***Reedley College Animal Science Program***

**Course Syllabus – Fall 2020**

Course Number & Name: AS 2 – Beef Production

Section Number: 55861

Instructor: David M. Lopes

Instructor Phone Number: 559-638-0319

Instructor Email: [david.lopes@reedleycollege.edu](mailto:david.lopes@reedleycollege.edu)

Preferred Method of Contact:

E-mail. I check email messages frequently most days. I will usually return messages within 24 hours.

Office Hours:

Mondays and Wednesdays from 10:00 am to 11:00 am (on campus)

Tuesdays and Thursdays from 9:00 am to 10:00 am (virtual)

Fridays from 1:00 pm to 2:00 pm (on campus)

Class Meeting Schedule:

Lectures for this course will meet on Mondays and Wednesdays from 11:00 am to 11:50 am. Labs will meet on Wednesdays from 3:00 pm to 5:50 pm. This course meets for 18 weeks.

Please note that in the event that that tighter restrictions are imposed due to the Coronavirus (COVID 19) pandemic, this course may be switched to either a hybrid format (lectures on-line with labs continuing face-to-face) or a 100% distance education format (both lectures and labs on-line only). If this happens, the impacted components of instruction (lecture and/or lab) will be delivered in an asynchronous format. This means that there will still be defined due dates for assessments (i.e. assignments, quizzes, tests, etc.), but no specific time slot during the week during which students must complete them.

Class Meeting Location:

Lectures meet in AGR 15 (This location may be changed.) Labs meet at the Pavilion (located at the north end of campus).

Cancelled Class Notification:

In the event that an on-campus meeting of lecture or lab needs to be cancelled, the instructor will make every attempt to inform students in advance of the cancellation. The Division C Administrative Assistant will be notified as early as possible. This will result in a ‘Notice of Cancelled Class’ being posted to the Reedley College Website as well as a ‘Class Cancelled Sign’ being posted on the classroom door.

Use of CANVAS:

CANVAS is the course management system used by Reedley College and many other colleges and universities. Most of the lecture components of this course will be administered through CANVAS. On-line tutorials on how to use CANVAS are available to students.

Most everything you will need to be successful in the lecture portion of this course will be arranged into units of instruction called ‘Modules’ in CANVAS. Your instructor will post a brief tutorial video on CANVAS that will explain how to navigate the modules for this course.

Holidays:

Holidays will be observed as per the State Center Community College District Schedule. Holidays this semester include:

* September 7 (Monday): Labor Day
* November 11 (Wednesday): Veterans Day
* November 26 & 27 (Thursday and Friday): Thanksgiving

Drop Deadline:

The last day that a student can be officially dropped from this course is Friday, October 9th. After this date, a student must receive a grade.

Final Exam Date:

The final exam for this course will be open on CANVAS from Monday, December 7th through Wednesday, December 9th. The exam will close at 11:59 pm on Wednesday, December 9th.

Course Prerequisites: None. There are no prerequisites for this course.

Course Co-requisites: None. There are no co-requisites for this course.

Course Units: 3 (based on 2 lecture hours and 3 lab hours per week)

Text and Other Course Materials:

Beef Production Management and Decisions, 6th Edition, Tom G. Field and Robert E. Taylor, Pearson, Copyright 2018, ISBN-13: 9780134602752.

This textbook is available in either hard copy or eText. Go to the website or visit the Reedley College Bookstore for details.

[Link to Text](https://www.pearson.com/store/p/beef-production-and-management-decisions/P100000114651)

The textbook for this course is optional (not required).

Notebook & writing utensil are required for both lecture and lab sessions.

Supplemental References:

Most references will be supplied in the form of links to various websites and videos. These will be provided through CANVAS.

Assessment and Grading:

Assessments of student learning will include assignments, quizzes, lab participation, skill assessments, a term paper project with an oral presentation component, and a final exam. The instructor reserves the right to develop and administer other forms of assessment as determined necessary. The final exam will be comprehensive in nature.

The final grade for this course will be weighted as follows:

25% assignments & quizzes

25% lab reports

25% semester project

25% final exam (comprehensive)

The grading scale for this course is as follows:

A = 90 to 100%

B = 80 to 89%

C = 70 to 79%

D = 60 to 69%

F = under 60%

All grades for this course will be posted to CANVAS.

