

Cover Sheet: Request 10757

ANS4XXX Pork Production

Info

Process	Course New Ugrad/Pro
Status	Pending
Submitter	Imler,Amie M amie.taylor@ufl.edu
Created	2/4/2016 5:35:05 PM
Updated	3/10/2016 8:27:48 AM
Description	This course will teach the principles of modern pork production including all aspects of swine production management systems (breeding systems, disease control, applied economics, housing, marketing, pork quality, and nutrition in a systems approach), relative to the US/Global pork supply.

Actions

Step	Status	Group	User	Comment	Updated
Department	Approved	CALS - Animal Sciences 514909000	Tenbroeck, Saundra Hodge		2/4/2016
Deleted UF Pork production.doc					2/4/2016
College	Approved	CALS - College of Agricultural and Life Sciences	Brendemuhl, Joel H	Approved by CALS CC 2-12-16	2/19/2016
Deleted ANS 4932 - NEW - Pork production.doc					2/19/2016
University Curriculum Committee	Comment	PV - University Curriculum Committee (UCC)	Case, Brandon	Added to the March agenda.	2/22/2016
No document changes					
University Curriculum Committee	Pending	PV - University Curriculum Committee (UCC)			2/22/2016
No document changes					
Statewide Course Numbering System					
No document changes					
Office of the Registrar					
No document changes					
Student Academic Support System					
No document changes					
Catalog					
No document changes					
College Notified					
No document changes					

Course|New for request 10757

Info

Request: ANS4XXX Pork Production

Submitter: Imler, Amie M amie.taylor@ufl.edu

Created: 3/14/2016 8:40:27 AM

Form version: 4

Responses

Recommended Prefix

Enter the three letter code indicating placement of course within the discipline (e.g., POS, ATR, ENC). Note that for new course proposals, in rare cases SCNS will assign a different prefix.

Response:

ANS

Course Level

Select the one digit code preceding the course number that indicates the course level at which the course is taught (e.g., 1=freshman, 2=sophomore, etc.).

Response:

4

Number

Enter the three digit code indicating the specific content of the course based on the SCNS taxonomy and course equivalency profiles. For new course requests, this may be XXX until SCNS assigns an appropriate number.

Response:

XXX

Lab Code

Enter the lab code to indicate whether the course is lecture only (None), lab only (L), or a combined lecture and lab (C).

Response:

C

Course Title

Enter the title of the course as it should appear in the Academic Catalog.

Response:

Pork Production

Transcript Title

Enter the title that will appear in the transcript and the schedule of courses. Note that this must be limited to 21 characters (including spaces and punctuation).

Response:
Pork Production

Effective Term

Select the requested term that the course will first be offered. Selecting "Earliest" will allow the course to be active in the earliest term after SCNS approval. If a specific term and year are selected, this should reflect the department's best projection. Courses cannot be implemented retroactively, and therefore the actual effective term cannot be prior to SCNS approval, which must be obtained prior to the first day of classes for the effective term. SCNS approval typically requires 2 to 6 weeks after approval of the course at UF.

Response:
Fall

Effective Year

Select the requested year that the course will first be offered. See preceding item for further information.

Response:
2016

Rotating Topic?

Select "Yes" if the course will have rotating (varying) topics in different terms. For rotating topics courses, the course title in the Schedule of Courses and the transcript can vary with the topic.

Response:
No

Amount of Credit

Select the number of credits awarded to the student upon successful completion, or select "Variable" if the course will be offered with variable credit and then indicate the minimum and maximum credits per section. Note that credit hours are regulated by Rule 6A-10.033, FAC. If you select "Variable" for the amount of credit, additional fields will appear in which to indicate the minimum and maximum number of total credits.

Response:
3

Repeatable Credit?

Select "Yes" if the course may be repeated for credit. Some courses, such as independent study courses, will have rotating (variable) topics. Students may be allowed to repeat these courses provided the content is different.

Response:

No

S/U Only?

