



# POULTRY FARMING



Poultry Farming  
Entrepreneurship  
Training Program

Izmir / Turkey



## Poultry Farming Entrepreneurship Certificate Program

*Welcome*

There is a difference between farm management and entrepreneurship. Farm management is about better planning, implementation, control and managing risk. Entrepreneurship is about looking forward, identifying opportunities, creating a vision of how the business will grow, innovating and taking risks. These qualities enable entrepreneurs to seek-out business opportunities, conceptualize and initiate new business ideas and guide their business to accomplish the goals set.

TURKEY TRAININGS Poultry Farming Entrepreneurship Certificate Program is inspired by the International Confederation of Agriculture and Food (TARIMKON) experience with the International Farmer Continuing Education Center (CISEM), and aims at contributing to participant's empowerment by providing a better understanding of the concept and practice of entrepreneurship, taking into consideration the adaptability of methods and technologies.

**Welcome to building your future.  
We're here to help.**







*Experience  
a better  
learning  
environment*

TURKEY TRAININGS is a recent venture, aiming the development of the capacity, knowledge and quality of individuals as well as institutions in the fields of Agriculture, Tourism and IT, delivered locally and internationally. Combining theoretical discussion with practical hands on programming, courses give participants a wider skill set and a greater, more varied knowledge suitable for entrepreneurs, middle management and operational staff.

Collaborating high ranked Turkish universities, institutions, premier industry resources and thought leaders, our courses are taught in English by a very qualified team of Master Instructors who are renowned subject matter experts and trusted, real-life practitioners. We carefully select venues to host our courses to ensure participants enjoy their training in comfort, focusing solely on making the most of their training budgets.

**We put you first.  
And keep you ahead.**





*Continue  
your  
professional  
development*



## CERTIFICATE of COMPLETION

Do you want an industry-recognised accreditation to further your career and raise your level of expertise?

TURKEY TRAININGS' basic Certificate Program will give you the perfect head-start within your chosen industry. Combining theoretical discussion with practical hands on programming, you will be able to apply your new found skills in real world scenarios in the safety of a classroom.

Our courses are open to anyone with an aptitude and enthusiasm for the chosen sector. Certification trainings are held over ten days, and you will gain all the tools you need to plan, prepare, promote, and deliver with maximum impact.

## MASTER CERTIFICATE

You may choose to enter the business immediately; however, a Master Certificate in your chosen field may increase income opportunities.

Master Certificate Programs typically offer concentrated studies in management techniques and business practices, providing a focus on economics with more concentrated studies.

Certification trainings are held over ten to fifteen days, and successful completion of this course will give you a wider skill set and a greater, more varied knowledge. Master Certificate Programs can take your career to the next level.



*Our  
Program  
Partner*



## TARIMKON

We acknowledge the generous support of TARIMKON; The International Confederation of Agriculture and Food is the largest non governmental sector organization in Turkey, exist solely to support its members to operate successfully, promoting sector-wide productivity and sustainability, and encourage internationally competitive agriculture and food systems.

As an umbrella organization representing more than 3,000 small and medium size farmer households, large-scale commercial farmers, agripreneurs and food producers across Turkey, TARIMKON operates in 640 provinces in 81 cities in Turkey, with 41 country offices worldwide.

TARIMKON believes, by effective international cooperation and working together towards long term solutions, farmers can be enabled to continue to supply sufficient, safe, nutritious food while protecting the future of natural resources, rural communities and the broader human population.

[www.tarimkon.org](http://www.tarimkon.org)



**Poultry farming means ‘raising various types of domestic birds commercially for the purpose of meat, eggs and feather production’. The most common and widely raised poultry birds are chicken. About 5k million chickens are being raised every year as a source of food (both meat and eggs of chicken). The chickens which are raised for eggs are called layer chicken, and the chickens which are raised for their meat production are called broiler chickens.**

**Poultry farming business has numerous benefits. As a result many farmers prefer to invest in this business. People generally establish poultry farm for the purpose of producing eggs, meat and generating high revenue from these products. Billions of chickens are being raised throughout the world as a good source of food from their eggs and meat.**





- The main benefit of poultry farming is, it doesn't require high capital for starting. You need just basic capital to start raising poultry. And most of the poultry birds are not costly enough to start raising.
- Poultry farming doesn't require a big space unless you are going to start commercially. You can easily raise some birds on your own backyard with one or numerous coops or cages. So, if you are interested in poultry farming, then you can easily do it on your own backyard with several birds.
- Commercial poultry farming business also ensure high return of investment within a very short period. Some poultry birds like broiler chickens take shorter duration of time to mature and generating profit.
- Poultry farm structures do not require high maintenance. You can minimize diseases and illness in poultry by following proper hygiene and care. Diseases are less in some poultry birds like quails, turkeys etc.

