INTRODUCTORY ANIMAL SCIENCE PRACTICUM
ANS 150
FALL 2012

INSTRUCTOR: Dr. John Michael Mehaffey
Room 103
Agriculture Building

OFFICE HOURS: MW 9:00-12:00; TR 8:30-9:30 or by appointment,
Office 468-4319
Cell: 806-790-4330
E-mail: mehaffeyjm@sfasu.edu

LAB: W 12:30-2:20 TBA
     W 3:00-4:50 TBA
     R 1:00-2:50 TBA

Colin Scanes - University of Wisconsin, Milwaukee, Wisconsin
448 Pages CB

COURSE DESCRIPTION:

Introductory course in the modern methods of producing, processing and marketing of animals and animal products.

Program Learner Outcomes

1. The student will demonstrate competence of technical subject matter areas in agriculture including plant and animal sciences, agricultural economics, and mechanized agriculture.
2. The student will exhibit problem solving skills based on quantitative and analytical reasoning.
3. The student will demonstrate effective communication skills
4. The student will exhibit leadership and other interpersonal skills needed for career placement and advancement.

Student Learning Outcomes

1. Student will demonstrate competence of technical subject matter in animal and poultry sciences (ANS 150)
2. The student will demonstrate effective oral and written communication skills
3. The student will exhibit leadership and other interpersonal skills needed for career placement and advancement
4. The student will exhibit problem solving skills based on quantitative and analytical reasoning
5. The student will demonstrate knowledge of farm and ranch skills. (ANS 150)

Objectives

1. To become able to recognize and label the external and internal parts and structure of farm animals
2. To gain a general understanding of the beef, sheep, goat, swine, poultry, companion animal and equine industries
3. To become knowledgeable of terminology used in animal science
4. To gain a basic understanding of nutrition, physiology, genetics, animal health and welfare

Laboratory Attendance

Lab attendance is also mandatory; there will be 10 laboratory quizzes throughout the semester given at the beginning of class. If you are late, you are absent. You must attend the lab section you are registered for in order to receive credit attending alternate section of lab will not be tolerated.

Lab Policies

Labs will be hands on experiences; therefore due to safety issues the dress code below will shall be followed. Anyone not following this code will not be allowed to participate and will be counted absent.

No shorts
No Tank Tops
No Open Toed Shoes
No Jewelry
Any other thing considered as unsafe or disruptive by the instructor

Cell Phones

Cell phones are to be placed either on silent or turned off. I do not want to hear them buzzing in class either. There may be times when I ask you to look up information on them, but otherwise they are not a part of the subject material and should not interrupt the learning of your classmates

Academic Integrity (A-9.1)

Academic integrity is a responsibility of all university faculty and students. Faculty members promote academic integrity in multiple ways including instruction on the components of academic honesty, as well as abiding by university policy on penalties for cheating and plagiarism.

Definition of Academic Dishonesty
Academic dishonesty includes both cheating and plagiarism. Cheating includes but is not limited to (1) using or attempting to use unauthorized materials to aid in achieving a better grade on a component of a class; (2) the falsification or invention of any information, including citations, on an assigned exercise; and/or (3) helping or attempting to help another in an act of cheating or plagiarism. Plagiarism is presenting the words or ideas of another person as if they were your own. Examples of plagiarism are (1) submitting an assignment as if it were one's own work when, in fact, it is at least partly the work of another; (2) submitting a work that has been purchased or otherwise obtained from an Internet source or another source; and (3) incorporating the words or ideas of an author into one's paper without giving the author due credit.

Please read the complete policy at http://www.sfasu.edu/policies/academic_integrity.asp

Withheld Grades Semester Grades Policy (A-54)

Ordinarily, at the discretion of the instructor of record and with the approval of the academic chair/director, a grade of WH will be assigned only if the student cannot complete the course work because of unavoidable circumstances. Students must complete the work within one calendar year from the end of the semester in which they receive a WH, or the grade automatically becomes an F. If students register for the same course in future terms the WH will automatically become an F and will be counted as a repeated course for the purpose of computing the grade point average.

Students with Disabilities

To obtain disability related accommodations, alternate formats and/or auxiliary aids, students with disabilities must contact the Office of Disability Services (ODS), Human Services Building, and Room 325, 468-3004 / 468-1004 (TDD) as early as possible in the semester. Once verified, ODS will notify the course instructor and outline the accommodation and/or auxiliary aids to be provided. Failure to request services in a timely manner may delay your accommodations. For additional information, go to http://www.sfasu.edu/disabilityservices/

ACCEPTABLE STUDENT BEHAVIOR: Classroom behavior should not interfere with the instructor’s ability to conduct the class or the ability of other students to learn from the instructional program (see the Student Conduct Code, policy D-34.1). Unacceptable or disruptive behavior will not be tolerated. Students who disrupt the learning environment may be asked to leave class and may be subject to judicial, academic or other penalties. This prohibition applies to all instructional forums, including electronic, classroom, labs, discussion groups, field trips, etc. The instructor shall have full discretion over what behavior is appropriate/inappropriate in the classroom. Students who do not attend class regularly or who perform poorly on class projects/exams may be referred to the Early Alert Program. This program provides students with recommendations for resources or other assistance that is available to help SFA students succeed
# TENTATIVE SCHEDULE

<table>
<thead>
<tr>
<th>WEEK</th>
<th>TOPIC</th>
<th>LOCATION</th>
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<tbody>
<tr>
<td>1</td>
<td>Introduction and Terminology</td>
<td>Ag 121</td>
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<tr>
<td>2</td>
<td>Breeds of Livestock</td>
<td>Ag 121</td>
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<tr>
<td>3</td>
<td>Equine Management Practices</td>
<td>Equine Center</td>
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<tr>
<td>4</td>
<td>Sheep Management Practices</td>
<td>Sheep Center</td>
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<tr>
<td>5</td>
<td>Beef Cattle Management Practices</td>
<td>Beef Center</td>
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<tr>
<td>6</td>
<td>Dairy Cattle Management Practices</td>
<td>Ag 121/Local Dairy</td>
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<tr>
<td>7</td>
<td>Swine Management Practices</td>
<td>Swine Center</td>
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<td>8</td>
<td>Reproductive Physiology</td>
<td>Ag 121</td>
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<td>9</td>
<td>Evaluation of Market Animals</td>
<td>Swine Center</td>
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<tr>
<td>10</td>
<td>Poultry Management Practices (Tour SFA Broiler Farm)</td>
<td>Poultry Center</td>
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<tr>
<td>11</td>
<td>Nutrition (Tour SFA Feed Mill &amp; Feed Evaluation)</td>
<td>Poultry Center</td>
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<tr>
<td>12</td>
<td>Carcass Processing and Animal Products</td>
<td>Ag 121/Pilgrim’s</td>
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<td>13</td>
<td><strong>THANKSGIVING HOLIDAY!</strong></td>
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<tr>
<td>14</td>
<td><strong>LAB FINAL</strong></td>
<td>Ag 121</td>
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## GRADING SYSTEM:

- **A** = 90 %
- **B** = 80 - 89 %
- **C** = 70 - 79 %
- **D** = 60 - 69 %
- **F** = LESS THAN 60 %

## POINT SYSTEM:

- **LAB QUIZZES** 200
- **LAB PARTICIPATION** 100
- **FINAL EXAM** 200

TOTAL 500