Rearing of Quail during Share Farm

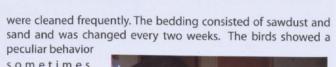
Sarina Binti Sukarman (Graduating Student)

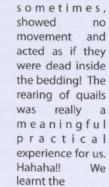




In the second semester of third year and first semester of fourth year all the students of School of Sustainable Agriculture (SSA) are required to take a course known as Share Farm 1 and Share Farm 2, respectively. This course is usually coordinated by Mr. Mohammad Amizi bin Ayob, Senior Lecturer in the School and examined by a few other SSA lecturers. The coordinator gave us some briefing and information on various livestock projects and we decided to rear quails for meat production. We choose quails rather than broiler or goats because of several reasons. First of all, it was cheaper to buy young quails. Secondly, it was easier to do the defeathering process because of the smaller size of the birds. For the Livestock Production Program, this course was examined by Dr. Kiron Deep Singh Kanwal. This course encouraged us to work in a team. Our group was named Fresh Coturnix and consisted of six members. Various members were allotted different portfolios such as director, assistant director, administration and operation assistant (secretary), financial assistant, marketing assistant and technical and logistics assistant. For the first project, we started with a minimal number of 200 quails. But in the second cycle the number of quails was increased to 400.



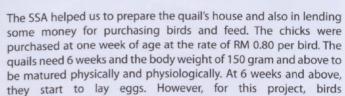






c) De-feathering of quails

processes of rearing, slaughtering, processing and marketing the quails by ourselves. Few pictures showing various activities done during the share farm project are included.





were reared until they reached 6 weeks of age and slaughtered and sold to the customers. Feeding of quails was done twice a day once in the morning and once in the evening. Clean water was provided twice a day and the water feeders