- 1. Developments in Poultry and Poultry in the World**
- 2. Biological Structure of Chicken**
- 3. Chicken Genetics and Breeding Methods Used in Poultry**
- 4. Embryo Development and Incubation**
- 5. Quality of Egg**
- 6. Poultry Houses and Equipments**
- 7. Broiler Breeding**
- 8. Broiler Carving, Quality of Fowl**
- 9. Egg Poultry Farming**
- 10. Layer Hen Farming**
- 11. Operating Types in Poultry and Breeder Hen Breeding**
- 12. Health Protection and Some Important Diseases in Poultry**
- 13. Turkey Breeding**
- 14. General Yield and Characteristics of Alternative Poultry Species**
- 15. Field Trip and On-Site Investigation**

**This intensive course program is designed as 5-day sessions.**

- 2-Day Theoretical Education in Hotels Meeting Hall
- 3-Day Practical Education in Poultry Farm
- Mr. Hakan YUKSEL, president of the International Confederation of Agriculture and Food, will present your certificate at the farewell ceremony.

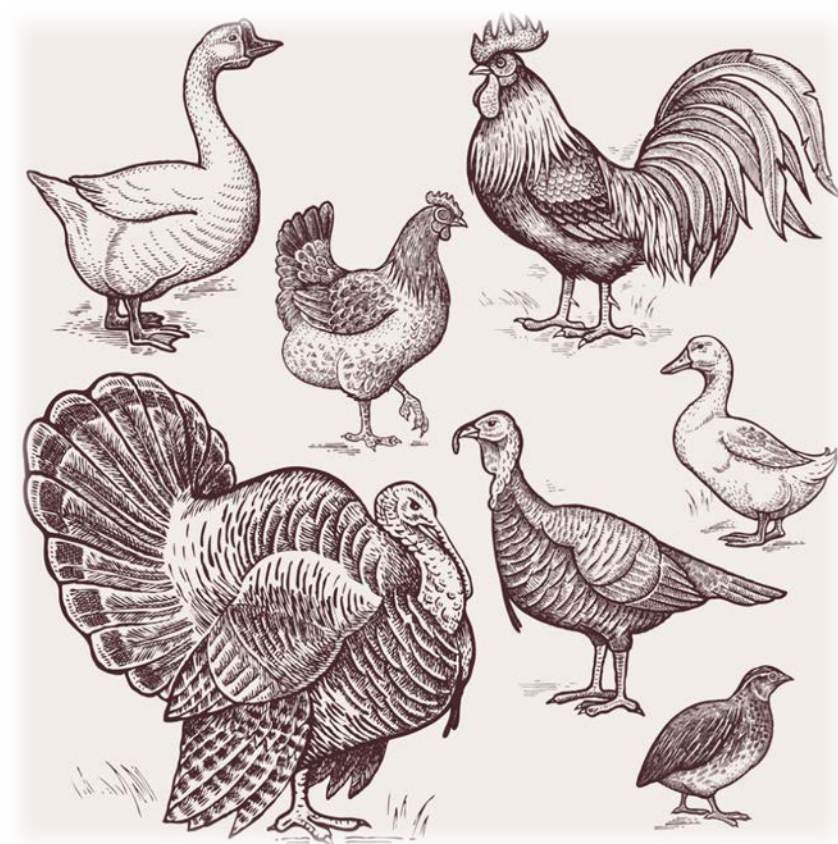




At the end of the training program will understand the facts about keeping poultry for egg production and meat production.

