

**ANSC 1419**  
**Introduction to Animal Science**  
**Fall 2018**

**Instructor:** Dr. Jamie Boyd  
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**Office Hours:** By appointment

**Lecture:** MWF 11:00 - 11:50 RAS 130

**Lab:** Section LA T 1:00-3:00pm RAS 137  
Section LB T 3:00-5:00pm RAS 137  
Section LC H 1:00-3:00pm RAS 137

**Course Description:** An overview of the basic principles and practices of animal agriculture as well as discussion of current topics and future trends.

**Text:** *Fundamentals of Animal Science* Scanes 2011 Delmar Publishing. This text is not required.

**Purpose of the Course:** This course is designed to provide an overview of traditional and non-conventional forms of animal agriculture as well as current problems facing the livestock industry. The laboratory sessions are designed to provide “hands-on” application of principles, as much as possible. Therefore, specific clothing requirements will be made for some of these laboratory periods for your safety. Labs may include dissections.

**Student Learning Outcomes:** Students will acquire a basic foundation of animal production principles and concepts. The laboratory sessions will provide opportunities to gain insight and expertise in the application of concepts presented in lecture.

**(ANSC) Student Learning Outcomes:**

Student will be able to:

1. Demonstrate the basic skills of interpreting research data gathered in an agricultural context,
2. Apply critical thinking skills to mitigate potential challenges in diverse animal sciences and related agricultural industries,
3. Develop problem solving skills, and
4. Demonstrate the ability to communicate through written, spoken, and graphical methods.

**Assessment Measures:** At the end of this course you should have a basic understanding of the concepts and principles of animal agriculture. Through laboratory sessions and field trips you will gain experience and an appreciation for animal handling techniques and application of principles. Your success of achieving these results will be based on a minimal of 60% or better on all exams, quizzes and other assignments.

**Methods of Instruction:** This course consists of lecture sessions to provide the basic concepts related to animal science. Supplemental information provided on a PowerPoint format will be available for downloading from Blackboard. Laboratory sessions are designed to provide application of these concepts and maximize “hands-on” experiences.

**Attendance Policy:** It is your responsibility to attend lecture and laboratory periods. I do not provide copies of missed lecture material. It is also not feasible to “make-up” laboratory sessions. There will be no make-up exams or quizzes without **prior** approval.

**Recommendations for Success:** In order to succeed in this class, I recommend that you dedicate at a minimum two hours of study time per class hour each week. The material covered in this course cannot be learned adequately in only a couple days, it is cumulative and each day’s material will build on the previous day. **The use of cell phones in class is prohibited!**

**Accommodations:**

It is the SRSU policy to provide reasonable accommodations to students with disabilities. If you would like to seek any accommodations for this course, please contact Mary Schwartz at the Counseling and Accessibility Services Office: Ferguson Hall 112 phone: (432) 837-8203 as soon as possible to ensure that such accommodations are implemented in a timely fashion.

**Academic Integrity:** Keep in mind that your integrity and reputation is among the few characteristics that you solely control. It takes consistent effort to build and maintain a good reputation, but very little to destroy it. Some aspects of academic integrity such as cheating are easy to understand. In this class, cheating will result in a score of 0 points on that quiz or exam. Should a repeat of the event occur, steps will be taken to have that person dropped from the class and receive a failing grade for the course.

In other cases, such as group projects the lines of integrity may seem blurred. If you ever have a question about what is, or what is not acceptable, ask the instructor.

**Special Requirements:** As indicated previously, many of the laboratory sessions are designed to provide as much “hands-on” experience as possible. Therefore, specific clothing requirements will be made for some of these laboratory periods for your safety. You will not be able to participate if these requirements are not followed.

**Examination and Grading:** The grade you earn is your responsibility! There will be no “extra-credit” opportunities.

**Exams and Quizzes:** There will be no make-up exams or quizzes without prior approval. You must talk to me “live”. Voice or e-mail messages are not considered valid excuses.

**Examinations:** With exception of multiple choice or fill in the blank questions, all answers must be written in complete sentences.

**Weekly Quizzes:** You will be responsible for material provided during the previous three lectures and laboratory session. With exception of multiple choice or fill in the blank questions, all answers must be written in complete sentences.

**Points Available:**

3- One hour exams (100pts)	=	300
10-Weekly quizzes (10pts)	=	100
Lab Attendance/Assignments	=	130?
Lab Practicum	=	100
*unannounced quizzes	=	?
Comprehensive final (150pts)	=	150
Total	=	760-?

\* I reserve the right to give an unannounced quiz in a lecture or laboratory session at any time during the semester.

**Grading Scale:**

A = > 90%
B = 80-89%
C = 70-79%
D = 60-69%
F = < 60%

**Schedule of Class Sessions:** This information should be treated as an outline. There may be some alterations to the sequence of topics.

\*Weekly Quizzes will be every Friday unless noted

<u>Date</u>	<u>Lecture</u>	<u>Chapter</u>	<u>Laboratory</u>
Aug. 27	Introduction/Products	23,25,26	Tour
29	Domestication	2	
31*			
3	Labor Day-No class		Feeds and Feeding
5			
7*	Nutrition/Digestion	13-14	
10			
12	Repro. Physiology	16	Digestive Physiology
14*	<b>Online Quiz/</b> No class meeting!		
17			
19			<b>Exam I</b>
21	Genetics	15	
24			
26			DNA
28*	Sheep and Goats	9	

Oct 1 3 5*	Beef	7	Sheep/Goats
8 10 12	Dairy <b>Exam II</b>	7	Sheep/Goats
15 17 19*	Poultry	11	Beef
22 24 26*	Equine	5	Equine
29 31 Nov 2*	Swine	8	Equine
5 7 9*	Animal Behavior	19	Swine
12 14 16	No class <b>Exam III</b> Domestic Pets	6	Palatability – Steak
19 21 23	Thanksgiving Holiday! Thanksgiving Holiday!		no labs!
26 28 30*	Food Safety Exotics	24 10	Lab Practicum
Dec 3 5	Careers Review	4	No labs!
Dec. ?	Final		

### **Additional References:**

Animal Science. The Biology, Care and Production of Domestic Animals 4th ed. 2010. Campbell, Kenealy and Campbell. Waveland Press Inc.  
 Handbook of Livestock Management 4<sup>th</sup> ed. 2007. Battaglia. Prentice-Hall Inc.  
 Scientific Farm Animal Production 9<sup>th</sup> ed. 2009. R.E. Taylor and T.G. Field. Prentice-Hall, Inc.