INTRODUCTORY ANIMAL SCIENCE LABORATORY  
ANSC 1150  
FALL 2023

INSTRUCTOR: Dr. John Michael Mehaffey  
Room 103  
Agriculture Building

OFFICE HOURS: MW 8 – 12 pm  
Office: 936-468-4319  
E-mail: mehaffeyjm@sfasu.edu

LAB SECTIONS:  
020: M 12:30-2:20 Ag 117  
021: M 3:00-4:50 Ag 121  
022: W 3:00-4:50 Ag 117  
023: T 3:00-4:50 Ag 117  
024: R 12:30-2:20 Ag 110

COURSE DESCRIPTION:  
Introductory laboratory in the modern methods of producing, processing and marketing of animals and animal products.

Course Credit Hour Justification  
ANSC 1150 “Introductory Animal Science Lab” (1 credit lab). The lecture (ANSC 1331) and lab are not required concurrently. The class meets once a week (one 110-minute lab) for 15 weeks and also meets for a 2-hour final exam. Students are required to take a weekly quiz and a comprehensive final examination. Students are also required to submit weekly outside assignments that are completed outside of normal class time. These requirements take at least 2 hours of out-of-class student work each week to complete.

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
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 (ANSC 1150)
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. (ANSC 1150)

ATTENDANCE AND PUNCTUALITY POLICY
Attendance and punctuality are core skills to have as an engaged student and for a successful career. Therefore, all agriculture faculty have adopted the following policy for unexcused absences.

Excuses can either be provided as hard copy or electronically. **Documentation for excused absences is due within 10 days of the absence,** and no documentation from previously missed classes will be accepted past the Friday before finals at 5 PM.

For reference, below are examples of excused absences.
1. Approved university activities (require documentation from sponsor and advanced notice, see below)
2. Death or major illness of an immediate family member (requires documentation and notice as soon as possible)
3. Major illness of yourself (requires a doctor's note).

If you miss class for any other reason and feel your absence should be excused, you must provide me with a typed memo explaining why the absence should be excused and provide appropriate documentation. This memo must be provided within one week of the absence. All other absences are considered unexcused.

**Punctuality Policy**
All ag faculty take attendance at the beginning of their classes. Tardy attendance will be counted as unexcused absences at the discretion of the professor.
**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, unless you have faculty approval.

**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

**Academic Integrity (4.1)**
*The Code of Student Conduct and Academic Integrity* outlines the prohibited conduct by any student enrolled in a course at SFA. It is the responsibility of all members of all faculty, staff, and students to adhere to and uphold this policy.

Articles IV, VI, and VII of the new Code of Student Conduct and Academic Integrity outline the violations and procedures concerning academic conduct, including cheating, plagiarism, collusion, and misrepresentation. Cheating includes, but is not limited to: (1) Copying from the test paper (or other assignment) of another student, (2) Possession and/or use during a test of materials that are not authorized by the person giving the test, (3) Using, obtaining, or attempting to obtain by any means the whole or any part of a non-administered test, test key, homework solution, or computer program, or using a test that has been administered in prior classes or semesters without permission of the Faculty member, (4) Substituting for another person, or permitting another person to substitute for one’s self, to take a test, (5) Falsifying research data, laboratory reports, and/or other records or academic work offered for credit, (6) Using any sort of unauthorized resources or technology in completion of educational activities.

Plagiarism is the appropriation of material that is attributable in whole or in part to another source or the use of one’s own previous work in another context without citing that it was used previously, without any indication of the original source, including words, ideas, illustrations, structure, computer code, and other expression or media, and presenting that material as one’s own academic work being offered for credit or in conjunction with a program course or degree requirements.

Collusion is the unauthorized collaboration with another person in preparing academic assignments offered for credit or collaboration with another person to commit a violation of any provision of the rules on academic dishonesty, including disclosing and/or distributing the contents of an exam.
Misrepresentation is providing false grades or résumés; providing false or misleading information in an effort to receive a postponement or an extension on a test, quiz, or other assignment for the purpose of obtaining an academic or financial benefit for oneself or another individual or to injure another student academically or financially.

Withheld Grades Semester 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 coursework 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 to compute the grade point average. For additional information, go to https://www.sfasu.edu/policies/course-grades-5.5.pdf.

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 promptly may delay your accommodations. For additional information, go to http://www.sfasu.edu/disabilityservices/.

Student Wellness and Well-Being
SFA values students’ overall well-being, mental health and the role it plays in academic and overall student success. Students may experience stressors that can impact both their academic experience and their personal well-being. These may include academic pressure and challenges associated with relationships, emotional well-being, alcohol and other drugs, identities, finances, etc. If you are experiencing concerns, seeking help, SFA provides a variety of resources to support students’ mental health and wellness. Many of these resources are free, and all of them are confidential.

On-campus Resources:
The Dean of Students Office (Rusk Building, 3rd floor lobby)
www.sfasu.edu/deanofstudents
936.468.7249
dos@sfasu.edu
SFA Human Services Counseling Clinic Human Services, Room 202
www.sfasu.edu/humanservices/139.asp
936.468.1041

The Health and Wellness Hub “The Hub”
Location: corner of E. College and Raguet St.
To support the health and well-being of every Lumberjack, the Health and Wellness Hub offers comprehensive services that treat the whole person – mind, body and spirit. Services include:

- Health Services
- Counseling Services
- Student Outreach and Support
- Food Pantry
- Wellness Coaching
- Alcohol and Other Drug Education

[www.sfasu.edu/thehub](http://www.sfasu.edu/thehub)
936.468.4008
[thehub@sfasu.edu](mailto:thehub@sfasu.edu)

**Crisis Resources:**

- Burke 24-hour crisis line: 1.800.392.8343
- National Suicide Crisis Prevention: 9-8-8
- Suicide Prevention Lifeline: 1.800.273.TALK (8255)
- Crisis Text Line: Text HELLO to 741-741
### TENTATIVE SCHEDULE

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<th>TOPIC</th>
<th>LOCATION</th>
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<tbody>
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<td>Week 1 Introduction and Terminology</td>
<td>Ag Building</td>
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<td>Week 2 Breeds of Livestock</td>
<td>Ag Building</td>
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<tr>
<td>Week 3 Swine Management Practices</td>
<td>Swine Center</td>
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<tr>
<td>Week 4 Biosecurity</td>
<td>Swine Center</td>
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<tr>
<td>Week 5 Goat Management Practices</td>
<td>Beef Center</td>
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<td>Week 6 Beef Cattle Management Practices</td>
<td>Beef Center</td>
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<tr>
<td>Week 7 Poultry Management Practices</td>
<td>Poultry Center</td>
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<tr>
<td>Week 8 Equine Management Practices</td>
<td>Equine Center</td>
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<tr>
<td>Week 9 Reproduction &amp; Genetics</td>
<td>Beef Center</td>
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<td>Week 10 Feedstuffs</td>
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<td>Week 11 Animal Health</td>
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<tr>
<td>Week 12 Animal Selection</td>
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<td>Week 13 Animal Products</td>
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<td>Week 14 THANKSGIVING BREAK</td>
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<td>Week 15 LAB FINAL</td>
<td>Online/Ag Building</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                                | 20%
- LAB EXERCISES                             | 20%
- LAB PARTICIPATION                         | 10%
- FINAL EXAM                                | 50%

100%