UNIVERSITY OF MAURITIUS
FACULTY OF AGRICULTURE

CERTIFICATE IN POULTRY PRODUCTION – A108

1. Title of Programme

Certificate in Poultry Production.

2. Objectives

The changing socio economic pattern of Mauritius has led to a continuous growing and increasing demand for poultry meat and eggs. Production of these food products grew also most rapidly to meet the demand and is expected to continue in the years to come. The poultry production is carried out by large- scale producers as well as medium and small enterprises. The former is characterised by use of modern and successful technology. However, the small and medium scales are familiar with poultry production husbandry at various levels. The successful further development of poultry is challenging and requires appropriate knowledge, skills and technology concepts. In addition, they need a thorough grasp of socio-economic, cultural and social patterns to ensure sustainable production of safe poultry products.

The programme aims at upgrading the skills of staff working in the large-scale poultry enterprises, medium and small scale producers, extension assistants and school-leavers who aspire to set up viable poultry enterprises.

The programme aims to help the learners to develop their skills and knowledge to:

- describe the underpinning scientific, economic and business principles of poultry production methods.
- manage or supervise poultry production from small-scale systems to intensive poultry production.
- implement poultry processing.
- transfer relevant knowledge, skills and technology concepts to small and medium poultry producers.
- advise small and medium poultry producers on poultry production technology.
- sensitise poultry producers on techniques of sustainable production.

3. Programme Requirements

School Certificate

4. Programme Duration

	Normal (Years)	Maximum (Years)
Certificate (PT)	2	3

5. Credits per Semester : Minimum 3 and Maximum 12 credits subject to Regulation 4.

6. Minimum Credits Required For The Award Of Certificate: 30

Breakdown as Follows:

	Credits from	
	Core Taught Modules	Mini Project
Certificate 2 years (P/T)	27	3

7. Assessment

All modules will be assessed over 100 marks (i.e. expressed as %) with details as follows (unless otherwise specified):

Assessment will be based on a Written Examination of 2-hour duration, carrying a weighting of 70%, and Continuous Assessment carrying 30% of total marks for AGRI modules. Modules from other Faculties/Departments will carry a weighting of upto 70% for Written Examination and upto 30% for Continuous Assessment. Continuous Assessment will be based on laboratory/field works, and/or assignments, but should include at least 1 class test.

A minimum of at least 30% should be attained in each of Continuous Assessment and Written Examination, with an overall total of 40% for a candidate to pass a module.

Modules will carry the weightings of 1, 3 or 5 depending on their status (Introductory, Intermediate or Advanced). Weighting for a particular module is indicated within parentheses in the module code.

All modules will carry 3 credits.

8. Important Note

The rules as stipulated in this Programme Structure and Outline Syllabus will replace all other rules and regulations.

9. List of Modules

CORE MODULES

Code	Weight	Module Name	Hr/Wk L+P	Credits
CSE 1010e	(1)	Introduction to Information Technology	OE	3
AGRI 1109	(1)	Poultry Production Systems (I): Meat Production Systems	2+2	3
AGRI 1110	(1)	Poultry Production Systems (II): Egg Production Systems	2+2	3
AGRI 1111	(1)	Poultry Nutrition and Feeding	2+2	3
AGRI 1117	(1)	Poultry Health and Welfare	2+2	3
AGRI 1015Y	(1)	Introductory Statistics and Data Analysis	2+2	3
AGRI 1224	(1)	Parent Stock and Hatchery Management	2+2	3
AGRI 1225	(1)	Processing and Marketing of Poultry Products	3+0	3
AGRI 1226	(1)	Management of Poultry Enterprises	3+0	3
AGRI 1200	(1)	Mini Project		3#

Credits earned at the end of semester 4

10. Programme Plan

YEAR 1

Semester 1					Semester 2				
Code		Modules	Hr / Wk L+P	Credits	Code		Modules	Hr / Wk L+P	Credits
CORE					CORE				
AGRI 1109	(1)	Poultry Production Systems (I): Meat Production Systems	2+2	3	CSE 1010e	(1)	Introduction to Information Technology	OE	3
AGRI 1110	(1)	Poultry Production Systems (II): Egg Production Systems	2+2	3	AGRI 1117	(1)	Poultry Health and Welfare	2+2	3
					AGRI 1015Y	(1)	Introductory Statistics and Data Analysis	2+2	3