Select "Yes" if all students should be graded as S/U in the course. Note that each course must be entered into the UF curriculum inventory as letter-graded or S/U. A course may not have both options. However, letter-graded courses allow students to take the course S/U with instructor permission.

Response:

No

Contact Type

Select the best option to describe course contact type. This selection determines whether base hours or headcount hours will be used to determine the total contact hours per credit hour. Note that the headcount hour options are for courses that involve contact between the student and the professor on an individual basis.

Response:

Regularly Scheduled

- Regularly Scheduled [base hr]
- Thesis/Dissertation Supervision [1.0 headcount hr]
- Directed Individual Studies [0.5 headcount hr]
- Supervision of Student Interns [0.8 headcount hr]
- Supervision of Teaching/Research [0.5 headcount hr]
- Supervision of Cooperative Education [0.8 headcount hr]

Contact the Office of Institutional Planning and Research (352-392-0456) with questions regarding contact type.

Degree Type

Select the type of degree program for which this course is intended.

Response:

Baccalaureate

Weekly Contact Hours

Indicate the number of hours faculty will have contact with students each week on average throughout the duration of the course.

Response:

3

Category of Instruction

Indicate whether the course is introductory, intermediate or advanced. Introductory courses are those that require no prerequisites and are general in nature. Intermediate courses require some

prior preparation in a related area. Advanced courses require specific competencies or knowledge relevant to the topic prior to enrollment.

Response:
Advanced

- 1000 and 2000 level = Introductory undergraduate
- 3000 level = Intermediate undergraduate
- 4000 level = Advanced undergraduate
- 5000 level = Introductory graduate
- 6000 level = Intermediate graduate
- 7000 level = Advanced graduate

4000/5000 and 4000/6000 levels = Joint undergraduate/graduate (these must be approved by the UCC and the Graduate Council)

Delivery Method(s)

Indicate all platforms through which the course is currently planned to be delivered.

Response:
On-Campus

Course Description

Provide a brief narrative description of the course content. This description will be published in the Academic Catalog and is limited to 50 words or fewer. See course description guidelines.

Response:

This course will teach the principles of modern pork production including all aspects of swine production management systems (breeding systems, disease control, applied economics, housing, marketing, pork quality, and nutrition in a systems approach), relative to the US/Global pork supply.

Prerequisites

Indicate all requirements that must be satisfied prior to enrollment in the course. Prerequisites will be automatically checked for each student attempting to register for the course. The prerequisite will be published in the Academic Catalog and must be formulated so that it can be enforced in the registration system. Please note that upper division courses (i.e., intermediate or advanced level of instruction) must have proper prerequisites to target the appropriate audience for the course.

Response:
ANS 3440 & ANS 3319C & (ANS 3613L or ANS 4604C)

Completing Prerequisites on UCC forms:

- Use "&" and "or" to conjoin multiple requirements; do not use commas, semicolons, etc.
- Use parentheses to specify groupings in multiple requirements.
- Specifying a course prerequisite (without specifying a grade) assumes the required passing grade is D-. In order to specify a different grade, include the grade in parentheses immediately after the course number. For example, "MAC 2311(B)" indicates that students are required to obtain a grade of B in Calculus I. MAC2311 by itself would only require a grade of D-.
- Specify all majors or minors included (if all majors in a college are acceptable the college code is sufficient).

- "Permission of department" is always an option so it should not be included in any prerequisite or co-requisite.

*Example: A grade of C in HSC 3502, passing grades in HSC 3057 or HSC 4558, and major/minor in PPHP should be written as follows:
HSC 3502(C) & (HSC 3057 or HSC 4558) & (HP college or (HS or CMS or DSC or HP or RS minor))*

Co-requisites

Indicate all requirements that must be taken concurrently with the course. Co-requisites are not checked by the registration system.

Response:
none

Rationale and Placement in Curriculum

Explain the rationale for offering the course and its place in the curriculum.

Response:
This course is a senior level capstone course focusing on swine and pork production for students with an interest in pursuing a career in the pork industry. This course will have both a lecture and lab component along with several written assignments.

Course Objectives

Describe the core knowledge and skills that student should derive from the course. The objectives should be both observable and measurable.

Response:
Understand of the scope of the swine industry in the U.S. and world.
Evaluate the different production systems in the swine industry.
Understand the breeding, reproduction, nutrition, health management and marketing of swine.
Assess pork quality, analyze cash flow and profitability.
Increase awareness of the economic, social, and environmental challenges in the pork industry.
Expand awareness and accessibility of resource materials available to swine producers in the U.S.
Provide opportunity for significant exchange of ideas and fostering critical thinking.

Course Textbook(s) and/or Other Assigned Reading

Enter the title, author(s) and publication date of textbooks and/or readings that will be assigned, or a representative list of readings.

Response:
Optional Text: Pork Industry Handbook- CD ROM

Supporting Material:
Pork www.porkmag.com
National Pork Board <http://www.pork.org>
National Hog Farmer <http://nationalhogfarmer.com/>

Feedstuffs www.feedstuffs
Chicago Mercantile Exchange www.cme.com
Journal of Animal Science www.asas.org
USDA-AMS www.usda.gov
National Swine Improvement Federation www.nsif.com
Pork Information Gateway (PIG) www.porkgateway.com
National Daily Hog and Pork Summary
<http://www.ams.usda.gov/mnreports/lsddhps.pdf>
Daily Livestock Report www.dailylivestockreport.com
AgWeb <http://www.agweb.com/>
National Swine Registry <http://nationalswine.com/index.php>
Stages http://nationalswine.com/pedigree_services/stages.php
American Assoc. of Swine Veterinarians <https://www.aasv.org/>

Weekly Schedule of Topics

Provide a projected weekly schedule of topics. This should have sufficient detail to evaluate how the course would meet current curricular needs and the extent to which it overlaps with existing courses at UF.

Response:

DATE	TOPIC
8-25	Introductions
8-27	World, U.S. and Regional Pork Industry
Lab 8-25	Introductions- Establishment of competitive teams
9-1	Biosecurity, Herd Health/Diseases
9-3	Production Systems/ Commodity or Niche Marketing
Lab 9-1	Production Systems- Pig Flow Scheduling
9-8	Genetics & Breeding
9-10	Genetics & Breeding
Lab 9-8	Gilt Selection
9-15	Gestation Management
9-17	Gestation Management
Lab 9-15	Gestation Management
9-22	Reproduction Management
9-24	Reproduction Management
Lab 9-22	Reproduction Management
9-29	Farrowing/Lactation Management
10-1	Farrowing/Lactation Management
Lab 9-29	Parturition/ Litter Management
10-6	EXAM 1
10-8	Nutrition- Guest Lecture
Lab 10-6	Nutrition/Feed Mill
10-13	Commodity Marketing/Economics/Contracts
10-15	Commodity Marketing/Economics/Contracts
Lab 10-13	Niche Marketing- Marketing youth prospect pigs
10-20	Housing- Guest Lecture
10-22	Nutrient Management- Guest Lecture
Lab 10-20	Niche Marketing- Marketing youth prospect pigs
10-27	Nursery Management
10-29	Nursery Management
Lab 10-27	Nursery Management
11-3	Grow-Finish Management
11-5	Beta-agonists and immunological castration
Lab 11-3	Grow-Finish Management
11-10	Pork/Pork Quality

11-12 Pork/Pork Quality
 Lab 11-10 Slaughter- Meat Lab
 11-17 EXAM 2
 11-19 PQA
 Lab 11-17 Niche Marketing- Marketing Meat Quality Pork- Meat Lab
 11-24 Problems assignments
 11-26 Problems assignments
 Lab 11-24 Reports on Class Lab Trials
 12-1 Problems assignments
 12-3 Problems assignments
 Lab 12-1 Student presentations
 12-8 Field Trip- Smithfield
 Lab 12-8 Field Trip- Smithfield
 Homecoming Friday- Field Trip- Lyons Show Pigs & Thompson Farms

Grading Scheme

List the types of assessments, assignments and other activities that will be used to determine the course grade, and the percentage contribution from each. This list should have sufficient detail to evaluate the course rigor and grade integrity.

Response:

2 Exams at 100 points each (200 points total)
 Labs at 10 points per week (150 points total)
 2 Field Trips (or alternate assignments) at 100 points total
 Farm Plan at 300 points total
 4 Problem Assignments at 20 points each (80 points total)
 Comprehensive Final at 150 points total
 980 points total for course

Laboratory attendance will be worth 10 pts each week. Exercises from field trips will be worth 50 pts each. Students who are not able to attend field trips will be given alternate assignments.

Farm Plan- This project will be graded as follows:

Genetics/Breeding Program- 20 points; Housing, Facilities & Equipment- 20 points;
 Pig Flow- 20 points; Marketing plan- 20 points; Health plan- 20 points
 Final written report- 100 points
 Final oral report/Final- 100 points
 Total 300 points

The final written report will be due on 11-24 and student presentations will be during lab on 12-1.

Each student will complete the project on their own. You will be asked to develop a complete production plan for a commodity or niche swine production operation. Your grandparents have left you 100 acres of Bahia grass pasture land in Gilchrist County Florida in a trust that stipulates you must use these assets for pork production for five years. The farm is relatively secluded, has a perimeter fence, a small equipment shed, a few outdoor farrowing huts, and five 3rd parity white-line sows your Grandpa used to raise and sell a few meat hogs.

In short, you must put together a management plan detailing ALL receipts and expenditures showing that you can operate at a profit by the 5th year and beyond or you will lose it all. All other capital improvements, breeding stock purchase, equipment, etc. will be 100% financed. Each portion of the project turned in throughout the semester is to include capital costs, operating expenses and all

expenses associated with that portion of the project. You are a recent UF Animal Sciences graduate with an entrepreneurial spirit, you are single, have no children, and will not have any appreciable off-farm income for these first five years. It is up to you to develop a feasible, profitable swine operation under these guidelines. It is now time to utilize all of the knowledge you have gained in your college careers, plus the realistic view to make the correct management and financial decisions. This project will be considered PROFESSIONAL. Treat this opportunity as if it was your own operation and the profit or loss of the operation were in your own hands.

Class lab trials- Several small teaching trials will be conducted throughout the semester (Creep feeding, ? sow dietary fiber during lactation, ractopamine finishing trial, weaning enrichment). All students will be assigned to groups to manage these trial during lab and will present their results and interpretation on 11-24.

Four Written "Problems" Assignments: These are to be 1-2 pg, double-spaced, typed responses. The audience will vary and will be determined at time of assignment. These assignments will be based on real world challenges in pork production and are intended to encourage students to read relevant materials (some provided in advance) and to think through issues prior to the class. The class period that these are handed in will be used for discussion or problem solving relevant to the topic assigned.

Instructor(s)

Enter the name of the planned instructor or instructors, or "to be determined" if instructors are not yet identified.

Response:
Charles Carr

ANS 4XXXC
PORK PRODUCTION

Lecture: Tuesday and Thursday (9:35-10:25 am- Period 3)

Lab: Tuesday (11:45-1:35)

Locations: 156 Animal Science, Swine Unit or TBA

Three Credit Hours

Instructor

Chad Carr, PhD

Office: 224B Animal Sci. Bldg. 459

Office Phone: 352-392-2454

Cell Phone: 352-213-4911

Office Hours: By appointment

E-mail: chadcarr@ufl.edu

Course description: This course will teach the principles of modern pork production including all aspects of swine production management systems (breeding systems, disease control, applied economics, housing, marketing, pork quality, and nutrition in a systems approach), relative to the US/Global pork supply.

Prerequisites: ANS 3440, 3319C and 3613L or 4604C

Optional Text: Pork Industry Handbook- CD ROM

Student Learning Outcomes:

Pork Production is a junior/senior level capstone class and will have written assignments. Students will use creativity, problem solving and critical thinking skills. Lectures will contain material relevant to the lab portion of the class. At the end of the course, students will be able to:

1. Understand of the scope of the swine industry in the U.S. and world.
2. Evaluate the different production systems in the swine industry.
3. Understand the breeding, reproduction, nutrition, health management and marketing of swine.
4. Assess pork quality, analyze cash flow and profitability.
5. Increase awareness of the economic, social, and environmental challenges in the pork industry.
6. Expand awareness and accessibility of resource materials available to swine producers in the U.S.
7. Provide opportunity for significant exchange of ideas and foster critical thinking within the pork industry.

Laboratory:

During this course you will spend hands-on time at the University swine unit. Acquire rubber boots and bring old clothes- STUDENTS MUST NOT HAVE BEEN IN CONTACT WITH PIGS 72 HOURS PRIOR TO LAB FOR BIOSECURITY REASONS. If students have been in contact, an alternative assignment will be given that will allow for equal opportunity for the student to perform well in comparison to students who attended the lab. The Material and Supplies Fee for this class will be \$100 per student pending course approval.

Course grading:

More information on the university wide grading policy can be accessed at:

<https://catalog.ufl.edu/ugrad/current/Pages/home.aspx>

Grades Based On The Following:		Letter Grades Will Be Determined as Follows:			
Two Exams (100 pts each)	200	A	90 & Above	C	70 - 74.99
Lab	150	B+	85 -89.99	D+	65 - 69.99
2 field trips/alternate assignment	100	B	80 - 84.99	D	60 - 64.99
Farm plan	300	C+	75 - 79.99	E	59.99 & Below
Problems assignments	80				
Comprehensive Final	150				

Laboratory attendance will be worth 10 pts each week. Exercises from field trips will be worth 50 pts each. Students who are not able to attend field trips will be given alternate assignments. These alternate assignments will allow the student equal opportunity to perform well in comparison to students who attend the field trips.

- Farm Plan- 100 points; this project will be graded as follows:
 - Genetics/Breeding Program- 20 points;
 - Housing, Facilities & Equipment- 20 points;
 - Pig Flow- 20 points;
 - Marketing plan- 20 points;
 - Health plan- 20 points
 - Final written report- 100 points
 - Final oral report/Final- 100 points
- Total 300 points**

The final written report will be due on 11-24 and student presentations will be during lab on 12-1.

Each student will complete the project on their own. You will be asked to develop a complete production plan for a commodity or niche swine production operation. Your grandparents have left you 100 acres of Bahia grass pasture land in Gilchrist County Florida in a trust that stipulates you must use these assets for pork production for five years. The farm is relatively secluded, has a perimeter fence, a small equipment shed, a few outdoor farrowing huts, and five 3rd parity white-line sows your Grandpa used to raise and sell a few meat hogs.

In short, you must put together a management plan detailing ALL receipts and expenditures showing that you can operate at a profit by the 5th year and beyond or you will lose it all. All other capital improvements, breeding stock purchase, equipment, etc. will be 100% financed. **Each portion of the project turned in throughout the semester is to include capital costs, operating expenses and all expenses associated with that portion of the project.** You are a recent UF Animal Sciences graduate with an entrepreneurial spirit, you are single, have no children, and will not have any appreciable off-farm income for these first five years. It is up to you to develop a feasible, profitable swine operation under these guidelines. It is now time to utilize all of the knowledge you have gained in your college careers, plus the realistic view to make the correct management and financial decisions. This project will be considered PROFESSIONAL. Treat this opportunity as if it was your own operation and the profit (or loss) of the operation were in your own hands.

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Supporting Material:

Pork www.porkmag.com

National Pork Board <http://www.pork.org>

National Hog Farmer <http://nationalhogfarmer.com/>

Feedstuffs www.feedstuffs

Chicago Mercantile Exchange www.cme.com

Journal of Animal Science www.asas.org

USDA-AMS www.usda.gov

National Swine Improvement Federation www.nsif.com

Pork Information Gateway (PIG) www.porkgateway.com

National Daily Hog and Pork Summary <http://www.ams.usda.gov/mnreports/lsddhps.pdf>

Daily Livestock Report www.dailylivestockreport.com

AgWeb <http://www.agweb.com/>

National Swine Registry <http://nationalswine.com/index.php>

Stages http://nationalswine.com/pedigree_services/stages.php

American Assoc. of Swine Veterinarians <https://www.aasv.org/>

Attendance and Make-Up Work

Requirements for class attendance and make-up exams, assignments and other work are consistent with university policies that can be found at: <https://catalog.ufl.edu/ugrad/current/regulations/info/attendance.aspx>.

