

ANSC 1419
Introductory Animal Science
Lecture TR - 9:30-10:45am RAS 130
Lab T or R - 3:00-5:00pm RAS 135

Instructor:

Dr. Rebecca K. Splan

RAS 105

432-837-8205 office

540-392-8374 cell

rebecca.splan@sulross.edu

Office hours: Please email to schedule appointment

Course Description: An introduction to the contributory role of animals to human well-being, with emphasis on fundamental concepts of animal physiology, nutrition, reproduction, growth, lactation, genetics, behavior, and management. The historical and economic structure of global and domestic livestock industries is also presented.

Course Learning Objectives:

Upon completion of this course, students should be able to:

- 1) Recognize and describe contributions of animals and animal products to human well-being,
- 2) Exhibit critical reasoning skills as an informed consumer of animal products,
- 3) Demonstrate basic handling and management techniques for various species of livestock,
- 4) Identify anatomical structures related to animal systems and describe their physiological functions,
- 5) Compare and contrast management systems for different classes of livestock, and
- 6) Analyze economic, health, and/or production data in order to make effective management decisions.

Program Learning Outcomes, Department of Animal Science:

Students will be able to:

- 1) Demonstrate the basic skills of analyzing and interpreting information gathered in a research setting,
- 2) Apply critical thinking skills to deal with potential challenges in diverse animal sciences and related industries, and,
- 3) Communicate through written, spoken, and graphical methods.

Required Textbook: *Scientific Farm Animal Production* by TG Field and RE Taylor (2016) 11th Edition. Prentice-Hall. Additional reading materials may be assigned and will be made available on Blackboard.

Accommodations: Sul Ross State University is committed to equal access in compliance with the Americans with Disabilities Act of 1973. It is the student's responsibility to initiate a request for accessibility services. Students seeking accessibility services must contact Mary Schwartz, M. Ed., L.P.C., in Counseling and Accessibility Services, Ferguson Hall, Room 112. The mailing address is P.O. Box C-122, Sul Ross State University, Alpine, Texas. Telephone: 432-837-8691. E-mail: mschwartz@sulross.edu

Academic Integrity and Honesty: The University expects all students to engage in all academic pursuits in a manner that is beyond reproach and to maintain complete honesty and integrity in the academic experiences both in and out of their classroom. The University may initiate disciplinary proceedings against a student accused of any form of academic dishonesty, including but not limited to, cheating on an examination or other academic work, plagiarism, collusion, and the abuse of resource materials. For more information, please see SRSU guidelines on Student Conduct and Discipline, found in the Student Handbook: http://www.sulross.edu/sites/default/files//sites/default/files/users/docs/stulife/student_conduct_discipline.pdf

Assessment and Grading:

Exam 1 (100 pts)	Tuesday, Sept 22
Exam 2 (100 pts)	Tuesday, Oct 27
Final Exam (100 pts, not cumulative)	Monday, Dec 5 at 8am
Quizzes (10 at 10 pts; 100 pts total)	See schedule
Assignments (10 at 10 pts, 100 pts total)	Throughout the semester

Quizzes and exams will cover assigned reading material, as well as material covered in lecture and lab.

Grading Scale:

A = 90-100% B = 80-89% C = 70-79% D = 60-69% F = below 60%

Absence and Late Assignment Policy:

It is expected that ALL assignments will be submitted on time. Without a valid absence, any assignment turned in up to 24 hr late will receive a -20% penalty, and a penalty of -40% for up to 48 hr late. Assignments turned in after 48 hr will NOT be accepted. Valid absences include 1) medical emergency (signed note from a medical doctor is required), 2) participation in a SRSU-sanctioned activity (a letter from the faculty advisor is required before the absence), or 3) other emergencies or conflicts that are allowed at Dr. Splan's discretion. Students are expected to make up missed work as quickly as possible.

Laboratories: Clothes, including footwear, should be clean when you come to animal labs. Do not wear clothes that have been worn around livestock without first laundering them. Closed-toe footwear must be worn. Expect to get dirty. Students should not have been in contact with swine 24 hr before interacting with the University swine herd.

Tentative Lecture Schedule:

<u>Date</u>	<u>Topic</u>	<u>Relevant Chapters</u>
Aug 23	Introduction, Animals and Animal Products	Chapter 1
Aug 25	Global and US Livestock Industries	Chapter 2
Aug 30 (Q1)	Reproductive Anatomy and Physiology	Chapter 10
Sept 1	Reproductive Techniques	Chapter 11
Sept 6 (Q2)	Genetics and Genomics	Chapter 12
Sept 8	Selection and Mating Systems	Chapter 13, 14
Sept 13 (Q3)	Nutrients and Feedstuffs	Chapter 15
Sept 15	Digestive Anatomy and Physiology	Chapter 16, 17
Sept 20	Behavior and Well-being	Chapters 22, 23
Sept 22	EXAM 1	
Sept 27 (Q4)	Red Meat Products and By-products	Chapter 3, 7
Sept 29	Growth and Development	Chapter 18

Oct 4 (Q5)	Adaptation to the Environment	Chapter 20
Oct 6	Beef Cattle Breeds and Breeding	Chapter 24
Oct 11 (Q6)	Beef Cattle Management	Chapter 25
Oct 13	Milk and Dairy Products	Chapter 5
Oct 18	Dairy Cattle Breeds and Breeding	Chapter 26
Oct 20	Dairy Cattle Management	Chapter 17
Oct 25 (Q7)	Sheep and Goat Breeds and Breeding	Chapter 6, 30
Oct 27	EXAM 2	
Nov 1 (Q8)	Sheep and Goat Management	Chapter 31
Nov 3	Horse Breeds and Breeding	Chapter 32
Nov 8 (Q9)	Horse Management	Chapter 33
Nov 10	Swine Breeds and Breeding	Chapter 28
Nov 15 (Q10)	Swine Management	Chapter 29
Nov 17	Poultry and Egg Products	Chapter 4
Nov 22	Poultry Breeding and Management	Chapter 34
Nov 29	Exotics and Alternative Livestock	--
Dec 5	FINAL EXAM (not cumulative) – 8-10am	

Tentative Lab Schedule:

Aug 23/25	Facilities Tour
Aug 30/Sept 1	Reproduction
Sept 6/8	Cell Components and Immunology
Sept 13/15	Feeds and Feeding
Sept 20/22	Digestive Physiology
Sept 27/29	Meats
Oct 4/6	Cattle Handling and Management 1
Oct 11/13	Cattle Handling and Management 2
Oct 18/20	Taste Panel and Food Science
Oct 25/27	Small Ruminant Handling and Management
Nov 1/3	Horse Handling and Management
Nov 8/10	Land Assessment and Facility Design
Nov 15/17	Swine/Poultry Handling and Management