

Course Title: Poultry Science

Unit 1:	Career Opportunities
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Content Standard(s) and Depth of Knowledge Level(s):	<p>Students will:</p> <ol style="list-style-type: none"> 1. Describe careers associated with poultry science. 2. Explain the history of poultry science.
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Learning Objective(s) and Depth of Knowledge Level(s):	<p>Students will:</p> <ol style="list-style-type: none"> 1. Identify careers in the poultry industry. 2. Trace the history, origins, and development of the poultry industry.
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Essential Question(s):	
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Content Knowledge	Suggested Instructional Activities Rigor & Relevance Framework (Quadrant)	Suggested Materials, Equipment and Technology Resources

Unit Assessment:	
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Unit/Course CTSO Activity:	
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Unit/Course Culminating Product:	
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Course/Program Credential(s): Credential Certificate Postsecondary Degree University Degree
 Other:

Course Title: Poultry Science

Unit 2:	Safety
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Content Standard(s) and Depth of Knowledge Level(s):	<p>Students will:</p> <p>3. Demonstrate the safe handling of chemicals and drugs used in poultry production Example: preventing chemicals from leaking into the groundwater supply</p> <ul style="list-style-type: none"> • Identifying safety procedures for transporting poultry Examples: securing birds in crates, securing crates on trucks
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Learning Objective(s) and Depth of Knowledge Level(s):	<p>Students will:</p> <ol style="list-style-type: none"> 1. Identify careers in the poultry industry. 2. Trace the history, origins, and development of the poultry industry.
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Essential Question(s):	Why is safety important in the poultry industry?
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Content Knowledge	Suggested Instructional Activities Rigor & Relevance Framework (Quadrant)	Suggested Materials, Equipment and Technology Resources
I. Understand safety procedures in the poultry industry.	PowerPoint presentation on material Video of safety procedures	Computer with projector VCR/DVD player Screen

Unit Assessment:	Students will be given a written exam.
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Unit/Course CTSO Activity:	Students will visit a poultry facility to learn about the safety procedures taken there.
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**Unit/Course
Culminating
Product:**

Students will be asked to physically demonstrate the safety procedures for a final assessment of what they have learned from their visit to the facility.

Course/Program Credential(s): Credential Certificate Postsecondary Degree University Degree
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Unit 3:	Environmental Issues
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Content Standard(s) and Depth of Knowledge Level(s):	<p>Students will:</p> <ol style="list-style-type: none"> Identify procedures for disposal of poultry litter, including spreading wet, dry, and dehydrated litter. Identify procedures for disposal of dead birds, including composting and freezing.
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Learning Objective(s) and Depth of Knowledge Level(s):	<p>Students will:</p> <ol style="list-style-type: none"> Identify careers in the poultry industry. Trace the history, origins, and development of the poultry industry.
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Essential Question(s):	<p>Why should environmental issues be a concern in the poultry industry? What are the repercussions of not being environmentally aware?</p>
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Content Knowledge	Suggested Instructional Activities Rigor & Relevance Framework (Quadrant)	Suggested Materials, Equipment and Technology Resources
<ol style="list-style-type: none"> Environmental issues facing the poultry industry Waste management 	PowerPoint presentation and discussion Guest speaker (Poultry inspector)	Computer with projector

Unit Assessment:	Students will complete a written assessment.
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Unit/Course CTSO Activity:	Students will research a current environmental issue in the poultry industry.
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Unit/Course Culminating Product:	Students will present their research findings to the class using visual aids.
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Unit 4:	Breeds of Poultry
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Content Standard(s) and Depth of Knowledge Level(s):	<p>Students will:</p> <ol style="list-style-type: none"> 6. Identify various breeds of poultry, including chickens, ducks, geese, quail, and turkeys. <ul style="list-style-type: none"> • Describing the structure and function of poultry skeletal, digestive, reproductive, excretory, respiratory, circulatory, and nervous systems
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Learning Objective(s) and Depth of Knowledge Level(s):	<p>Students will:</p> <ol style="list-style-type: none"> 1. Identify careers in the poultry industry. 2. Trace the history, origins, and development of the poultry industry.
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Essential Question(s):	Why is it important to identify different breeds of poultry?
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Content Knowledge	Suggested Instructional Activities Rigor & Relevance Framework (Quadrant)	Suggested Materials, Equipment and Technology Resources
<ol style="list-style-type: none"> I. Describe various breeds of poultry. II. Identify the parts of poultry. 	PowerPoint presentation Charts of poultry body parts and different breeds	Computer with projector Pictures of various breeds of poultry

