

Reedley College
Ralph Loya
Office Hours:

Office: AGR 5
Phone: 638-3641, Ext. 268
M, W 10:00 a.m. & T, Th 9:00 a.m.

COURSE INFORMATION

COURSE TITLE & NUMBER: AS 2 - Beef Production

UNITS & HOURS: 3 units; 2 lecture & 3 lab hours per week

PREREQUISITES: None

CATALOG DESCRIPTION & GUIDANCE INFORMATION: An overview of the beef industry in California and the United States. Beef breeding, market classes, feeding management and marketing of breeding cattle, feeder and fat cattle. One Saturday field trip required.

A livestock production course for both terminal and transfer animal science majors. This course is equivalent to AN SCI 111 at Cal Poly, SLO, and AH 21 at CSUF and Chico State.

CLASS REQUIREMENTS: Take lecture notes (notebook).
Participate in discussion of assignments and lecture material.
Work in lab to develop skills necessary to a successful beef enterprise.

ATTENDANCE:

- Attendance is required since most of the learning occurs in a lecture/laboratory situation.
- Students are responsible for obtaining notes/information missed due to 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 should 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 letter grade for the class. The last day to drop a course is **Friday, October 16, 1998**.

POLICY ON CHEATING & PLAGIARISM:

In keeping with the philosophy that students are 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.

METHODS FOR MEASURING STUDENT ACHIEVEMENT & DETERMINING GRADES

- **Writing Assignments**
Laboratory Reports, Reading Reports, Written Homework
- **Computational Problem-solving**
Homework Problems, Field Work, Exams
- **Skill Demonstrations**
Class Performance, Field & Lab Work (25 points/each)
- **Examinations**
Multiple Choice, True/False, Matching, Essay
- **Grades** are determined through a numerical system, approximately:
A = 90-100%, B = 80-89%, C = 70-79%, D = 60-69%, F = <59%
- **Tutorial Assistance** is available at the Learning Skills Center located in the Forestry Building

COURSE OBJECTIVES

1. Have an understanding of the history and development of the beef industry.
2. Know the major trends expected to develop and continue through the year 2000.
3. Have an understanding of the consumer, retailer, packer and their effect on the beef industry.
4. Be able to recognize the types and breeds of beef cattle and the advantages and disadvantages of each.
5. Have an understanding of the cattle feeding industry.
6. Know the fundamentals involved in selecting and improving cattle and the advantages and disadvantages of each.
7. Be able to understand the principles of genetics which apply to the development of a practical breeding program.
8. Have knowledge of A.I., estrus synchronization and their application of a beef cattle breeding program.
9. Have knowledge of computers and management systems needed to properly manage a beef herd.
10. Be able to vaccinate, castrate, brand, tattoo, spray, trim feet, and work cattle properly.
11. Be able to address animal rights issues.

COURSE OUTLINE:

1. An overview of the present beef industry (past and future aspects)
2. The consumer, packer, retailer, and the beef industry
3. The stocker-yearling producer
4. The commercial cow-calf producer
5. The purebred breeder
6. The feedlot industry
7. Beef cattle management decisions
8. Beef cattle reproduction
9. Beef cattle genetics
10. Beef cattle breeds and breeding
11. Beef cattle nutrition
12. Beef cattle marketing
13. Beef cattle herd health
14. Beef cattle range, pasture, and other grazed forage management
15. Facilities and equipment for the cattle producer
16. Beef industry organizations