Course Syllabus ANS 317 – Introduction to Animal Science

Spring Semester, 2016 TH 3:00- 4:50 AM. Dairy Lab

Instructor: Roger Skipper MS.

Adjunct Instructor.

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Phone 903-227-3464

Office Hours: Tuesday 1:30-2:30

Materials: TBD

Text:

No text is required for this course; however I will be referring to the Handbook of Livestock Management by Richard Battaglia.

Course Description:

This course will provide an overview and understanding of livestock management techniques including health, facilities, animal handling, nutrition and reproduction. The Course will cover application of animal handling and management techniques for beef, goat, dairy, swine, sheep and poultry.

Course Objectives:

The student should be able to apply principles and concepts to make management decisions. The course will present and explore options available to livestock producers in techniques. The students will gain experience with different livestock management practices

Student Learning Outcomes:

This course is designed to provide an overview and understanding of common and routine livestock management techniques, facilities and decision making. Students will know how to palpate cattle, to administer vaccinations, minor surgical techniques, freeze branding, hoof care, proper restraint, and safety in working with animals. Students are expected to show proficiency in all topics presented on the course outline. Objectives include, but are not limited to the following:

Facilities: Basic needs and modern availability and their application.

Beef: Deworming, dehorning, vaccines, ear tags, castrating, fly control, palpation, semen

evaluation, BCS of cattle

Goats and Sheep: Vaccines, parasites & deworming, trimming feet

Dairy: Tour a modern dairy and facilities

Swine: Baby management- iron shots, ear notching, castrating

Class:

Generally, lectures will occur at beginning of class and labs will follow or be the following scheduled class period. All labs will end with discussion and review.

Class begins at 3:00 PM. Be ready for class!

Course Requirements

Methods of Evaluation and Grading.

Attendance and Participation		200
Quizzes and projects		100
Midterm Exam		100
Final Exam		100
	Total	500 pts
Extra Credit		
Beef Quality Assurance		10 pts

 $A = \ge 90\%$, B = 80-90%, C = 70-80%, D = 60-70%, F = < 60% Standard Grading Scale

Attendance: Attendance in class will be taken at the beginning of each lecture period in the form of a daily question where students will write down an answer to be turned in.

Correct answer -= +1 Incorrect answer or excused absence = 0 No Answer = "unexcused absence" = -1.

Be attentive in class without disruption. No tobacco, No cell phone use, please respect your fellow classmates. Being late is a disruption!

Participation: This is a techniques class, **participation is mandatory**. As such the experience of those techniques will give the student the ability to understand the practice and apply decisions.

Quizzes will be given at the instructor's discretion. They will cover class lecture, lab activities, and or homework assignments. An Excused Absence (instructor notified ahead of time or act of nature) will merit a makeup quiz.

Individual assignments or projects are due at time stated. Late assignments will be docked $10\,\%$ each class period they are late.

Crews: You will be randomly assigned into "Crews" for the duration of the class. Each crew will be responsible for working together on livestock and projects

Crew Projects: Topics will be chosen based on exercises done in class up to that point. Presentations will be 20 minutes in length and everyone must participate with questions to follow.

I do reserve the right to assign a project, paper, etc. at any time if I fill necessary.

Safety

The inherent nature of animals indicates the chance of injury. Never put yourself or others in harm's way and be mindful of developing dangers and act appropriately. Dress appropriately for the job, not to impress. Be prepared for weather and dirty conditions. No open toed shoes, high heels, lose fitting clothing or jewelry.

Useful Websites for study or Research material.

Current Agriculture News Agriculture.com http://www.agriculture.com/

Beef Quality Assurance http://www.bqa.org/

Noble Foundation Agriculture http://www.noble.org/ag/

Texas Animal Health Commission http://www.tahc.state.tx.us/

UNIVERSITY POLICIES

ADA Statement

Students with Disabilities:

The Americans with Disabilities Act (ADA) is a federal anti-discrimination statute that provides comprehensive civil rights protection for persons with disabilities. Among other things, this legislation requires that all students with disabilities be guaranteed a learning environment that provides for reasonable accommodation of their disabilities. If you have a disability requiring an accommodation, please contact:

Office of Student Disability Resources and Services

Texas A&M University-Commerce

Gee Library Room 132

Phone (903) 886-5150 or (903) 886-5835

Fax (903) 468-8148

StudentDisabilityServices@tamuc.edu

Student Conduct

All students enrolled at the University shall follow the tenets of common decency and acceptable behavior conducive to a positive learning environment. (See Code of Student Conduct from Student Guide Handbook).