Unit Assessment:	Students will take a written assessment on body part and breed identification.
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Unit/Course CTSO Activity:	Students will exam a live poultry specimen to identify body parts and breed.
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Unit/Course Culminating Product:	Students will choose a breed of poultry to research and report to the class.
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Course/Program Credential(s): Credential Certificate Postsecondary Degree University Degree
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Unit 5:	Nutrition and Disease Prevention
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Content Standard(s) and Depth of Knowledge Level(s):	<p>Students will:</p> <ol style="list-style-type: none"> 7. Explain accepted feeding practices for various kinds of poultry. 8. Describe procedures for controlling diseases and parasites in poultry production. <ul style="list-style-type: none"> • Identifying symptoms for common poultry diseases and parasites 9. Describe factors to be considered in the design of energy-saving housing for poultry, including ventilation and lighting. <ul style="list-style-type: none"> • Explaining uses of automation in poultry production Examples: feeding, watering, air-conditioning, egg collecting, removing waste • Analyzing cooling systems used for reducing heat stress in poultry houses Examples: fan systems, fogging systems, evaporative cooling systems 10. Analyze health issues associated with poultry processing to avoid the spread of bacterial and viral infections.
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Learning Objective(s) and Depth of Knowledge Level(s):	<p>Students will:</p> <ol style="list-style-type: none"> 1. Describe common diseases of poultry. 2. Identify common diseases of poultry 3. Describe the factors that lead to disease. 4. Identify common parasites and physiological disorders. 5. Calculate lost profit. 6. Describe the symptoms of disease in poultry. 7. Prescribe a vaccination program. 8. List housing and equipment required for various kinds of poultry enterprise
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Essential Question(s):	<p>Why is it important to recognize health problems in poultry? What is the significance of learning about disease prevention in poultry?</p>
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Content Knowledge	Suggested Instructional Activities Rigor & Relevance Framework (Quadrant)	Suggested Materials, Equipment and Technology Resources
I. Nutrition needs of poultry II. Disease and parasite identification III. Poultry housing essentials	PowerPoint presentation Guest speaker, poultry producer Visiting a poultry operation	Computer with projector

Unit Assessment:	Students will complete a written assessment and project assignment.
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**Unit/Course
CTSO Activity:**

Students will compile a vaccination program for a poultry herd.

**Unit/Course
Culminating
Product:**

Students will log their vaccines and put together a health maintenance program for their group.

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Unit 6:	Consumer Issues
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Content Standard(s) and Depth of Knowledge Level(s):	<p>Students will:</p> <p>11. Identify governmental agencies regulating the poultry industry. Examples: Alabama Department of Agriculture and Industries, United States Department of Agriculture (USDA), and Occupational Safety and Health Administration (OSHA)</p> <ul style="list-style-type: none"> • Describing the importance of consumer education and community relations in poultry production. Examples: odor issues, irradiation of meat, water quality
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Learning Objective(s) and Depth of Knowledge Level(s):	<p>Students will:</p> <ol style="list-style-type: none"> 1. Identify government agencies that govern regulations for the poultry industry 2. Describe importance of being knowledgeable about the poultry industry and its benefits
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Essential Question(s):	Why is it important to be aware of the regulations that govern the poultry industry?
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Content Knowledge	Suggested Instructional Activities Rigor & Relevance Framework (Quadrant)	Suggested Materials, Equipment and Technology Resources
I. Poultry industry regulations II. Community awareness	PowerPoint presentation Video on poultry industry regulation	Computer with projector DVD/VCR TV

Unit Assessment:	Students will complete a written assessment.
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Unit/Course CTSO Activity:	Students will research and report on some regulations that govern the poultry industry.
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**Unit/Course
Culminating
Product:**

Students will compile a brief program aimed to educate people about the poultry industry.

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Unit 7:	Biotechnological Advancement
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Content Standard(s) and Depth of Knowledge Level(s):	<p>Students will:</p> <p>12. Describe biotechnological advancements in poultry science.</p> <p align="center">Examples: using eggs to produce medicines, vaccinating eggs</p>
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Learning Objective(s) and Depth of Knowledge Level(s):	<p>Students will:</p> <ol style="list-style-type: none"> 1. Discuss current technological updates that have impacted the poultry industry. 2. Identify various ways poultry products can be used other than consumption.
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Essential Question(s):	Why is it important to be aware of biotechnological advancement in the poultry industry?
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Content Knowledge	Suggested Instructional Activities Rigor & Relevance Framework (Quadrant)	Suggested Materials, Equipment and Technology Resources
I. Biotech advances in poultry industry	PowerPoint presentation	Computer with projector

Unit Assessment:	Students will complete a written assessment.
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Unit/Course CTSO Activity:	Students will experiment using poultry byproducts to develop their own patented product.
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Unit/Course Culminating Product:	Students will compile a portfolio of their findings in the experiment and present to the instructor.
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Unit 8:	Management and Marketing Practices
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Content Standard(s) and Depth of Knowledge Level(s):	<p>Students will:</p> <p>13. Explain the operation of modern poultry businesses.</p> <ul style="list-style-type: none"> • Comparing methods of marketing poultry products • Identifying advantages and disadvantages of contracting with large poultry firms
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Learning Objective(s) and Depth of Knowledge Level(s):	<p>Students will:</p> <ol style="list-style-type: none"> 1. Discuss poultry business operations. 2. Understand how to market poultry products. 3. Identify advantages and disadvantages of poultry farming.
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Essential Question(s):	<p>Why should you be familiar with the management of a poultry business? Why is it important to market the business?</p>
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Content Knowledge	Suggested Instructional Activities Rigor & Relevance Framework (Quadrant)	Suggested Materials, Equipment and Technology Resources
<p>I. Poultry business management II. Poultry business marketing</p>	<p>PowerPoint presentation Guest speaker, poultry operation manager</p>	<p>Computer with projector</p>

Unit Assessment:	Students will complete a written assessment.
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Unit/Course CTSO Activity:	Students will develop a business and marketing plan for a poultry business and present it to the class.
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Unit/Course Culminating Product:	Students will compile a portfolio of their findings in the experiment and present to the instructor.
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Course/Program Credential(s): Credential Certificate Postsecondary Degree University Degree
 Other: