ANSC 141
Introduction to Animal Science Laboratory
Spring 2009
Ag Expo Center

Section 141-001 1:25-3:15 W
Section 141-002 3:30-5:20 W

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Course Description: This course provides students the opportunity to incorporate "hands-on' experiences and observations related to topics covered in ANSC 140 and to become familiar with the animal production units at the WKU farm.

Text: Lab Manual

Additional assignments will include accessing the Oklahoma State University Department of Animal Science web page for livestock breeds at http://www.ansi.okstate.edu/breeds.htm.

Grading:
- Quizzes (weekly) 50%
- Attendance and participation 25%
- Final Exam 25%

For each unexcused absence five (5) percent will be deducted from the final average. Written documentation for excused absences must be submitted to one of the assistants at the next class meeting after the absence. A student will be allowed to drop one quiz grade if he/she has no unexcused absences during the semester.

Student Assistance: In compliance with university policy, students with disabilities who require accommodations (academic adjustments and/or auxiliary aids or services) for this course must contact the Office for Student Disability Services in DUC A-200 of the Student Success Center in Downing University Center. Please DO NOT request accommodations directly from the professor or instructor without a letter of accommodation from the Office for Student Disability Services.

Cheating/Plagiarism: Students who commit any act of academic dishonesty may receive from the instructor a failing grade in that portion of the course work in which the act is detected or a failing grade in the course without possibility of withdrawal.
Student Outcomes -- after completing this course, students will be able to:

1. describe the beef, dairy, horse and swine production units at the WKU farm.

2. describe life cycle production and management schedules for each of the animal production units.

3. identify and describe feedstuffs that are commonly used for feeding livestock in this area of the U.S.

4. describe the digestive organs and their functions in ruminants and non-ruminants.

5. identify male and female farm animal reproductive organs and describe the functions of each.

6. describe normal reproductive and lactation cycles for each farm animal species.

7. explain the procedure for successful artificial insemination in cattle and swine.

8. describe the USDA grades for beef, pork, and lamb carcasses and the criteria for determining each.

9. identify the major wholesale and retail cuts of beef, pork, and lamb carcasses.

10. identify the naturally tender and less tender retail cuts of beef, pork, and lamb and describe the most appropriate methods of cooking each.

11. identify and describe the major beef, dairy, horse, sheep, goat and swine breeds.

12. identify the parts of beef cattle, dairy cattle, horses, sheep, goats and swine.

13. evaluate differences in composition and structure (and also mammary conformation in dairy cattle) among farm animals.

14. use official placings and cuts to determine the score for placing a class of four animals.

15. determine condition scores for beef cows, dairy cows, and sows and relate the value of condition scores in livestock and dairy management.