Animal Nutrition  
ANSC 3333 – Department of Agriculture  
Spring 2024  

Instructor: Dr. Erin G. Brown  
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Office: Room 106 – Agriculture Building  
Telephone: 468-4433 (Office)  
Email: browneg@sfasu.edu  

Office Hours: W 10:00 am – 12:00 pm; TR 9:00 am – 11:00 am  
Lecture: TR 11:00 am - 12:15 pm  
Room: 121 Agriculture Building  


Course Description: Understand the nature, function and metabolism of nutrients in animal production.  

Program Learning Outcomes: This is a general education core curriculum course and no specific program learning outcomes for this major are addressed in this course.  

Student Learning Outcomes:  
1. The student will demonstrate competence of technical subject matter in animal and poultry sciences.  
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.  

Objectives:  
1. To introduce the student to the field of animal nutrition  
2. To acquaint students with the basic anatomical differences between the various species of animals.  
3. To help the student understand the division of feedstuffs into nutrient classes.  
4. To understanding the function, digestion and metabolism of the various nutrients.  

Grading: Your grade will be based on your performance in lecture (major quizzes = 350 points; Presentation = 50 pts).  

Attendance Policy: You are expected to attend lecture.  
The lowest major lecture quiz will be dropped. Major quizzes may be made up on the day the student returns to class from an excused absence with a note and will be administered during class time. The excuse note must be presented on the day the student returns to class when the quiz is administered, no exceptions. Any student wanting to replace a low major quiz grade may take the final and the percentage on the final will be used to calculate the replacement major lecture quiz grade.  

Lecture Major Quizzes: There will be 7 major lecture quizzes during the semester each worth 50 points. The lowest major lecture quiz will be dropped. Major quizzes will not be returned to students. Major quizzes may be made up on the day the student
returns to class from an excused absence with a note and will be administered during class time. The excuse note must be presented on the day the student returns to class when the quiz is administered, no exceptions. The student must notify the instructor of the excused absence prior to missing class if it is a university related absence. The instructor must be notified of illness on the day of the quiz and return with a doctor’s excuse to take the quiz upon returning to class. The instructor must be notified of other excused absences the day the absence occurs and return with proof of absence.

Final Exam: May 7 10:30 am – 12:30 pm

<table>
<thead>
<tr>
<th>Score Card</th>
<th>Lecture Grade</th>
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<tbody>
<tr>
<td>Major Quiz 1 (50 pts)</td>
<td>________</td>
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<td>Major Quiz 2 (50 pts)</td>
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<td>Major Quiz 3 (50 pts)</td>
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<td>Major Quiz 4 (50 pts)</td>
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<td>Major Quiz 5 (50 pts)</td>
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<td>Major Quiz 6 (50 pts)</td>
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<tr>
<td>Major Quiz 7 (50 pts)</td>
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<tr>
<td>Nutrition Presentation (50 pts)</td>
<td>________</td>
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<tr>
<td>Lecture (400 pts total)</td>
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Final Grade (%) = (total lecture pts ÷ 350) * 100

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
936.468.4008
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
# Animal Nutrition Lecture Schedule

<table>
<thead>
<tr>
<th>Date</th>
<th>Lecture Topic</th>
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<tbody>
<tr>
<td>Jan 30</td>
<td>Concepts in Nutrition</td>
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<tr>
<td></td>
<td>Methods of Analysis</td>
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<tr>
<td>Feb 8</td>
<td>Major Quiz 1</td>
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<td></td>
<td>Gastrointestinal Tract and Nutrition</td>
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<td>Feb 27</td>
<td>Major Quiz 2</td>
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<td>Nutrients (Water and Carbohydrates)</td>
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<td>Feb 27</td>
<td>Major Quiz 3</td>
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<td>Nutrients (Protein and Fats)</td>
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<td>March 7</td>
<td>Major Quiz 4</td>
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<td></td>
<td>CHO digestion and metabolism</td>
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<td>Protein digestion and metabolism</td>
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<td>March 28</td>
<td>Major Quiz 5</td>
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<td>Fat digestion and metabolism</td>
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<td>Measuring Digestibility</td>
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<td>April 11</td>
<td>Major Quiz 6</td>
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<td>Feeding Standards</td>
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<td>Minerals</td>
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<td>Vitamins</td>
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<td>April 30</td>
<td>Major Quiz 7</td>
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Animal Nutrition ANSC 3333
Nutrition Topic Presentation

Topic Due: January 25
Presentations due: January 30
Presentation date:

Purpose: To understand a “real” nutrition topic that you have encountered in your life.

The topic of your presentation is wide open to any nutrition related topic/idea. Your presentation should present the claim or idea and then present scientific findings to prove/disprove the claim.

On a separate page, you must have literature cited. Use peer-reviewed publications (ex: Journal of Animal Science). Do not use webpage citations. You need at least 6 peer-reviewed references. Your references should be recent within the last 5 years.

Length of presentation: The presentation needs to present the topic and provide evidence for the claim of the topic. You will need to build a powerpoint presentation. The presentation will be 3-5 minutes in length.

Answer the following questions in your presentation:
1. What does the product claim? Why is it used?
2. What scientific evidence from the literature supports or opposes the product claim?
3. Present support – graphs, tables – showing increases, decreases, improvements, findings, % changes
4. Not a personal opinion presentation.

References: Use the format provided in the AgPrimer guide book. This can be found on d2l in the class material.