Poultry Selection and Evaluation
POSC 2102.020 & 2202.001L
Department of Agriculture
Stephen F. Austin State University
Fall 2020

Instructor: Garret Ashabranner M.S.

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Office: Poultry Farm Office

Office Hours: By appointment only

Lecture: MW 1:00 – 1:50 pm
Lab: M 2:00 – 3:50 pm
Room: Poultry Research Center (Classroom)
13760 US Highway 259
Nacogdoches, Texas 75965
The first class will be at the campus or through zoom.
(check D2L for further instruction)

Text: SFASU Poultry Selection and Evaluation Manual (Required)
- The text is comprised of reading and lab material as the note packets for lecture.
- It is provided online through D2L and well as in the bookstore.
- If you choose to not buy it from the bookstore, you will be required to print material and notes off for yourself from D2L.

Description: Two hours lecture, two hours lab per week. Techniques of evaluation and selection of poultry and poultry products. Subjective evaluation of breeders, broilers, commercial layers, alternative poultry, and market products.
COVID-19 MASK POLICY Masks (cloth face coverings) must be worn over the nose and mouth at all times in this class and appropriate physical distancing must be observed. Students not wearing a mask and/or not observing appropriate physical distancing will be asked to leave the class. All incidents of not wearing a mask and/or not observing appropriate physical distancing will be reported to the Office of Student Rights and Responsibilities. Students who are reported for multiple infractions of not wearing a mask and/or not observing appropriate physical distancing may be subject to disciplinary actions.


Program Learner Outcomes:

1. **Technical Thinking** - The student will demonstrate competence of technical subject matter in poultry sciences.
2. **Communication** - The student will demonstrate effective oral and written communication skills.
3. **Leadership** - The student will exhibit leadership and other interpersonal skills needed for career placement and advancement.
4. **Critical Thinking** - The student will exhibit problem solving skills based on quantitative and analytical reasoning.
5. **Critical Skills** - The student will demonstrate knowledge of poultry production facilities.

Grading Policy: Lecture and lab will be taught separate, but given the same grade.

Lecture and Lab:
- 2 Major Exams.......................200 pts. A = 700 - 630
- Lab Evaluations (25 pt. each) ...200 pts. B = 629 - 560
- Outside Assignments(40pt. E.) .200 pts. C = 559 - 490
- Personalized Lab Manual.........100 pts. D = 489 - 420
- Total pts. ..........................700 pts.

All exams will be closed book. Each major exam will consist of a series of exam questions related to the information discussed in lecture and/or lab from the identified sections outlined under “Tentative Lecture/Lab Schedule” (see below). Exams will be comprised from a variety of listing, multiple choice, fill-in-the-blank, short answer, and labeling questions. If you know in advance that you are going to miss an exam, please let me know as soon as possible. In case of an emergency, you or someone you know should contact me as soon as possible (refer to the top for contact info.). Only excusable or legitimate excuses will allow you to makeup the missed exam. The validity of the excuse will be determined by the instructor before the makeup exam will be scheduled. **All makeup exams will be made up within three days of the missed exam date.**

The final exam is scheduled for Monday, December 7th 1 P.M.
Lab Evaluation:
During this course you will be required to apply techniques discussed during lecture to hands-on lab practices to fully achieve the course objectives. Lab evaluations will be assigned to evaluation your concept of each section of the course. Each lab evaluation will correspond to the current lecture topic. You will be required to evaluate/select the poultry products based upon the corresponding scale taught during lecture. There will be a total of 8 lab evaluations at 25 pts. each for a total of 200 pts.

Outside Assignments:
Throughout the semester you will be asked to research and write a summary over current or important topics that apply to the selection and evaluation of poultry & poultry-related products. You will write four separate, one page summary papers. Each paper will be worth 40 pts. each.

Personalized Lab Manual:
Over the course of the semester you will be required to do lab work that coincides with lecture topics. As a means to strengthen your understanding of the subject, lab work will be attached to a notebook which will make up your personalized lab manual. More information will be provided as the semester progresses.

Attendance:
Attendance in lecture and lab is mandatory. Attendance will be checked daily, but it will not directly affect your final grade. However, at the end of the semester any borderline grades will be greatly influenced by attendance and tardiness. Chronic tardiness will not be allowed. It will be left to the discretion of the instructor to put a stop to chronic tardiness.

Student Expectations:
In poultry evaluation and selection you will be to handle eggs, processed poultry, and live chickens, so dress accordingly.

Student Academic Dishonesty Policy (4.1)
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/student_academic_dishonesty.pdf
Academic Accommodation for Students with Disabilities Policy (6.1)
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/

Course Grades Policy (5.5)
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. Please read the complete policy at http://www.sfasu.edu/policies/5.5_course-grades.pdf

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 10.4). 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. Please read the complete policy at http://www.sfasu.edu/policies/student-code-of-conduct_10.4.pdf

Responsible Use of Technology
It is expected that all students will only use cell phones, PDAs, laptop computers, MP3 players and other technology outside of class time or when appropriate in class. Answering a cell phone, texting, listening to music or using a laptop computer for matters unrelated to the course may be grounds for dismissal from class or other penalties.

Tentative COVID19 Update:
This class is extremely lab heavy, so there will not be an online section unless absolutely necessary. If the university shuts down again due to COVID19 we will have class online via zoom. If a student tests positive I will tailor an online section for that student.
### PLS 252 – Tentative Lecture/Lab Schedule

<table>
<thead>
<tr>
<th>Date</th>
<th>Topic</th>
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<tbody>
<tr>
<td>8/24 – 8/26</td>
<td>Introduction – Course Information</td>
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<td>- Outside Assignment #1</td>
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<tr>
<td>8/31 – 9/2</td>
<td>Introduction into the Commercial Egg Industry</td>
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<tr>
<td>9/7 – 9/9</td>
<td>Grading Exterior Eggs</td>
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<td>- Outside assignment #2</td>
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<tr>
<td>9/14 – 9/16</td>
<td>Standards for Interior Quality for Eggs</td>
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<td>9/21 – 9/23</td>
<td>Interior Quality by Broken-out Method</td>
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<td>9/28 – 9/30</td>
<td>Grading Ready-To-Cook Poultry</td>
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<td>- Outside assignment #3</td>
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<tr>
<td>10/5 – 10/7</td>
<td>Evaluating Further Processed Poultry Products</td>
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<td>10/12 – 10/14</td>
<td><strong>Midterm Exam</strong></td>
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<td>10/19 – 10/21</td>
<td>Placing Pullets for Future Production</td>
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<td>- Outside assignment #4</td>
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<tr>
<td>10/26 – 10/28</td>
<td>Placing Hens for Egg Production</td>
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<td>11/2 – 11/4</td>
<td>Judging Broiler Breeders Males and Females</td>
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<td>11/9 – 11/11</td>
<td>Judging Broilers</td>
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<td>- Outside assignment #5</td>
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<td>11/16 – 11/18</td>
<td>Judging Alternative Poultry</td>
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<td>11/23 – 11/25</td>
<td>Thanksgiving Holiday</td>
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<td>11/30 – 12/2</td>
<td>Catch up lecture</td>
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<td>12/7</td>
<td><strong>Final Exam</strong></td>
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<td>- Monday 1:30-4:00</td>
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