

**ANSC 2311 Introduction to the Agricultural Sciences**

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**Lecture:** MTWHF 9:50-11:25 RAS 135

**Textbook:** The following book is recommended, but not required:

*The Science of Agriculture A Biological Approach*, 4<sup>th</sup> edition by Ray V. Herren ISBN-13: 978-1-4390-5776-6

**Course Description:** This course is designed to provide an overview of the agricultural sciences related to the scientific principles and practices of food and fiber production. The laboratory sessions are designed to provide application of principles and examples of current agricultural technologies.

**Course Purpose:** This course is designed to provide an overview of the agricultural sciences related to the scientific principles and practices of food and fiber production. 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.

**Course Goals:** At the conclusion of this course the student should be able to:

- Develop a basic foundation and understanding of the historical developments and scientific principles related to food and fiber production
- Gain expertise in the application of concepts presented in lecture
- Utilize analytical reasoning
- Demonstrate effective written communication skills

**(ANSC) Student Learning Outcomes:**

Student will be able to:

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

**Assessment Measures:** Assessment of course goals will include the following:

At the end of this course, each student should have a basic understanding of the concepts and principles of different components of the agricultural sciences. Through laboratory sessions, each student will gain experience and an appreciation for scientific techniques and practical application of principles discussed in lecture. Success of achieving these results will be based on a minimum of 60% or better on all exams, quizzes and other assignments.

**Course Policies:** All students are expected to abide by the following rules:

- **Academic integrity:** Academic dishonesty will not be tolerated. Consult the Sul Ross Honor Code for a statement of the college's policies. Any violation of academic integrity may (will probably) result in a grade of zero for an assignment or a grade of "F" for the course. Unless otherwise specified, group studying and discussion is permitted for papers, but all work submitted must be the student's own and individual work. No group work is permitted on quizzes or tests, which are closed note/book (unless otherwise specified).
- **Attendance:** Attendance is expected and it is your responsibility to attend. Both lecture and laboratory periods will include interactive discussion and it is to your benefit to attend and participate. **There will be no make-up labs, quizzes or tests without prior approval!** If you are absent from class and/or lab in excess of 6 six days, you may be withdrawn from the course. Also, please be in class on time. It is rude to both the instructor and your classmates to arrive late.
- **Cell Phones:** Cell phones must be turned off during class. If your phone rings during class, you will receive a warning. Subsequent violations will result in a point deduction from your final grade.
- **Late Work:** Assignments are always due at the time and date specified in the course schedule. Late assignments will be accepted for one day following the initial due date with a 20% late penalty.
- **Extra Credit:** There will be no extra credit assignments.

**Methods of Instruction:** Several methods of instruction will be used, including but not limited to:

**Lecture:** During class sessions, lecture will be used to provide the basic concepts related to agricultural science.

**Laboratory:** Laboratory sessions will provide application of the concepts learned in lecture.

**Accommodation Statement:** 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 Schwartze 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.

**Tutorial Availability:** Students who believe they may need tutoring in this class should contact me as soon as possible so that arrangements may be made to provide a tutor.

**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 actively participate if these requirements are not followed.

**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!**

**Evaluation and Grading Scale:** Your course grade will be based on the following components:

**Exams and Quizzes:** There will be four exams administered throughout the semester. The first three exams will be given in class and the dates for these are noted on the daily schedule. The final exam is a 30% comprehensive and 70% new material. There will be 9 scheduled quizzes throughout the semester and I reserve the right to give unannounced pop quizzes at anytime during the semester. I will drop the lowest quiz score from your final grade. **There will be no make-up exams or quizzes without prior approval or a valid doctor's excuse. Voice or email messages are not considered valid excuses.**

**Spelling:** With the exception of multiple choice or fill-in-the-blank questions on exams, **all exam answers, homework, and papers must be written in complete sentences.** Each incomplete sentence, major grammatical error or misspelled word may result in the loss of points.

**Lab assignments:** Each lab will have assignments designed to reinforce the concepts taught in lecture. Lab assignments are due at the end of the lab period unless otherwise specified.

**Other considerations:** Exams may include multiple choice, fill in the blank, short answer, matching, and diagrams. The final exam is comprehensive (non-negotiable); however, taking the final exam will be optional if you are satisfied with your overall grade in the class prior to the final exam. Cell phones and programmable calculators are not permitted during exams or quizzes.

**Points Available:**

3, one-hour exams (100 points each)	= 300
Attendance	= 20
3 lab assignments/attendance (30 pts each)	= 90
6 quizzes (15 points each)	<u>= 90</u>
	500 possible points

**Grading Scale:**

- A = 90-100%
- B = 80-89%
- C = 70-79%
- D = 60-69%
- F = 59% or below

**Tentative Schedule**

<u>Week</u>	<u>Lecture</u>
May 29	Introduction/Importance of Ag and Ag history (Chapter 1)
May 30	TBA
May 31	Plant systems/morphology/physiology (Chapter 7) <b>Quiz 1</b>
June 3	Plant growth/nutrition & Soils (Chapter 2 & 9)
June 4	Plant genetics and Biotechnology (Chapter 4 & 5)
June 5	Weeds/insect pests (Chapter 14) <b>Quiz 2</b>
June 6	Home gardening
June 7	<b>Exam 1</b>

June 10	Organic food production (Chapter 23)
June 11	<b>Lab Day</b> - location TBA
June 12	Agriculture & the envir./Agroecology (Chapter 18)
June 13	Cereal grains, Fruits, vegetables, nuts
June 14	Peanuts/Cotton <b>Quiz 3</b>
June 17	Intro to animal science/animal handling
June 18	<b>Lab Day</b> - location TBA
June 19	Domestication and Digestive physiology <b>Quiz 4</b>
June 20	<b>Exam 2</b>
June 21	Genetics and Reproduction (Chapter 4 & 11)
June 24	Safe meat production (Chapter 20) <b>Quiz 5</b>
June 25	Beef Cattle/ Horses
June 26	Sheep and Goats
June 27	Dairy Cattle/Swine & Poultry
June 28	<b>Lab Day</b> - Meat quality/steak tasting <b>Quiz 6</b>
July 1	Wrap up & Review
July 2	<b>Exam 3</b>
July 3	No class
July 4	No class
July 5	No class

**Additional References:**

Introductory Crop Science. Waldren, Richard P. 1998 4<sup>th</sup> Ed. 1998. Burgess Publishing. Contemporary Issues in Animal Agriculture. Cheeke, Peter R. 3<sup>rd</sup> Ed. 2004. Pearson Prentice Hall.  
Scientific Farm Animal Production. Taylor, Robert E. 1992 4<sup>th</sup> Ed. Macmillian Publishing Company  
Producing Farm Crops. Boone, Lester V. 1991 4<sup>th</sup> Ed. Interstate Publishers, Inc.  
American Agriculture: A Brief History. Hurt, R. Douglas. 1994 1<sup>st</sup> Ed. Iowa State University Press  
Inquiry into Life. Mader, Sylvia S. 1991 6<sup>th</sup> Ed. Wm. C. Brown Publishers.  
Ecology and Field Biology. Smith, Robert L. 1996 5<sup>th</sup> Ed. HarperCollins College Publishers  
Botany: Plant Form & Function. Moore, R. 1995 Wm. C. Brown Publishers.