Reedley College
Ralph [redacted]
Office Hours:

Office: AGR 5
Phone: 638-3641, Ext. 3268
M, W 10:00 a.m. & T, Th 9:00 a.m.

COURSE INFORMATION

COURSE TITLE & NUMBER: AS 1 - General Livestock Production

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

PREREQUISITES: None

CATALOG DESCRIPTION & GUIDANCE INFORMATION: An overview of the animal science industry, its trends past, present and future. Emphasizing breeds of livestock; breeding; nutrition and physiological mechanisms including growth, reproduction, and lactation; production methods; and foods and products produced by farm animals.

TEXTBOOK: *Scientific Farm Animal Production* by Bogart & Taylor

ADDITIONAL REFERENCES: Livestock breed magazines, Western Livestock Journal, extension/experimental station publications, and sire directories.

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 15, 1999**.

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 HUM Building

TOPICS:

Livestock Contributions to Human Needs
Meats - Grading
Live Evaluation
Reproduction - Artificial Insemination
Estrus Synchronization
Embryo Transplant
Growth and Maturation
Lactation and Hormones
Digestion and Absorption of Feed
Genetics and Selection
Breeds and Their Respective Use and Purpose
Managing Livestock for Profit
Animal Behavior

OUTCOMES & OBJECTIVES

Identify and recite the names of anatomical parts and biological systems of livestock using appropriate terminology.
Evaluate food products from beef, sheep, and swine; and distinguish between market classifications and meat carcass grades.
Distinguish between past and current livestock production practices.
Identify the anatomy and physiology of the digestive tract of all species of livestock.
Demonstrate an understanding of animal behavior as it relates to livestock production.
Distinguish between the different classes and ages of livestock, as they relate to nutritional requirements.
Identify life cycles and biological principles of scientific livestock production.

A.S. 1 - GENERAL LIVESTOCK PRODUCTION

LABORATORY ACTIVITIES

1. Collect and properly identify common roughages, concentrates, and samples of rations fed to livestock.
2. Conduct a test on livestock for rate of gain, feed conversion, and cost per pound of gain.
3. Upon slaughtering livestock, identify the parts of the digestive and reproductive systems.
4. Observe and identify hybrid crosses and purebred beef, sheep, and swine breeds.
5. Demonstrate how to pass a straw through the reproductive tract of a cow.
6. Identify symptoms of livestock in estrus.
7. Evaluate and identify livestock during parturition.
8. Perform appropriate husbandry practices when handling newborn livestock.
9. Demonstrate how to inject livestock by subcutaneous and intramuscular methods.
10. Identify possible infested livestock with internal and external parasites.
11. Properly deworm and treat livestock with external parasites.
12. Demonstrate proper feeding practices for all livestock.
13. Experience how to properly restrain and handle livestock in order to prevent injury, undue stress, and over-exertion for animal and handler.
14. Demonstrate proper grooming and showing techniques for beef, sheep, and swine of commercial importance.
15. Evaluate and grade beef and lamb carcasses according to USDA quality and yield grade standards.
16. Evaluate and grade pork carcasses according to USDA standards.
17. Slaughter market beef, lamb, and pork, and identify wholesale cuts of meat.
18. Judge classes of live market, breeding, and feeder beef, sheep, and hogs.