

PH 32. Poultry Feeding (3) S

Hixson

Prerequisite: PH 1. Poultry feeds and application of principles of nutrition to poultry and turkey feeding. (2 lecture, 3 lab hours)

PH 34. Egg Processing and Marketing (3) S

Hixson

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) F

Hixson

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) S

Hixson

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) F

Hixson

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

PH 164. Hatchery Management (3) S

Hixson

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

PH 181. Poultry Breeding (3) F

Hixson

Prerequisites: 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) S

Hixson

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

PH 190. Independent Study (1-5) F and S (See page 61)

Hixson