INTRODUCTORY ANIMAL SCIENCE PRACTICUM
ANS 150
SPRING 2018

INSTRUCTOR: Dr. John Michael Mehaffey
Room 103
Agriculture Building

OFFICE HOURS: MW 8 – 9 am, 1-3 pm; TR 8 – 9 am, 3 – 5 pm
Office: 936-468-4319
Cell: 806-790-4330
E-mail: mehaffeyjm@sfasu.edu

LAB: M 12:30 – 2:20 & 3:00 - 4:50 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
INTRODUCTORY ANIMAL SCIENCE PRACTICUM

SPRING 2018

TENTATIVE SCHEDULE

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<th>TOPIC</th>
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<td>Ag 121</td>
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<tr>
<td>Week 2 Breeds of Livestock</td>
<td>Ag 121</td>
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<tr>
<td>Week 3 Sheep &amp; Goat Management Practices</td>
<td>Sheep Center</td>
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<td>Week 4 Companion Animals</td>
<td>Ag 121</td>
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<tr>
<td>Week 5 Beef Cattle Management Practices</td>
<td>Beef Center</td>
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<td>Week 6 Agriculture Communications</td>
<td>Ag 121</td>
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<td>Week 7 Equine Management Practices</td>
<td>Equine Center</td>
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<td>Week 8 Spring Break</td>
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<td>Week 9 Evaluation of Market Animals</td>
<td>Swine Center</td>
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<td>Week 10 Swine Management Practices</td>
<td>Swine Center</td>
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<tr>
<td>Week 11 Poultry Management Practices</td>
<td>Poultry Center</td>
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<td>Week 12 Nutrition (Tour SFA Feed Mill &amp; Feed Evaluation)</td>
<td>Poultry Center</td>
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<td>Week 13 Reproductive Physiology</td>
<td>Ag 121</td>
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<td>Week 14 Processing and Dairy</td>
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<td>Week 15 LAB FINAL</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

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TOTAL 500
Lab Descriptions

Introduction and Terminology
In this portion of the lab the student will learn about the terminology associated with livestock in cattle, dairy, sheep, goats, swine, and poultry.

Breeds of Livestock
In this portion of the lab the student will learn about the breeds of livestock in cattle, dairy, sheep, goats, swine, and poultry and what they are utilized for within the industry.

Sheep Management
Students learn practices and management techniques in sheep and goat industry including, but not limited to, hoof trimming and deworming.

Equine Management
Students learn practices and management techniques for the equine industry including, but not limited to, aging by teeth, hoof care, saddling, and conformation.

Beef Cattle Management
Students learn practices and management techniques in beef cattle industry including, but not limited to, showmanship, chute work, vaccinations, and dehorning.

Swine Management
Students learn practices and management techniques in swine industry including, but not limited to, processing a litter of piglets, breeding, feeding, and farrowing.

Dairy Cattle Management
Students learn practices and management techniques in dairy industry from visiting the Engle dairy.

Reproductive Physiology
Students learn practices and management techniques in the reproduction of livestock species as well as understanding male and female anatomy.

Evaluation of Market Animals
Students learn practices and techniques for evaluating livestock for muscling, fat cover, structural correctness, and evaluating carcass quality.

Poultry Management
Students learn practices and management techniques in the broiler industry including, but not limited to, feeding, house management, and treatment.

Nutrition
Students learn practices and management for milling feed and producing feed for livestock.
Carcass Processing and Animal Products
Students learn practices and management techniques for the harvesting of livestock animals as well as evaluating some common products in the meat industry.