Broiler Production  
POSC 3304.001  
Department of Agriculture  
Stephen F. Austin State University  
Spring 2024

Instructor: Dr. John Michael Mehaffey

Telephone: (936) 468 – 4319

E-mail: mehaffeyjm@sfasu.edu

Text: None Required

Description: Study of production practices for the commercial broiler production industry. In depth study into broiler houses and equipment, grow-out phases and disease control for typical broiler operations.

Objectives: 1. Become familiar with the commercial broiler industry in the United States.  
2. Become familiar with the terminology used in broiler production.  
3. Learn good principles and practices for raising broiler chickens in a commercial setting.

Program Learner Outcomes:

1. Technical Thinking - The student will demonstrate competence of technical subject matter in poultry sciences.  
2. Communication Skills - The student will demonstrate effective oral and written communication skills.  
3. Leadership Skills - The student will exhibit leadership and other interpersonal skills needed for career placement and advancement.  
4. Problem Solving Skills - The student will exhibit problem solving skills based on quantitative and analytical reasoning.  
5. Critical Skills - The student will demonstrate knowledge of poultry production facilities.

Grading Policy:  
Each assignment, discussion paper, quiz, and exam will be given a point scale and your final grade will be determined by the total points accumulated from all of the assessments below. All assignments and discussion papers will have a due date and need to be completed on or before the due date. Please check the Course Timeline under the Content icon or under the Content Browser for due dates or at the end of the syllabus. Late assignments and discussion papers will automatically have points deducted from the total points available. No assignments and discussion papers will be accepted one week after the due date and those points will be forfeited. Also, points will be deducted each day that the assignment is late.
<table>
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<tr>
<th>Assignment</th>
<th>Points</th>
<th>Grade Range</th>
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<tr>
<td>Mid-term Exams</td>
<td>100 pts.</td>
<td>A = 1050-945</td>
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<td>Final Exam</td>
<td>100 pts.</td>
<td>B = 944-840</td>
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<td>Student Homepage</td>
<td>100 pts.</td>
<td>C = 839-735</td>
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<td>Module Quizzes</td>
<td>450 pts.</td>
<td>D = 734-630</td>
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<td>Discussion Papers</td>
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<tr>
<td>Term Paper</td>
<td>100 pts.</td>
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<tr>
<td><strong>Total pts.</strong></td>
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**Assignments:**
Your first assignment will be to create a homepage that can be viewed by your class peers and the professor. This assignment is to acquaint you with your fellow classmates and the professor. Since this is not a face-to-face course, this will give you the ability to know the students that are in the course. To create your homepage, click the link `Create Student Homepages` under the Content or Discussion icons. After your homepage is created, view the homepages of other students and complete the Discuss Homepages discussion paper.

**Discussion Papers:**
After the completion of each module, you will be required to submit a discussion paper related to the topics or related readings. You will submit your discussion paper under the corresponding module link under the Discussions icon.

**Quizzes:**
You will have a quiz at the end of each module with multiple choice questions that are related to the topics covered in the module and related readings. All quizzes will be timed and must be submitted on or before its due date. **Quizzes will not be available past their due date.**

**Exams:**
There will be a mid-term and final exam. All exams will be timed and prescheduled throughout the semester. Exams must be taken during their respective times. If an exam is missed, you will only be able to take the exam with a university accepted excused absence.

**Term Paper:**
Each student will be required to write one term paper related to a subject in the field of broiler production. The term paper will consist of an introduction (background info.), body (explain the subject matter, importance, etc.), and conclusion. The subject matter will be assigned to you by the instructor. The term paper will be typed in 12 pt. font, double-spaced, with 1-inch margins and will be a minimum of 5 pages. Pictures, illustrations, graphs and figures that are important and pertain directly to the subject matter can be used and are encouraged; however, they will not count towards the 5-page written text minimum. You will have the majority of the semester to work on this paper, so use your time wisely. You can find the **Term Paper Guidelines** under the Content icon or Content Browser.
ATTENDANCE AND PUNCTUALITY POLICY
Attendance and punctuality are core skills to have as an engaged student and for a successful career. Therefore, all agriculture faculty have adopted the following policy for unexcused absences.

Excuses can either be provided as hard copy or electronically. Documentation for excused absences is due within 10 days of the absence, and no documentation from previously missed classes will be accepted past the Friday before finals at 5 PM.

For reference, below are examples of excused absences.
1. Approved university activities (require documentation from sponsor and advanced notice, see below)
2. Death or major illness of an immediate family member (requires documentation and notice as soon as possible)
3. Major illness of yourself (requires a doctor’s note).

If you miss class for any other reason and feel your absence should be excused, you must provide me with a typed memo explaining why the absence should be excused and provide appropriate documentation. This memo must be provided within one week of the absence. All other absences are considered unexcused.

Punctuality Policy
All ag faculty take attendance at the beginning of their classes. Tardy attendance will be counted as unexcused absences at the discretion of the professor.

