topics covered in the course (a total of 2). Assessment of the knowledge acquired during practical instruction using midterm tests (a total of 2).

Assessment (maximum points 100)								
Examination requirements	Points	Final examination		Points				
Class participation	10	oral examinati	oral examination					
Practical sessions/tests	20	written examination		50				
Term paper assignments/homework	20							
Project								
Other								
	Grading sy	stem						
Grade	ECTS		Description					
10	91-100		Excellent					
9	81-90		Exceptionally good					
8	71-80		Very good					
7	61-70		Good					
6	51-60		Passing	5				
5	≤50		Failing					