



ابتكارات في إنتاج الدواجن المستدام: التقليل من مقاومة المضادات الحيوية وتعزيز جودة المنتج

Duration: 5 Days

Language: ar

Course Code: IND10 - 112

Objective

:By the end of this course, participants will be able to

- Understand the global challenge of antimicrobial resistance (AMR) and its implications for poultry production
- Evaluate and apply alternatives to in-feed antibiotics through holistic nutritional strategies
- Master advanced techniques for feed digestibility and nutrient utilisation
- Design value-added egg production systems that meet consumer demands
- Implement sustainable, data-driven practices to enhance productivity and profitability

Audience

:This course is ideal for

- Poultry nutritionists and veterinarians
- Feed mill and farm managers
- Researchers and technical consultants in animal health
- Agribusiness professionals focused on sustainable production
- Policy makers and regulators in livestock and food security

Training Methodology

The course uses expert-led presentations, interactive discussions, and detailed case study reviews. Participants will engage with practical examples, evaluate data, and design their own strategies for antibiotic reduction and value-added production. The program concludes with a final project to translate course knowledge into actionable plans

Summary

This advanced training course provides a comprehensive roadmap for poultry professionals to transition towards sustainable, antibiotic-free production while maintaining flock health, feed efficiency, and product quality. With global concerns about antimicrobial resistance (AMR) and rising consumer demand for healthier products, the course explores cutting-edge nutritional strategies, feed digestibility techniques, and value-added egg enrichment practices

Participants will engage with the latest scientific knowledge, real-world case studies, and practical tools to design antibiotic alternatives, optimise feed formulations, and align production goals with market opportunities. The program concludes with the development of a project plan tailored to participants' operational needs

Course Content & Outline

Section 1: The Poultry Industry and the Global Antibiotic Resistance Challenge

- Defining the Problem: Understanding the critical role of poultry production in the emergence and spread of AMR; exploring the pathways from the gut to the environment
- Global Context and Purpose: Reviewing regulations and consumer demands driving antibiotic reduction; defining ABF and NAE systems
- The Economic and Health Impact: Analysing the economic consequences of production diseases in ABF systems and the long-term risks of AMR to public health
- Benchmarking Success: Case studies from leading poultry-producing companies and countries

Section 2: Evaluating Alternatives to In-Feed Antibiotics

- Beyond Symptoms to Causes: Addressing root causes of dysbiosis and intestinal •
 - .inflammation
- :Cataloguing Alternatives •
 - .Probiotics & Direct-Fed Microbials .1
 - .Prebiotics & Phytogenics .2
 - .Organic Acids & Essential Oils .3
 - .Zinc & Copper Alternatives .4
- .Synergistic Strategies: Combining alternatives for a holistic gut health approach •

Section 3: The Roadmap to Feed Efficiency and Digestibility

- .The DMAIC of Feed Formulation: Define, Measure, Analyse, Improve, Control •
 - :Mastering Digestibility Techniques •
 - .In vitro methods simulating digestion .1
 - .In vivo feeding trials and collection methods .2
- .Interpreting results: AME, digestibility coefficients, local ingredient valuation .3

Section 4: Designing Value-Added Egg Production Systems

- .The 'Value-Stream' of an Egg: From hen nutrition to consumer purchase; reducing waste •
- .The Science of Egg Quality: Advanced parameters; yolk pigmentation and nutrient transfer •
 - .Strategic Enrichment Plans: Antioxidants, Omega-3s, Vitamins •
- .Market Alignment: Matching consumer demands with premium market opportunities •

Section 5: Implementation and Commercial Application

- .Creating a Change-Conscious Operation: Protocols for staff and feed mill practices •
- .Monitoring Performance & Mitigating Risk: KPIs for flock health, productivity, egg quality •
 - Data-Driven Decision Making: Using performance data for validation and economic •
 - .justification
- Final Project: Drafting a project charter (e.g., “Antibiotic-Free Protocol Using Local Plants” •
 - .(“or “Launching Antioxidant-Rich Eggs

Certificate Description

Holistique Training عند إتمام هذه الدورة التدريبية بنجاح، سيحصل المشاركون على شهادة إتمام التدريب من (e-Certificate) وبالنسبة للذين يحضرون ويكملون الدورة التدريبية عبر الإنترنت، سيتم تزويدهم بشهادة إلكترونية من Holistique Training.

وخدمة اعتماد التطوير المهني (BAC) معتمدة من المجلس البريطاني للتقييم Holistique Training شهادات ISO 29993 أو ISO 21001 أو ISO 9001 كما أنها معتمدة وفق معايير (CPD) المستمر.

لهذه الدورة من خلال شهادتنا، وستظهر هذه النقاط على شهادة إتمام (CPD) يتم منح نقاط التطوير المهني المستمر واحدة عن كل ساعة CPD يتم منح نقطة CPD، ووفقاً لمعايير خدمة اعتماد Holistique Training التدريب من لأي دورة واحدة نقدمها حالياً CPD حضور في الدورة. ويمكن المطالبة بحد أقصى قدره 50 نقطة.

Categories

الأغذية والمشروبات، الصحة والسلامة والبيئة، الجودة والإنتاجية

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Why Food Allergy Awareness Training is Crucial for Professionals

Food allergy awareness training is vital for professionals across various industries to prevent allergic reactions and ensure safety. This blog post covers the importance of such training, who should participate, how to choose the right course, and steps for businesses to effectively implement the program. It's crucial for workplace safety