

ANS 1319: Introduction to Animal Science

This course introduces students to the fundamental components, practices, and production systems of animal husbandry, with a general study of physiology, genetics, nutrition, health, behavior, gastrointestinal and reproductive anatomy and physiology

Meeting Times: Monday, Wednesday and Friday (MWF); 8am-8:50am

Meeting Location: AG/ET 253

Instructor Information:

Instructor: Landon Sullivan, PAS Office Location: AG/ET 233G

Office Hours: ~9am-9:50am (233G); 2pm-2:50pm (AnSc Lab)

University Email Address: Landon.Sullivan@tamuc.edu

Suggested textbooks and materials:

• Materials: 70page spiral notebook and writing utensil

 Text: (suggested not required) any edition of Introduction to Animal Science: Global, Biological and Industry Perspectives by W. Stephen Damron as well as Scientific Farm Animal Production: An Introduction to Animal Science by Thomas G. Field and Robert W. Taylor

Instructional Method:

• Notes should be taken daily. Daily quizzes will be given with no notice (students should be prepared to take one each class). A midterm and final exam will be assigned. Article summaries, power point presentations, field experience, quizzes and other projects may be assigned at any time throughout the course.

Objectives:

- Distinguish and recognize credible sources for agriculture
- Identify animal science careers and graduate concentrations
- Understand the correlation between human civilization and animal agriculture
- Evaluate the processes and practices of animal husbandry throughout the evolution of our species and our role as a species in the establishment and development of current flora and fauna

Student Learning Objectives (SLOs)

At the completion of this course, the successful student should be able to:

- Discuss careers in Animal Science
- List the major types of livestock produced in the United States and discuss fundamental production practices and phases of the industry within those
- Discuss the role of companion animals in livestock production
- Discuss nutrition and anatomy and physiology of the monogastric, ruminant, and avian digestive systems in order from the mouth to the anus and illustrate each digestive tract
- Discuss endocrinology in relation to reproduction
- Discuss the primary anatomy and physiology of reproductive systems (include parts and functions) and provide illustrations of the reproductive anatomy and physiology
- List advanced studies/ concentrations within animal science
- Discuss gestation periods for each of the following: bovine, equine, swine, and ovine as well as canine and feline
- Identify anatomy and physiology of various livestock species
- Define vocabulary related to livestock production
- Identify and describe characteristics of popular breeds of various livestock species
- Describe basics of key management practices and decisions for different production stages of various livestock species
- Describe the place of various livestock agricultural species in the US and around the world

Course Requirements and Grading:

Portfolio: 20%

The Journal grade is the grade of the students' notes (70 page spiral notebook) completed throughout the course. The Journal will be graded based on the contents of notes presented each day, organization, and overall appearance.

• Rubric for Portfolio: Complete 20%; Chronological Order 20%; Legible 20%; Condition 20%; Submitted Timely 20%

Daily Assignments/ Quizzes: 30%

Daily assignments/ quizzes are assigned each day to review information portrayed in the previous lesson and bring students to a teachable moment for the new/ next lesson.

Mid Term: 10%

A midterm examination will be administered to determine the students' level of knowledge of the information presented in the course.

Final: 10%

A final exam will be administered on the first day of class as well as according to the Texas A&M University in Commerce, Texas approved final exam schedule

Projects: 30%

Article summaries, power point presentations, field experience, quizzes and other projects may be assigned at any time throughout the course

The syllabus/schedule are subject to change.

The point outline is tentative and is subject to change at the instructor's discretion. The guideline below is applicable to the actual total amount of points given.

Grading Scale (%)		
90 – 100	A	
80 – 89	В	
70 – 79	С	
60 – 69	D	
Below 60	F	

TECHNOLOGY REQUIREMENTS LMS

All course sections offered by Texas A&M University-Commerce have a corresponding course shell in the myLeo Online Learning Management System (LMS). Below are technical requirements

LMS Requirements:

https://community.brightspace.com/s/article/Brightspace-Platform-Requirements

LMS Browser Support:

https://documentation.brightspace.com/EN/brightspace/requirements/all/browser_support.htm

YouSeeU Virtual Classroom Requirements:

https://support.youseeu.com/hc/en-us/articles/115007031107-Basic-System-Requirements

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 <a href="https://hep-password.com/hep-pas

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

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, please contact Brightspace Technical Support at 1-877-325-7778. Other support options can be found here:

https://community.brightspace.com/support/s/contactsupport

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 **Student Guidebook**.

 $\underline{https://inside.tamuc.edu/campuslife/campusservices/studentRights/Code\%20of\%20Conduct.aspx}$

Students should also consult the Rules of Netiquette for more information regarding how to interact with students in an online forum: https://www.britannica.com/topic/netiquette

TAMUC Attendance

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

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

 $\underline{http://www.tamuc.edu/aboutUs/policiesProceduresStandardsStatements/rulesProcedures/13students/academic/13.99.99.R0.01.pdf$

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

 $\frac{http://www.tamuc.edu/aboutUs/policiesProceduresStandardsStatements/rulesProcedures/13students/undergraduates/13.99.99.R0.03UndergraduateAcademicDishonesty.pdf}{}$

Graduate Student Academic Dishonesty 13.99.99.R0.10

 $\frac{http://www.tamuc.edu/aboutUs/policiesProceduresStandardsStatements/rulesProcedures/13stude/nts/graduate/13.99.99.R0.10GraduateStudentAcademicDishonesty.pdf}$

Students with Disabilities-- ADA Statement

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: studentdisabilityservices@tamuc.edu

Website: Office of Student Disability Resources and Services
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/34Safet vOfEmployeesAndStudents/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 Topic Outline:

Week 1	Introduction, History/ Evolution and Perception of Animal Agriculture
Week 2-5	Cellulose conversion/ foregut and hindgut/ Beef Cattle Production
Week 6-8	Sheep and Goat/ Small Ruminant Production
Week 9-10	Dairy Production
Week 11-14	Poultry Production and Pork Production
Week 15-16	Horse Production
Week 16	Final: During TAMUC Final Schedule

NOTE:

This is a tentative schedule, which is subject to change at any time during the duration of the semester.

In addition to a midterm and final exam, students should take notes daily, be prepared for quizzes daily; additionally, there will be three or more projects assigned throughout the course