

ANS 1319: Introduction to Animal Science Course Syllabus: Spring 2019 WEB - BASED

INSTRUCTOR INFORMATION

Instructor:	Dr. Megan Owen		
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Office number/ fax:	903-886-5717 Fax 903-886-5990		
Office hours:	By appointment via email, and I have an open-door policy, meaning, when I am in my office, I will try make myself available to you.		

E mail:

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COURSE INFORMATION

Materials – Textbooks, Readings, Supplementary Readings

TEXTBOOK:

No textbook is required, but the following textbook is encouraged if the student has very minimal livestock experience: Scientific Farm Animal Production, 11th Edition – Field/ Pearson, Columbus, Ohio.

ISBN #: 978-0-1337-6720-9

COURSE DESCRIPTION: Study of the identification, anatomy, and production systems of domestic livestock animals.

COURSE OBJECTIVES:

- 1. To familiarize the students with the types, breeds, and classification of livestock animals.
- 2. To provide the students with an insight into the anatomical features of various species, types, and classifications of livestock.
- 3. To develop a basic and working knowledge of the skills to evaluate these various livestock species, types, and classifications.

STUDENT LEARNING OUTCOMES:

Students completing this course should:

- 1. Be knowledgeable about the breeds, types, and classifications of domestic livestock.
- 2. Understand the anatomical features of various species, types, and classifications of livestock.
- 3. Be familiar with the skills to evaluate domestic livestock.
- 4. Student progress will be evaluated by quizzes, exams, and online discussions over class content.

COURSE REQUIREMENTS: (COURSE EXPECTATIONS)

Instructional methodology will include online lecture and discussion and engagement. Please refer to the grading policy for a breakdown of student evaluation. Outside readings and assignments may be included.

Student Responsibilities or Tips for Success in the Course

Examples include: Regularly logging into the course website, approximately 2 hours of weekly study and 2 hours of participation time expected. These anticipated times are an estimation and may require more or less.

Software Required: Any Internet vehicle including Google Chrome, Firefox, etc that follows that below supported browsers. Also, lecture materials, supplemental worksheets, videos, and slides will be available on D2L which will need to be opened using Adobe PDF, Microsoft Word, and Microsoft Power Point.

Minimal Technical Skills Needed

Examples include: Using the learning management system, using Microsoft Word and PowerPoint, using presentation and graphics programs, etc.

Optional Texts and/or Materials: There will be links to images, videos, and other supplemental materials.

GRADING POLICY:

Grading: The final grade in the course will be based on your accumulated total points during the semester according to the following distribution:

0	0	
	Points	<u>% of grade</u>
4 Exams	450	64
Attendance	30	4
8 Discussions	120	17
7 Homeworks	100	15
TOTAL POINTS	700	100%

Final grades are based on the following scale:

A = 89.5% or greater B = 79.5 - 89.4%C = 69.5 - 79.4%D = 59.5 - 69.4%F = fewer than 59.4%

Assessments

A discussion topic will be prompted every week or so. Each student will be responsible for responding to the initial discussion prompt and then responding to at least 1 other students post unless otherwise stated in the post. These posts need to be thought out and exhibit critical thinking and meet all points listed within the initial discussion prompt to receive full credit. All posts and replies to posts need to be professional and courteous.

The final exam will be comprehensive and due by 5/8/2020 at 11:00 pm. It will cover all material that was provided through the PowerPoint lecture materials for each module.

TECHNOLOGY REQUIREMENTS

Browser support

D2L is committed to performing key application testing when new browser versions are released. New and updated functionality is also tested against the latest version of supported browsers. However, due to the frequency of some browser releases, D2L cannot guarantee that each browser version will perform as expected. If you encounter any issues with any of the browser versions listed in the tables below, contact D2L Support, who will determine the best course of action for resolution. Reported issues are prioritized by supported browsers and then maintenance browsers.

Supported browsers are the latest or most recent browser versions that are tested against new versions of D2L products. Customers can report problems and receive support for issues. For an optimal experience, D2L recommends using supported browsers with D2L products.

Maintenance browsers are older browser versions that are not tested extensively against new versions of D2L products. Customers can still report problems and receive support for critical issues; however, D2L does not guarantee all issues will be addressed. A maintenance browser becomes officially unsupported after one year.

