**Student Study**

**Laboratory Manual of Poultry Production**

**For**

**Animal Production Students**

**Dr. Maen H. Samara**

**An-Najah National University**

**Student Study**

**Laboratory Manual of Poultry Production**

For

Animal Production Students

**Dr. Maen H. Samara**

Department of Animal Production and Health, Faculty of Agriculture

An-Najah National University

**Preface**

This manual is designed for an introductory course in poultry production. On each laboratory manual page, there is one practical designed to match a unit from the original textbook. I have taken every effort to make the material (experiments, field work, videos) of practical use for students of other departments of the Faculty of Agriculture. The intention is to introduce the student to the field of poultry production that will have some relevance to his future careers.

**Table of Contents**

1. The Poultry Industry (Broiler industry) 6
2. The Poultry Industry (Egg industry) 8
3. Anatomy of the Domestic Chicken 11
4. House Cleaning and Preparation for New Flocks 17
5. Broiler Flock Management 20
6. Broiler Management / Trouble Shooting 22
7. Field visit/ Video 24
8. Broiler Management: Records and Methods of Calculation 26
9. Vaccination Practice 29
10. Laying hens Management (Past Egg Production Record) 32
11. Incubate Hatching Eggs 34
12. Determination of Egg Specific Gravity by the Flotation Method 37
13. Grading of Table Eggs 39
14. Broiler Processing 41
15. Broiler Carcass Cutting 44

**Practical 1**

**The Poultry Industry (Broiler industry)**

**Objectives**

Be able to:

1. Be able to identify types of enterprises found in broiler industry.
2. Understand routine practices of operationshatcheries, broiler breeders, and broiler farms.
3. Know international industry standards for broilers production.

**Activities**

1. Students will watch a video on broiler industry.
2. Students will write a report on elements involved in broiler production:space, stocking density, vaccination, lighting, marketing, feed efficiency, and processing.

**LAB REPORT 1**

**The Poultry Industry (Broiler industry)**

Name: …………………………………….

ID NO: ……………………………………

Section: …………..

**ANSWER THE FOLLOWING QUESTIONS:**

1. What does the term vertical integration mean relative to the broiler industry?
2. Name the allied industries that integrate the broiler industry.
3. What types of hatchery practices does the video point out.
4. Do broilers undergo the following hatchery practices? Why?
	1. Beak trimming
	2. De-toeing
	3. Dubbing
	4. Sexing
5. What are the current international broiler production standards?