

PH 34. Egg Processing and Marketing (3)

Principles, practices, and problems in processing and marketing shell eggs and egg products. (2 lecture, 3 lab hours; 1 Saturday field trip)

PH 161. Turkey Management (3)

Prerequisite: PH 32. Principles and practices in commercial production of turkeys for meat and in turkey breeding. (2 lecture, 3 lab hours; 1 Saturday field trip)

PH 162. Poultry Management (3)

Prerequisite: PH 32. Principles and practices in commercial egg production for wire-floored and conventional litter-type housing. (2 lecture, 3 lab hours; 1 Saturday field trip)

PH 163. Poultry Products and Processing (3)

Prerequisite: PH 1. Grading, processing, preservation, and marketing of poultry. (2 lecture, 3 lab hours; 1 Saturday field trip)

PH 164. Hatchery Management (3)

Prerequisite: PH 1. Hatchery operations, including practical work. (2 lecture, 3 lab hours; 1 Saturday field trip)

PH 181. Poultry Breeding (3)

Prerequisite: Biol 120, PH 1. Selection of poultry breeding flocks and application of principles of genetics to poultry breeding. (2 lecture, 3 lab hours; 1 Saturday field trip)

PH 182. Poultry Diseases and Sanitation (2)

Prerequisite: PH 1, AH 115. Anatomy and physiology of fowl; poultry diseases. (1 lecture, 3 lab hours)

PH 190. Independent Study (1-3; max see reference)

See Regulations and Procedures—Independent Study.