## **COURSE CURRICULUM**

1. GENERAL INFORMATION					
SCHOOL	ANIMAL BIOSCIENCES				
DEPARTMENT	ANIMAL SCIENCE				
STUDY LEVEL	UNDERGRADUATE				
COURSE CODE	0034 SEMESTER 8 <sup>th</sup>				
COURSE TITLE	Monogastric	s Nutrition			
INDEPENDENT TEACHING ACTIVITIES In case ECTS are awarded for distinct parts of the course e.g. Theory Lectures, Laboratory Practicals etc. If ECTS are awarded uniformly for the entire course, give the weekly teaching hours and total ECTS.		WEEKLY TEACHING HOURS		ECTS	
Theory Lectures		3		3	
Laboratory practicals		3		3	
TOTAL		6		6	
Add lines if necessary. Teaching and Learning methods should be described in detail in section 4.					
COURSE TYPE Background, Basic knowledge, Field of Science, Skill development	Field of Science (theory), Skill development (laboratory practicals)				
PREREQUISITES	Feedstuffs and Feedstuffs Technology, Nutritional Physiology				
LANGUAGE	Greek				
IS THE COURSE OFFERED to ERASMUS STUDENTS?	Yes (in English)				
COURSE WEB PAGE (URL)	https://mediasrv.aua.gr/eclass/courses/EZPY108/				

#### 2. LEARNING OUTCOMES

### Learning outcomes

Describe the learning outcomes of the course, the specific knowledge, skills and competences of an appropriate level that students will acquire after successfully completing the course.

Refer to Appendix A.

- Description of the level of learning outcomes for each course of study in line with the European Higher Education Area Qualifications Framework
- Descriptive Indicators of Levels 6, 7 & 8 of the European Qualifications Framework for Lifelong Learning
- and Annex B
- Learning outcomes Writing Guide

The course is essential to understand the basic definitions and principles of monogastrics nutrition. In particular, lectures and practicals aim to:

- The intensive study on monogastric energy and nutrient requirements depending on the animal species and production phase, as well as the feeding regimes so as to meet those requirements.
- Select the appropriate feedstuffs for each species of monogastrics.
- Study the effects of nutrients on metabolism and several physiological functions in order to promote health, optimize performance, and improve product quality (by fortifying the products with functional ingredients).
- Learn diet formulation techniques by using linear programming software.
- Following the lectures and laboratory practicals, the students will:
- Possess full knowledge of the basic principles in monogastrics nutrition.
- Be able to use the appropriate tools and techniques, and combine with all the necessary data, so as to formulate least-cost diets for each species of monogastrics.

#### General competencies

Considering the general competencies that the graduate (as reported in the Diploma Supplement and listed below) must have acquired, describe in which one(s) the course is intended.

Search, analyze and synthesize data and information,	Project design and management
using the necessary technologies	Respect for diversity and multiculturalism
Adapt to new situations	Respect for the natural environment

Decision making	Demonstration of social, professional and moral responsibility and	
Autonomous work	sensitivity to gender issues	
Teamwork	Exercise of criticism and self-criticism	
Work in an international environment	Promotion of free, creative and inductive thinking	
Work in an interdisciplinary environment		
Production of new research ideas		
Search, analyze and synthesize data and information using the necessary technologies		

• Promotion of free, creative and inductive thinking

### 3. COURSE CONTENT

- Pig nutrition (principles and objectives): Effects of nutrition on pig productive performances. Factors affecting the energy, protein, amino acid, mineral and vitamin requirements in pigs. Diet formulation and feeding techniques in sows, boars and piglets. Systems and feeding techniques in prefattening and finishing pigs).
- Poultry nutrition: digestive system peculiarities, factors affecting feed intake, diet formulation principles, feeding techniques. Nutrition of layer hens, reproduction birds and broiler chickens. Nutrition of turkeys, ducks, geese, quails, doves, pheasants etc. Effects of diet on meat and egg quality.
- Rabbit nutrition: digestive system physiological background and peculiarities, diet formulation and feeding techniques during reproduction and growth, effects of diet on meat quality.

4. TEACHING and LEARNING METH	UDS - EVALUATION		
<b>TEACHING METHOD</b> Face to face in classroom, Distance Learning, etc.	Face to face in classroom		
USE OF INFORMATICS and COMMUNICATION TECHNOLOGIES Use of ICT in Teaching, Laboratory Practicals, Communication with Students etc.	<ul> <li>Modern linear programming software (diet formulation in PCs) in laboratory practicals.</li> </ul>		
<b>TEACHING ORGANIZATION</b> Describe in detail the methods of teaching:	Activity	Work load (h) per semester	
ectures, Seminars, Laboratory Practicals, Field Exercise, Study and Analysis of Bibliography, Tutorial, Practice (Placement), Clinical Exercise, Art Workshop, Interactive Teaching, Educational Visits, Project Work, Authoring, Artistic creation etc. The student's study hours for each learning activity and hours of non-guided study are indicated so that the total workload at the emester corresponds to the ECTS	Lectures in theory Laboratory practicals: diet formulation principles and techniques, using linear programming software. Training tours (visits in animal farms). Individual study of students on diet formulation <b>Total work load</b>	39 39 10 62	
	(25 h work load per ECTS)	150	
STUDENTS' EVALUATION Description of the evaluation process Assessment Language, Assessment Methods, Formulation or Conclusion, Multiple Choice Test, Short Response Questions, Test Questions, Problem Solving, Written Work, Reporting, Oral Examination, Public Presentation, Laboratory			

## 4. TEACHING and LEARNING METHODS - EVALUATION

Work, Clinical Patient Examination, Artistic Interpretation, Other Identify certain evaluation criteria and state if and where they are accessible by the students.	combination of animal requirements and feedstuffs chemical composition) The final mark is calculated as the average of the theory (50%) and lab practicals (50%) marks. Marking Scale: 0-10. Minimum Passing Mark: 5.
	The students are being informed on the evaluation criteria
	during their first lesson of the semester.

## 5. RECOMMENDED BIBLIOGRAPHY

# - Proposed Literature:

- Kalaisakis P. Applied Animal Nutrition. Ed. 2a 1982, Library of the Agricultural University of Athens.
- Zervas G., Kalaisakis P., Fegeros K. Farm Animal Nutrition. Ed. b 2004, Stamoulis Editions.
- Zervas G. Farm Animal Diet Formulation. Ed. a 2007, Stamoulis Editions.

## - Related Scientific Journals:

- Animal Science Review
- Animal
- Poultry Science
- Animal Feed Science and Technology
- World Rabbit Science