***Reedley College Animal Science Program***

**Course Syllabus – Spring 2021**

Course Number & Name: AS 4 – Swine Production

Section Number: 56319

Instructor: David M. Lopes

Instructor Phone Number: 559-638-0319

Instructor Email: 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 Location: LSH 2 (south end of the classroom building west of the greenhouses)

Office Hours:

Mondays and Wednesdays from 10:00 am to 11:00 am (via Zoom)

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

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

Class Meeting Schedule:

This is an 18-week course which includes both lecture and lab components.

Lectures will be meeting 100% on-line this semester. There will be no lecture meetings on campus or Zoom meetings for lecture. Lecture instruction will be delivered in an asynchronous format, with new units of instruction (i.e. ‘Modules’) being published on CANVAS at approximately 1-week intervals. There will be defined due dates for assessments (i.e. assignments & quizzes) to be completed within a given time slot each week.

Labs will be meeting face-to-face this semester. A couple of labs might be held via Zoom meetings if the work being performed does not require face-to-face instruction and/or the work being performed requires student use of a computer.

Class Meeting Location:

Not applicable for lecture as lecture for this course is 100% on-line.

Labs will meet at the Pavilion.

Cancelled Class Notification:

Not applicable for lecture as lecture for this course is 100% on-line.

In the event that a lab is cancelled, students will be notified by the instructor via CANVAS email.

Use of CANVAS:

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

Everything you will need to be successful in 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:

* January 18 (Monday): Martin Luther King Day
* February 12 (Friday): Lincoln Day
* February 15 (Monday): Washington Day
* March 29 - April 2: Spring Break

Drop Deadline:

The last day that a student can be officially dropped from this course is Friday, March 12th. 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, May 17th through Wednesday, May 19th. The exam will close at 11:59 pm on Wednesday, May 19th.

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

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

Course Advisories:

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

Text and Other Course Materials:

Pork Industry Handbook Purdue Extension Service. Go to

<https://www.usporkcenter.org/jobs-resources/pork-industry-handbook/>

to order the binder set and/or the DVD (your choice).

The textbook for this course is **optional** (not required). The same information can be found for free at <https://porkgateway.org/>.

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 written assignments, quizzes, discussion forums, laboratory reports, skill demonstration, and a final exam. The instructor reserves the right to develop and administer other forms of assessment as determined necessary. Students in this course can expect a minimum of one graded assessment in lecture and one graded assessment in lab each week. The final exam will be comprehensive in nature.

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

25% Assignments, Quizzes, and Discussion Participation

25% Swine Production Enterprise Assignment

25% Lab Participation (lab reports)

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 may 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 pork production throughout California, the United States and the world. Emphasis to be placed on the importance of breeds, breeding principles, selection, nutrition, environmental management, health, marketing and record keeping to ensure scientifically-based management decisions and consumer product acceptance. (A, CSU, UC)

Student Learning Outcomes:

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

1. Apply sound animal husbandry practices to the care of swine.
2. Defend an opinion regarding the production, processing, and marketing of swine and their products for human use.
3. Formulate rational decisions regarding the management of a swine herd.

Course Learning Objectives:

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

1. Classify swine according to appropriate market classifications and grades.
2. Evaluate potential career opportunities related to the swine industry.
3. Describe the history and development of the swine industry, including the major segments of the industry.
4. Identify cultural influences in the swine industry.
5. Discuss major social, economic, environmental, and human health concerns impacting the swine industry.
6. Demonstrate ethical and safe methods for moving, handling and restraining swine.
7. Develop a well-organized plan for a swine production enterprise that integrates all aspects of herd development and management discussed in the AS4 – Swine Production course.
8. Identify common breeds of swine and list their respective economically important strengths.
9. Judge and rank classes of feeder, market and breeding swine based on visual conformation and performance data.
10. List common diseases of swine, their causes, prevention and treatment methods.
11. Perform veterinary procedures utilizing industry accepted methods that are in compliance with the Pork Quality Assurance program.
12. Diagram and describe the facility components for a farrow-to-finish swine operation.
13. Discuss nutrient requirements and feeding practices for various stages of swine production.

Course Topic Outline

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

Each module will be approximately 1 week in length.

1. Course Orientation
2. Basic Information about Swine
3. Overview of the Pork Industry
4. Products of the Pork Industry
5. Segments of the Pork Industry
6. Swine Production Enterprise Assignment
7. Marketing Swine
8. Breeds and Mating Systems
9. Genetic Improvement
10. Evaluation and Selection
11. Behavior, Handling and Facilities
12. Herd Management
13. Nutrition
14. Herd Health
15. Reproduction
16. Pork Quality Assurance Program
17. Industry Trends and Challenges
18. Final Exam Week

**First Assignment - Course Policies Contract**

**Instructions:**

1. Read the following course policies. Let the instructor know if you have any questions or need clarification.
2. Go to the assignment titled “Course Policies Contract” located in the ‘Assessments’ folder in Module #1 – Course Orientation in CANVAS.
3. Answer the questions indicating that you have read and understand the syllabus and policies for this course.