You will have a good knowledge of

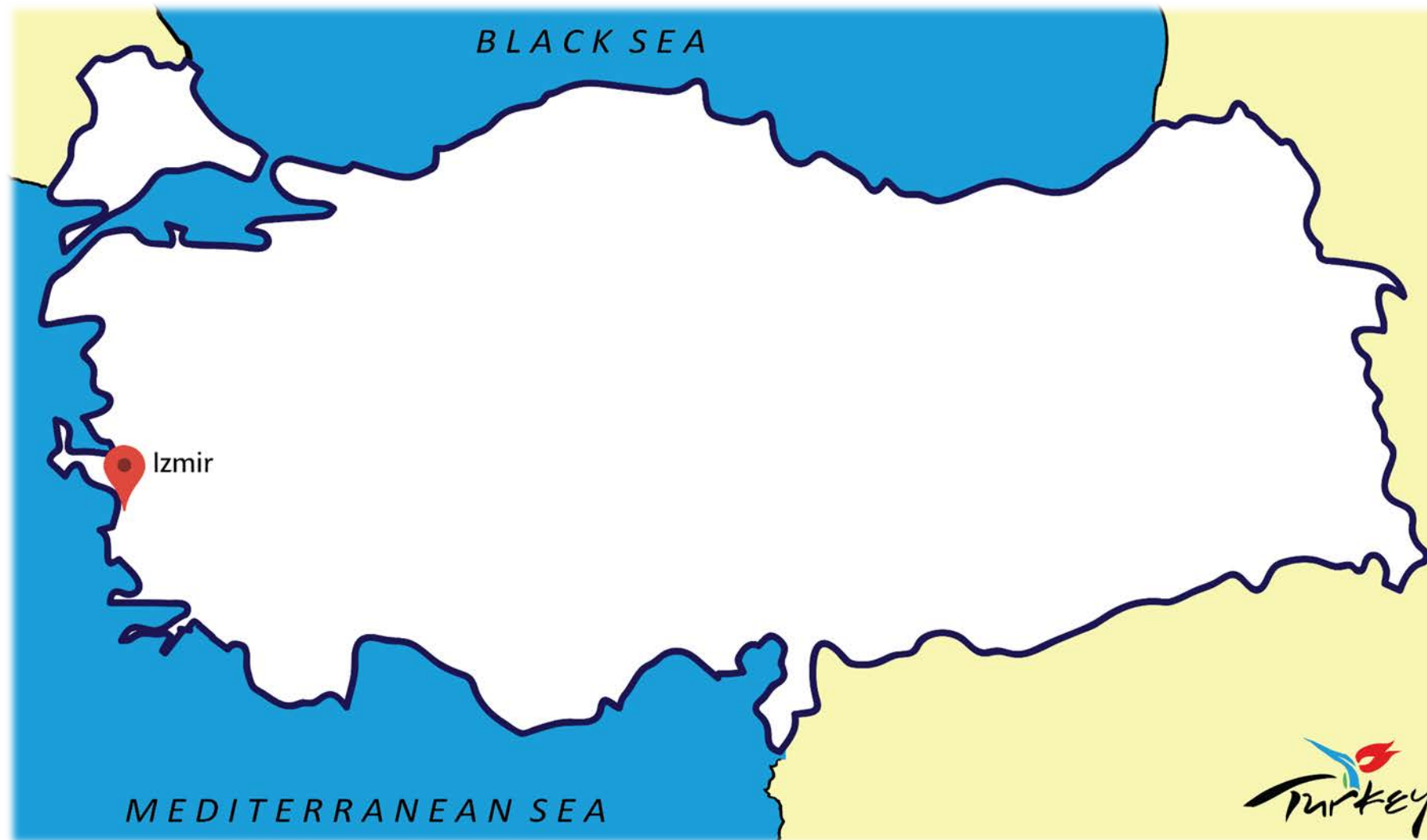
1. Poultry housing,
2. The different systems of how chickens are kept,
3. Feeding,
4. Management,
5. Health and hygiene,
6. Poultry farming as a business. It is essential to have a business plan,
7. The importance of forming a poultry cooperative or forming an association of producers with the same interests in poultry production



**Poultres:**

- Chicken
- Turkey
- Pigeon
- Duck
- Goose
- Peacock
- Quail

*Izmir*  
*Turkey*





**Training and Accommodation in 4 Stars Hotel.**





**Training and Accommodation in 4 Stars Hotel.**





**Training and Accommodation in 4 Stars Hotel.**



# All Inclusive Concept



*\*representative*





## RESTAURANTS

BREAKFAST	<b>BETWEEN</b>	<b>FORMATION</b>
LATE BREAKFAST	07.00 - 09.30	OPEN BUFFET
LUNCH	<b>09.30 - 10.30</b>	<b>MINI BUFFET</b>
DINNER	12.30 - 14.00	OPEN BUFFET
	<b>19.00 - 21.00</b>	<b>OPEN BUFFET</b>