YEAR 2

Semester 1					Semester 2				
Code		Modules	Hr / Wk L+P	Credits	Code		Modules	Hr / Wk L+P	Credits
CORE					CORE				
AGRI 1111	(1)	Poultry Nutrition and Feeding	2+2	3	AGRI 1225	(1)	Processing and Marketing of Poultry Products	3+0	3
AGRI 1224	(1)	Parent Stock and Hatchery Management	2+2	3	AGRI 1226	(1)	Management of Poultry Enterprises	3+0	3
AGRI 1200	(1)	Mini Project		3#	AGRI 1200	(1)	Mini Project		3

Credits earned at the end of Year 2, semester 2.

11. Outline Syllabus

CSE 1010e (1) ● INTRODUCTION TO INFORMATION TECHNOLOGY

Introduction to computers. Hardware and software. Input / Output devices and storage. Introduction to word processing. Introduction to systems analysis design. Introduction to spreadsheets. Organisation of data. Data communications and emerging applications. Workplace issues and your future in computing.

AGRI 1109 (1) ● POULTRY PRODUCTION SYSTEMS (I): MEAT PRODUCTION SYSTEMS

Anatomy and physiology of poultry. Basic principles and their practical application in the efficient and profitable production of poultry meat: nutrition; housing and equipment; prevention and control of diseases; environment care and waste management; economic management.

AGRI 1110 (1) ● POULTRY PRODUCTION SYSTEMS (II): EGG PRODUCTION SYSTEMS

Basic principles and their practical application in the efficient and profitable production of table eggs: nutrition; housing and equipment; prevention and control of diseases; environment care and waste management; economic management.

AGRI 1111 (1) ● POULTRY NUTRITION AND FEEDING

Nutritional roles of water, starch, proteins, lipids, minerals, vitamins and other dietary components. The gastrointestinal tract. Digestion, absorption and metabolism of nutrients. Nutritional requirements of poultry. Diet specifications. Ration formulation: manual and computer-aided. Feeding methods. Feed sampling, analysis and quality control.

AGRI 1117 (1) ● POULTRY HEALTH AND WELFARE

Definitions and causes of diseases. Bacterial, viral and parasitic diseases. Natural and acquired immunity. Pests. Use and control of drugs. Animal welfare. Sanitation and hygiene. Public health. Identification and quantification of disease risks. Vaccination and post-mortem.

AGRI 1015Y (1) ● INTRODUCTORY STATISTICS AND DATA ANALYSIS

Introducing statistics in agriculture. Descriptive statistics – summarising and displaying data. Probability distributions. Point and Interval Estimation. Hypothesis Testing. Analysis of categorical data. Regression Analysis. Data entry and analysis using EXCEL and SPSS. Introduction to scientific and technical writing.

AGRI 1224 (1) ● PARENT STOCK AND HATCHERY MANAGEMENT

Parent stock management: performance objectives; diet specifications; brooding and rearing; growing period; lighting programme; breeding period.

Hatchery management: performance objectives; handling and storage of hatching eggs; management of eggs in setter and in hatcher for maximum hatchability.

AGRI 1225 (1) ● PROCESSING AND MARKETING OF POULTRY PRODUCTS

Consumer demand and production trends. Processing of birds: slaughtering; processing; cutting; preservation and packaging Egg handling and storage. Quality assurance in poultry meat and egg operations.

AGRI 1226 (1) ● MANAGEMENT OF POULTRY ENTERPRISES

Basic management principles. Preparation and analysis of flock records. Preparation of farm budget and cash flow. Organisation and development of the poultry industry. Health and Safety. Preparation of a Business Plan. Extension; principles and techniques.

AGRI 1200 (1) ● MINI PROJECT

The Project will be carried in the area of Poultry Production.