**Course Policies & Expectations for AS 4 – Swine Production:**

***Students are expected to understand the following basic information about this course:***

* This is an 18-week course that consists of lecture and lab instruction.
* The lecture format of instruction for this course is 100% online and asynchronous. There will be no meetings on campus nor will there be any Zoom meetings required for the lecture component of this course.
* The lab for this course is face-to-face in format and meets on a weekly basis. There is no lab during finals week.
* All lecture components of this course will be administered through CANVAS, the online course management system utilized by Reedley College.
* Instruction will be arranged into units called “Modules” in CANVAS. There will be 18 modules of instruction for this course (1 module for each week of the semester).
* Students can expect to be required to submit at least one graded assessment (e.g. quiz, assignment, discussion) for lecture each week, but sometimes there will be more than one assessment.
* Students can expect to be required to submit at least one graded assessment (e.g. lab report) for lab each week
* “Attendance” for the lecture component of this course will be determined by student submission of weekly assessments. Failure to submit required assessments for two consecutive weeks during the first nine weeks of instruction can result in a student being dropped from the course.
* The textbook for this course is optional. Students are not required to purchase the textbook for this course.
* The final grade for this course will be weighted as follows:
	+ 25% Assignments, Quizzes, and Discussion Participation
	+ 25% Swine Production Enterprise Assignment
	+ 25% Lab Participation (lab reports)
	+ 25% Final Exam (comprehensive)

***What students can expect from the instructor:***

***The instructor will endeavor to provide a quality learning experience by…***

* Providing an equitable learning environment that respects the diversity of the class, campus, and community.
* Treating students with respect and fairness.
* Being available during office hours (and/or other times, by arrangement, if needed) to address any student questions or concerns.
* Responding to communications (email, phone, text) from students within a reasonable time period (usually within 24 hours). The instructor’s preferred method of contact is email.
* Providing clear instructions to students for navigating this course and completing all course requirements and assessments.
* Informing students about opportunities to enhance their educational experience at Reedley College (e.g. campus clubs, AGNR Department activities, industry events, job/internship opportunities, extra credit assignments, etc.).
* Utilizing the campus “Starfish” notification system to address the needs of students who might benefit from one or more available services provided by Reedley College.

***What the instructor will expect from each student:***

***Each student will endeavor to achieve a quality educational experience by …***

* Practicing excellent time management skills, proficiency in communication, and a high level of work ethic in regard to this course as these skills are highly valued by employers and should be practiced on a regular basis.
* Exhibiting respect toward all other students, guest speakers, faculty, staff and others associated with this class. Foul language, crude humor, and inappropriate comments directed at others (in regard to ethnicity, religion, economic status, disability, or any other factors) will not be tolerated.
* Preparing for weekly lecture assessments by utilizing all components of each weekly module. This includes viewing the learning objectives, listening to the recorded lectures, viewing the Power Point document, viewing any supplemental videos or resources, and participating in online class discussions (when applicable).
* Completing and submitting required weekly assessments within the designated time slot. Lecture assessments will usually be open from Thursday at 12:00 am through Friday at 11:59 pm of each week. Lab assessments will normally be due at the end of each lab.
* Putting in an honest individual effort to complete all required assessments. This includes refraining from using materials posted to CANVAS (e.g. Power Point documents), any notes, or assistance of any kind from other current or former students when completing quizzes or exams. Quizzes and exams are closed-book and closed-note in format. Cheating is prohibited.
* Communicating any special needs or accommodations to the instructor within a sufficient period of time to enable facilitation of such needs/accommodations.
* Seeking instructor assistance, if needed. Please inform the instructor of any problems/barriers you might experience or expect to experience in regard to successfully completing the requirements for this course. Such matters might include anticipated absences from class, COVID related issues, computer/internet access, or other reasons. Please be aware that you are not expected, nor encouraged, to provide details of a personal nature.

***Special COVID Policies:***

* All Reedley College students and employees are to follow all campus and district COVID (Coronavirus) policies. Please be advised that these policies can change at any time. In the case that new policies are put into place, those new policies will likely supersede the existing policies.
* Information about COVID and current campus/district policies can be found at <https://www.reedleycollege.edu/covid-19/index.html>.
* Any student coming to campus for any reason (including class) must complete the Student Health Screen Check-In at <https://www.reedleycollege.edu/covid-19/index.html>. This process must be completed each time a student comes to campus.
* The basic campus/district policies include the following:
	+ Please stay home if you are sick or have tested positive for COVID.
	+ Please stay home if you have been in contact with someone who is sick or has tested positive for COVID.
	+ Inform the campus nurse, Kelly Murguia, if either of the two previous bulleted items are true. She must approve your return to campus. Her email is kelly.murguia@reedleycollege.edu and her phone number is 559-494-3750.
* When on campus (including lectures and labs), observe the following rules:
	+ Wear a facial covering.
	+ Practice social distancing.
	+ Wash your hands frequently and use hand sanitizer.