Attendance Requirements:

* Attendance is required.
* Students are responsible for obtaining notes/information missed due to an absence from the instructor.
* Please notify the instructor if you know in advance that you will be absent from class.
* College policy dictates that an instructor may drop a student with two consecutive weeks of unexcused absences.
* At the end of the 9th week of instruction, no withdrawals are permitted and the student must receive a grade.
* Make up tests and assignments will only be allowed for emergency situations and pre-excused absences.
* For on-line courses being taught in asynchronous format, “attendance” will be determined by course activity (i.e. submission of assignments by the published due date). Any student who fails to submit assignments for two consecutive weeks prior to the 9th week drop deadline will be dropped from the course.

Behavioral Standards:

All students are expected to act in a mature, responsible manner that respects the rights of all other students, the instructor, and any guest presenters that may participate in the class. All cell phones and other electronic gadgets that may cause distraction are to be turned “off” or kept on “silent” during lecture. If participating in a Zoom meeting, please keep your microphone on ‘mute’ unless you have a question or something to share.

Cheating and Plagiarism:

In keeping with the philosophy that students are entitled to the best education available, and in compliance with Board Policy 5410, each student is expected to exert an entirely honest effort toward attaining an education. Violations of this policy will result in disqualification for the course.

Accommodation Statement:

If you have a verified need for an academic accommodation or materials in alternate media (i.e., Braille, large print, electronic text, etc.) per the Americans with Disabilities Act (ADA) or Section 504 of the Rehabilitation Act, please contact me as soon as possible.

Course Description:

This course is a study of the principles and practices of purebred and commercial beef cattle production throughout the world, United States and California. Emphasis to be placed on the importance of breeds, breeding principles, selection, nutrition, environmental management, health, marketing and recordkeeping to ensure scientifically-based management decisions and consumer product acceptance as applied to beef cattle.

Student Learning Outcomes:

*Upon completion of this course, students will be able to:*

1. Defend an opinion regarding the production, processing, and marketing of beef cattle and their products for human use.
2. Outline a management plan for a herd of beef cattle.
3. Apply sound animal husbandry practices to the care of beef cattle.

Course Learning Objectives:

*In the process of completing this course, students will:*

1. Describe the history and development of the beef industry.
2. Identify common breeds of beef cattle and list their respective economically important strengths.
3. Describe the segments of the beef industry including common systems of beef production.
4. Explain basic genetic principles as applied to the beef industry.
5. Explain grading systems and marketing strategies.
6. Discuss nutrient requirements and feed programs for various stages of beef production.
7. List common diseases of beef cattle and their respective causes, prevention and treatment methods.
8. Apply technological innovation to beef production and herd management.
9. Demonstrate ethical and safe methods for moving, handling and restraining cattle.
10. Perform veterinary procedures commonly utilized in the beef industry.
11. Develop a well-organized plan for a beef production enterprise that integrates all aspects of herd development and management discussed in the AS 2 – Beef Production course.
12. Judge and rank classes of feeder, market and breeding cattle based on visual conformation and performance data.
13. Evaluate potential career opportunities related to the beef industry.
14. Diagram and describe the facility components for a cow/calf beef enterprise.
15. Discuss career opportunities and requirements for successful employment.
16. Identify cultural influences on the beef industry.

Course Lecture Topic Outline:

Course lecture topics will be arranged into units of instruction (i.e. ‘Modules’) in CANVAS.

1. Course Introduction and Orientation
2. Introduction to the Beef Industry
3. Beef Enterprise Plan Assignment
4. Beef Cattle Behavior, Handling and Facilities
5. Establishing a Breeding Herd
6. Herd Management
7. Marketing
8. Final Exam Week

Course Lab Topic Outline:

The exact order of lab topics may vary depending on various factors such as actual cattle production cycles, availability of guest speakers/veterinarians, and access to needed resources. Some labs may include more than one topic. Some lab topics may be repeated on multiple dates as deemed necessary.

1. Lab Orientation and Tour of Lab Facilities
2. Beef Cattle Handling, Restraint and Safety Procedures
3. Bull Breeding Soundness Evaluation
4. Brucellosis Vaccination of Heifers
5. Parturition and Baby Calf Management
6. Evaluation of Cattle Conformation and Performance Data
7. Cattle Promotion and Marketing
8. Body Condition Scoring
9. Health Assessment and Management Procedures
10. Fence-line Weaning
11. Measuring and Recording Weaning Performance Data
12. Measuring and Recording Yearling Performance Data
13. Industry Tours (Virtual only. Live tours not possible this semester due to COVID)
14. Estrous Synchronization and Estrus Detection
15. Artificial Insemination

First Assignment:

Upon completion of reading this syllabus, please complete the course contract assignment on CANVAS.