Note the following:

- Ensure that your browser has JavaScript and Cookies enabled.
- For desktop systems, you must have Adobe Flash Player 10.1 or greater.
- The Brightspace Support features are now optimized for production environments when using the Google Chrome browser, Apple Safari browser, Microsoft Edge browser, and Mozilla Firefox browsers.

Browser	Supported Browser Version(s)	Maintenance Browser Version(s)
Microsoft® Edge	Latest	N/A
Mozilla® Firefox®	Latest, ESR	N/A
Google® Chrome™	Latest	N/A
Apple® Safari®	Latest	N/A

Desktop Support

Tablet and Mobile Support

Device	Operating System	Browser	Supported Browser Version(s)
Android™	Android 4.4+	Chrome	Latest
Apple	iOS®	Safari, Chrome	The current major version of iOS (the latest minor or point release of that major version) and the previous major version of iOS (the latest minor or point release of that major version). For example, as of June 7, 2017, D2Lsupports iOS 10.3.2 and iOS 9.3.5, but not iOS 10.2.1, 9.0.2, or any other version. Chrome: Latest version for the iOS browser.
Windows	Windows 10	Edge, Chrome, Firefox	Latest of all browsers, and Firefox ESR.

- You will need regular access to a computer with a broadband Internet connection. The minimum computer requirements are:
 - 512 MB of RAM, 1 GB or more preferred
 - Broadband connection required courses are heavily video intensive
 - Video display capable of high-color 16-bit display 1024 x 768 or higher resolution
- You must have a:
 - o Sound card, which is usually integrated into your desktop or laptop computer
 - Speakers or headphones.
 - *For courses utilizing video-conferencing tools and/or an online proctoring solution, a webcam and microphone are required.
- Both versions of Java (32 bit and 64 bit) must be installed and up to date on your machine. At a minimum Java 7, update 51, is required to support the learning management system. The most current version of Java can be downloaded at: <u>JAVA web site</u> <u>http://www.java.com/en/download/manual.jsp</u>
- Current anti-virus software must be installed and kept up to date.

Running the browser check will ensure your internet browser is supported.

Pop-ups are allowed. JavaScript is enabled. Cookies are enabled.

- You will need some additional free software (plug-ins) for enhanced web browsing. Ensure that you download the free versions of the following software:
 - o Adobe Reader https://get.adobe.com/reader/
 - o Adobe Flash Player (version 17 or later) https://get.adobe.com/flashplayer/
 - <u>Adobe Shockwave Player</u> <u>https://get.adobe.com/shockwave/</u>
 - Apple Quick Time http://www.apple.com/quicktime/download/
- At a minimum, you must have Microsoft Office 2013, 2010, 2007 or Open Office. Microsoft Office is the standard office productivity software utilized by faculty, students, and staff. Microsoft Word is the standard word processing software, Microsoft Excel is the standard spreadsheet software, and Microsoft PowerPoint is the standard presentation software. Copying and pasting, along with attaching/uploading documents for assignment submission, will also be required. If you do not have Microsoft Office, you can check with the bookstore to see if they have any student copies.

ACCESS AND NAVIGATION

You will need your campus-wide ID (CWID) and password to log into the course. If you do not know your CWID or have forgotten your password, contact the Center for IT Excellence (CITE) at 903.468.6000 or <u>helpdesk@tamuc.edu</u>.

Note: Personal computer and internet connection problems do not excuse the requirement to complete all course work in a timely and satisfactory manner. Each student needs to have a backup method to deal with these inevitable problems. These methods might include the availability of a backup PC at home or work, the temporary use of a computer at a friend's home, the local library, office service companies, Starbucks, a TAMUC campus open computer lab, etc.

COMMUNICATION AND SUPPORT

Brightspace Support

Need Help?

Student Support

If you have any questions or are having difficulties with the course material, please contact your Instructor.

Technical Support

If you are having technical difficulty with any part of Brightspace, contact Brightspace Technical Support at 1-877-325-7778 or click **Chat** or click on the words "click here" to submit an issue via



please on the **Live** email.

System Maintenance

Please note that on the 4th Sunday of each month there will be System Maintenance which means the system will not be available 12 pm-6 am CST.