Online Course Evaluation Process

Student assessment of instruction is an important part of efforts to improve teaching and learning. At the end of the semester, students are expected to provide feedback on the quality of instruction in this course using a standard set of university and college criteria. These evaluations are conducted online at <https://evaluations.ufl.edu>. Evaluations are typically open for students to complete during the last two or three weeks of the semester; students will be notified of the specific times when they are open. Summary results of these assessments are available to students at <https://evaluations.ufl.edu/results>.

Class Schedule

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Homecoming Friday- Field Trip- Lyons Show Pigs & Thompson Farms	

Digital devices (cell phones, iPads, laptops)

Students are asked to silence their cellular phones before entering the classroom. Unless students are taking notes on their laptops, laptops should be OFF during class. If students are found to be Facebooking or texting, they will be asked to turn off their digital device.

Services for Students with Disabilities

The Disability Resource Center coordinates the needed accommodations of students with disabilities. This includes registering disabilities, recommending academic accommodations within the classroom, accessing special adaptive computer equipment, providing interpretation services and mediating faculty-student disability related issues. Students requesting classroom accommodation must first register with the Dean of Students Office. The Dean of Students Office will provide documentation to the student who must then provide this documentation to the Instructor when requesting accommodation

0001 Reid Hall, 352-392-8565, www.dso.ufl.edu/drc/

Software Use

All faculty, staff and students of the university are required and expected to obey the laws and legal agreements governing software use. Failure to do so can lead to monetary damages and/or criminal penalties for the individual violator. Because such violations are also against university policies and rules, disciplinary action will be taken as appropriate.

Academic Honesty

As a student at the University of Florida, you have committed yourself to uphold the Honor Code, which includes the following pledge: *"We, the members of the University of Florida community, pledge to hold ourselves and our peers to the highest standards of honesty and integrity."* You are expected to exhibit behavior consistent with this commitment to the UF academic community, and on all work submitted for credit at the University of Florida, the following pledge is either required or implied: *"On my honor, I have neither given nor received unauthorized aid in doing this assignment."*

It is assumed that you will complete all work independently in each course unless the instructor provides explicit permission for you to collaborate on course tasks (e.g. assignments, papers, quizzes, exams). Furthermore, as part of your obligation to uphold the Honor Code, you should report any condition that facilitates academic misconduct to appropriate personnel. It is your individual responsibility to know and comply with all university policies and procedures regarding academic integrity and the Student Honor Code. Violations of the Honor Code at the University of Florida will not be tolerated. Violations will be reported to the Dean of Students Office for consideration of disciplinary action. For more information regarding the Student Honor Code, please see:

<http://www.dso.ufl.edu/sccr/process/student-conduct-honor-code>.

Campus Helping Resources

Students experiencing crises or personal problems that interfere with their general well-being are encouraged to utilize the university's counseling resources. The Counseling & Wellness Center provides confidential counseling services at no cost for currently enrolled students. Resources are available on campus for students having personal problems or lacking clear career or academic goals, which interfere with their academic performance.

University Counseling & Wellness Center, 3190 Radio Road, 352-392-1575, www.counseling.ufl.edu/cwc/

Counseling Services

Groups and Workshops

Outreach and Consultation

Self-Help Library

Wellness Coaching

U Matter We Care, www.umatter.ufl.edu/

Career Resource Center, First Floor JWRU, 392-1601, www.crc.ufl.edu/

Student Complaints:

Residential Course: https://www.dso.ufl.edu/documents/UF_Complaints_policy.pdf