Lab Policies
Labs will be hands on experiences; therefore, due to safety issues the dress code below will shall be followed. Anyone not following this code will not be allowed to participate and will be counted absent.

No shorts
No Open Toed Shoes
No Jewelry
Any other thing considered as unsafe or disruptive by the instructor

Academic Integrity (4.1)
The Code of Student Conduct and Academic Integrity outlines the prohibited conduct by any student enrolled in a course at SFA. It is the responsibility of all members of all faculty, staff, and students to adhere to and uphold this policy.

Articles IV, VI, and VII of the new Code of Student Conduct and Academic Integrity outline the violations and procedures concerning academic conduct, including cheating, plagiarism, collusion, and misrepresentation. Cheating includes, but is not limited to: (1) Copying from the test paper (or other assignment) of another student, (2) Possession and/or use during a test of materials that are not authorized by the person giving the test, (3) Using, obtaining, or attempting to obtain by any means the whole or any part of a non-administered test, test key, homework solution, or computer program, or using a test that has been administered in prior classes or
semesters without permission of the Faculty member, (4) Substituting for another person, or permitting another person to substitute for one’s self, to take a test, (5) Falsifying research data, laboratory reports, and/or other records or academic work offered for credit, (6) Using any sort of unauthorized resources or technology in completion of educational activities.

Plagiarism is the appropriation of material that is attributable in whole or in part to another source or the use of one’s own previous work in another context without citing that it was used previously, without any indication of the original source, including words, ideas, illustrations, structure, computer code, and other expression or media, and presenting that material as one’s own academic work being offered for credit or in conjunction with a program course or degree requirements.

Collusion is the unauthorized collaboration with another person in preparing academic assignments offered for credit or collaboration with another person to commit a violation of any provision of the rules on academic dishonesty, including disclosing and/or distributing the contents of an exam.

Misrepresentation is providing false grades or résumés; providing false or misleading information in an effort to receive a postponement or an extension on a test, quiz, or other assignment for the purpose of obtaining an academic or financial benefit for oneself or another individual or to injure another student academically or financially.

**Withheld Grades Semester Grades Policy (5.5)**
Ordinarily, at the discretion of the instructor of record and with the approval of the academic chair/director, a grade of WH will be assigned only if the student cannot complete the coursework because of unavoidable circumstances. Students must complete the work within one calendar year from the end of the semester in which they receive a WH, or the grade automatically becomes an F. If students register for the same course in future terms the WH will automatically become an F and will be counted as a repeated course to compute the grade point average. For additional information, go to [https://www.sfasu.edu/policies/course-grades-5.5.pdf](https://www.sfasu.edu/policies/course-grades-5.5.pdf).

**Students with Disabilities**
To obtain disability-related accommodations, alternate formats, and/or auxiliary aids, students with disabilities must contact the Office of Disability Services (ODS), Human Services Building, and Room 325, 468-3004 / 468-1004 (TDD) as early as possible in the semester. Once verified, ODS will notify the course instructor and outline the accommodation and/or auxiliary aids to be provided. Failure to request services promptly may delay your accommodations. For additional information, go to [http://www.sfasu.edu/disabilityservices/](http://www.sfasu.edu/disabilityservices/).

**Student Wellness and Well-Being**
SFA values students’ overall well-being, mental health and the role it plays in academic and overall student success. Students may experience stressors that can impact both their academic experience and their personal well-being. These may include academic pressure and challenges associated with relationships, emotional well-being, alcohol and other drugs, identities, finances, etc. If you are experiencing concerns, seeking help, SFA provides a variety of resources to support students’ mental health and wellness. Many of these resources are free, and all of them are confidential.
On-campus Resources:
The Dean of Students Office (Rusk Building, 3rd floor lobby) [www.sfasu.edu/deanofstudents](http://www.sfasu.edu/deanofstudents)
936.468.7249
dos@sfasu.edu

SFA Human Services Counseling Clinic Human Services, Room 202 [www.sfasu.edu/humanservices/139.asp](http://www.sfasu.edu/humanservices/139.asp)
936.468.1041

The Health and Wellness Hub “The Hub”
Location: corner of E. College and Raguet St.

To support the health and well-being of every Lumberjack, the Health and Wellness Hub offers comprehensive services that treat the whole person – mind, body and spirit. Services include:

- Health Services
- Counseling Services
- Student Outreach and Support
- Food Pantry
- Wellness Coaching
- Alcohol and Other Drug Education

[www.sfasu.edu/thehub](http://www.sfasu.edu/thehub)
936.468.4008
thehub@sfasu.edu

Crisis Resources:

- Burke 24-hour crisis line: 1.800.392.8343
- National Suicide Crisis Prevention: 9-8-8
- Suicide Prevention Lifeline: 1.800.273.TALK (8255)
- Crisis Text Line: Text HELLO to 741-741
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<th>Date</th>
<th>Topic</th>
<th>Topic Description &amp; Associated Assignments</th>
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| **Module 1:** Jan. 18 – Jan 27, 2024 | Creating a Course Community         | • Getting acquainted with the course, fellow classmates, and the course goals.  
                                        |                                      | • Student Homepage posted under Student Homepage. (100 pts.)  
                                        |                                      | • Discussion Paper in "Module 1 : Student Homepage". (20 pts.)  
                                        |                                      | **Due Dates : Both are due by Jan. 27, 2024 at midnight.** |
| **Module 2:** Jan. 28 – Feb. 3, 2024 | Overview of the Poultry Industry | • Understanding the commercial broiler industry and the history of its existence.  
                                        |                                      | • Discussion Paper in "Module 2 : Overview of the Poultry Industry ". (20 pts.)  
                                        |                                      | • Quiz 2 : Overview of the Poultry Industry (50 pts.)  
                                        |                                      | **Due Dates : Both are due by Feb. 3, 2024 at midnight.** |
| **Module 3:** Feb. 4 - Feb. 10, 2024 | Broiler Housing                     | • Discussion of different types of broiler production facilities.  
                                        |                                      | • Discussion Paper in "Module 3 : Broiler Housing ". (20 pts.)  
                                        |                                      | • Quiz 3 : Broiler Housing (50 pts.)  
                                        |                                      | **Due Dates : Both are due by Feb. 10, 2024 at midnight.** |
| **Module 4:** Feb. 11 – Feb. 17, 2024 | Broiler House Equipment            | • Discussion of various equipment utilized in broiler production facilities.  
                                        |                                      | • Discussion Paper in "Module 4 : Broiler House Equipment ". (20 pts.)  
                                        |                                      | • Quiz 4 : Broiler House Equipment (50 pts.)  
                                        |                                      | **Due Dates : Both are due by Feb. 17, 2024 at midnight.** |
| **Module 5:** Feb. 18 - Mar. 2, 2024 | Broiler House Preparation          | • Overview of management practices and initial preparation for receiving broiler chicks.  
                                        |                                      | • Discussion Paper in "Module 5 : Broiler House Preparation ". (20 pts.)  
                                        |                                      | • Quiz 5 : Broiler House Preparation (50 pts.)  
                                        |                                      | **Due Dates : Both are due by Mar. 2, 2024 at midnight.** |
| **Mid-term Exam:** Mar. 4-5, 2024 | Modules 1 - 5                      | • Mid-term  
                                        |                                      | • Will cover material from Modules 1 - 5  
                                        |                                      | **Mid-term must be taken anytime on Mar. 4 – 5th, before midnight.**  
                                        |                                      | • Worth 100 pts.  
                                        |                                      | **Due Dates : Both are due by Mar. 4-5, 2024 at midnight.** |
| **Module 6:** Mar. 3 - Mar. 16, 2024 | Brooding Management                | • Discussion of management practices utilized during the brooding period of production.  
                                        |                                      | • Discussion Paper in "Module 6 : Brooding Management". (20 pts.)  
                                        |                                      | • Quiz 6 : Brooding Management (50 pts.)  
                                        |                                      | **Due Dates : Both are due by Mar. 16, 2024 at midnight.** |
| Module 7: Mar.17 – Mar. 30, 2024 | Growing Management | • Discussion of management practices utilized during the growing period of production.  
• Discussion Paper in "Module 7 : Growing Management". (20 pts.)  
• Quiz 7 : Growing Management (50 pts.)  
**Due Dates : Both are due by Mar. 30, 2024 at midnight.** |
| --- | --- | --- |
| Module 8: Mar. 31 - Apr. 6, 2024 | Broiler Feeding | • Introduction into broiler nutrition and feeding regimens for broiler production.  
• Discussion Paper in "Module 8 : Broiler Feeding " . (20 pts.)  
• Quiz 8 : Broiler Feeding (50 pts.)  
**Due Dates : Both are due by Apr. 6, 2024 at midnight.** |
| Module 9: Apr. 7 - Apr. 13, 2024 | Cleanout and Downtime Management | • Discuss the importance of downtime between flocks and practices for preparing for the next flock.  
• Discussion Paper in "Module 9 : Cleanout and Downtime Management " . (20 pts.)  
• Quiz 9 : Cleanout and Downtime Management (50 pts.)  
**Due Dates : Both are due by Apr. 13, 2024 at midnight.** |
| Module 10: Apr. 14 – May 4, 2024 | Broiler Diseases | • Overview of important diseases and methods for disease management.  
• Discussion Paper in "Module 10 : Broiler Diseases " . (20 pts.)  
• Quiz 10 : Broiler Diseases (50 pts.)  
**Due Dates : Both are due by May 4, 2024 at midnight.** |
| Final Exam: May 8 - May 10, 2024 | Modules 1 - 10 | • Final Exam (Comprehensive)  
• Will cover material from Modules 1 - 10  
• You will have **anytime from May 8th to May 10th** to take the final.  
• Worth 100 pts. |
| Term Paper | Broiler Production Topic | • Download instructions for term paper off the course content homepage.  
• You will have from **January 18th until April 6th at midnight** to turn in your assigned term paper.  
• Worth 100 pts. |