Interaction with Instructor Statement

The instructor's communication response time and feedback on assessments will be as quickly as possible.

COURSE AND UNIVERSITY PROCEDURES/POLICIES

Course Specific Procedures/Policies

Late work will not be accepted.

Syllabus Change Policy

The syllabus is a guide. Circumstances and events, such as student progress, may make it necessary for the instructor to modify the syllabus during the semester. Any changes made to the syllabus will be announced in advance.

University Specific Procedures

Student Conduct

All students enrolled at the University shall follow the tenets of common decency and acceptable behavior conducive to a positive learning environment. The Code of Student Conduct is described in detail in the <u>Student Guidebook</u>.

http://www.tamuc.edu/Admissions/oneStopShop/undergraduateAdmissions/studentGuidebook.aspx

Students should also consult the Rules of Netiquette for more information regarding how to interact with students in an online forum: <u>Netiquette http://www.albion.com/netiquette/corerules.html</u>

TAMUC Attendance

Attendance will include completing one assignment, exam, or discussion post per week.

For more information about the attendance policy please visit the <u>Attendance</u> webpage and <u>Procedure</u> <u>13.99.99.R0.01</u>.

http://www.tamuc.edu/admissions/registrar/generalInformation/attendance.aspx

http://www.tamuc.edu/aboutUs/policiesProceduresStandardsStatements/rulesProcedures/13students/ac ademic/13.99.99.R0.01.pdf

Academic Integrity

Students at Texas A&M University-Commerce are expected to maintain high standards of integrity and honesty in all of their scholastic work. For more details and the definition of academic dishonesty see the following procedures:

Undergraduate Academic Dishonesty 13.99.99.R0.03

http://www.tamuc.edu/aboutUs/policiesProceduresStandardsStatements/rulesProcedures/13students/un dergraduates/13.99.99.R0.03UndergraduateAcademicDishonesty.pdf

Graduate Student Academic Dishonesty 13.99.99.R0.10

http://www.tamuc.edu/aboutUs/policiesProceduresStandardsStatements/rulesProcedures/13students/gr aduate/13.99.99.R0.10GraduateStudentAcademicDishonesty.pdf

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 162 Phone (903) 886-5150 or (903) 886-5835 Fax (903) 468-8148 Email: <u>studentdisabilityservices@tamuc.edu</u> Website: <u>Office of Student Disability Resources and Services</u> http://www.tamuc.edu/campusLife/campusServices/studentDisabilityResourcesAndServices/

Nondiscrimination Notice

Texas A&M University-Commerce will comply in the classroom, and in online courses, with all federal and state laws prohibiting discrimination and related retaliation on the basis of race, color, religion, sex, national origin, disability, age, genetic information or veteran status. Further, an environment free from discrimination on the basis of sexual orientation, gender identity, or gender expression will be maintained.

Campus Concealed Carry Statement

Texas Senate Bill - 11 (Government Code 411.2031, et al.) authorizes the carrying of a concealed handgun in Texas A&M University-Commerce buildings only by persons who have been issued and are in possession of a Texas License to Carry a Handgun. Qualified law enforcement officers or those who are otherwise authorized to carry a concealed handgun in the State of Texas are also permitted to do so. Pursuant to Penal Code (PC) 46.035 and A&M-Commerce Rule 34.06.02.R1, license holders may not carry a concealed handgun in restricted locations.

For a list of locations, please refer to the <u>Carrying Concealed Handguns On Campus</u> document and/or consult your event organizer.

Web url:

http://www.tamuc.edu/aboutUs/policiesProceduresStandardsStatements/rulesProcedures/34SafetyOfE mployeesAndStudents/34.06.02.R1.pdf Pursuant to PC 46.035, the open carrying of handguns is prohibited on all A&M-Commerce campuses. Report violations to the University Police Department at 903-886-5868 or 9-1-1.

COURSE CALENDAR SUGGESTED COURSE OUTLINE:

Topics Include:

- Careers & Definitions
- History of our Food
- Breeds of Livestock and Companion Animals
- Anatomy & Physiology both internal and external
- Animal Production Systems
- Meat and Carcass Characteristics
- Nutrition