## BARS

POOL BAR	10.00 - 24.00
LOBBY BAR	<b>10.00 - 24.</b>
BEACH BAR	10.00 - 17.00 , 19.30-24:00 (According to weather conditions)
DISCO BAR	<b>24.00 - 02.00 (EXTRA)</b>
MINI BAR	Water - Mineral Water
TERRACE BAR	<b>19.00 - 24.00</b>



## A'LA CARTE RESTAURANTS

KEBABISTAN	19.00 - 21.00	TURKISH CUISINE	SATURDAY
ITALIAN	<b>19.00 - 21.00</b>	<b>SPECIAL ITALIAN CUISINE</b>	<b>THURSDAY</b>
MEXICAN	19.00 - 21.00	SPECIAL MEXICAN CUISINE	MONDAY

May have dinner in A'la Carte Restaurants before hand they make reservation by Reception (One day in a week) Departments between 10.00 - 12.00 in a day.

*All Inclusive  
Concept*



## SNACK SERVICE

SNACK	12.00-15.30
<b>TURKISH PANCAKE (GÖZLEME)</b>	<b>12.00-16.00</b>
ICE CREAM	15.00-17:00   20:00-21:00
<b>COFFE BREAK</b>	<b>16.00-17.00</b>
NIGHT SOUP	23.00-24.00
<b>PATISSERIE</b>	<b>11.00-17.00</b>



## ACTIVITIES and OTHER SERVICES

### ACTIVITIES

Turkish Bath, Sauna, Massage, Game Room, Watersport, Fitnes Center, Gymnasium Hall, Pools Waterslide (3 Aqua sides hourly)

### SPORT ACTIVITIES

Beachvoley, Table Tennis

### MINI CLUB

Everyday Between 4-12 Age, Between 10.00-12.00 & 14:30-17:00 (Except Sundays)

### SAFE

Hotel Management is not responsible for the valuable things, please use your personal safe in room. More information please contact with Reception

### ENTERTAINMENT

Daytime activites, night shows, Live music, disco, chess, playing cards, backgammon, biliards, dart, **Wlan (Throughout the Hotel) \*New!**

### ROOMS

**Tea & Coffee Kettle Set in the room (free) \*New!**

### SERVICES WITH CHARGE

All import drinks, Cocktails, bottle of quality Wines, Fresh Fruit Juices, all drinks in the Disco, Game Room, Telephone, Fax, Safe, Laundry, Dry cleaning, Coffure, Massage, Water Sports, Doctor and internet cafe

**In the Minibar drinks are extra (Except water and mineral water)**

*\*repesantative*

*City Tour at  
Extra Charge*



### **Izmir Daily City Tour**

Located in the west of Turkey and on the Aegean shores, Izmir, the pearl of the Aegean, is the third largest city in Turkey. With its 8.500 year history, fertile land, favorable climate, 629 km coastline, 300 sunny days a year, a sea that offers every shade of blue and the heritage left behind by the 32 civilizations it has been a home to, Izmir is ready for you to discover.

Departure in the morning and drive 90 minutes to Izmir, the tour starts with Konak Square. You can visit shopping centers along the coastline and get souvenir to your loved ones.

**The tour can be booked at an additional charge of € 50 per person**



**Min Paying Pax – X**

- **Please contact us for price information**

### **Inclusions**

- 7 Nights / 8 Days Accommodation in Resort Hotel (All Inclusive Concept)
- Istanbul-Izmir, Izmir-Istanbul flight tickets
- Airport-Hotel-Airport Transfers
- Hotel-Field Trips-Hotel Transfers
- Turkey Trainings and Tarimkon Assistance Team
- 2-Day Theoretical Education in the Hotel Meeting Hall
- 3-Day Practical Education in Poultry Farm
- Course Materials
- Visa Assistance Services

### **Exclusions**

- International Flights
- Visa fee (USD 90)
- Travel insurance (USD 25)
- Personal Expenses
- Touristic tours



# TURKEY

## TRAININGS

*Anyone can transform their life by accessing high-quality learning experience.*

**+90 850 305 2770**

**info@turkeytrainings.com**

**www.turkeytrainings.com**