# **Cover Sheet: Request 15476**

# ANS 2615C – Meat Selection and Grading

Info	
Process	Course Modify Ugrad/Pro
Status	Pending at PV - University Curriculum Committee (UCC)
Submitter	Charles Carr chadcarr@ufl.edu
Created	11/17/2020 4:02:24 PM
Updated	3/9/2021 11:50:27 AM
Description of	The goal will be to consolidate efforts and to improve the quality of two independent classes and
request	include horse evaluation. Instead of teaching two independent two hour introductory course about meat and livestock judging, we will eliminate ANS 4604C and instead teach one 3 hour class where students get exposure to food animal, horse, and meat evaluation at the 2000 level. This will help students decide which judging team they would like to participate on in the following calendar year

# Actions

Step	Status	Group	User	Comment	Updated		
Department	Approved	CALS - Animal Sciences 60090000	Saundra Tenbroeck		11/19/2020		
Carr checklist front V1.pdf							
Carr checklist back V1.pdf							
College	Approved	CALS - College of Agricultural and Life Sciences	Joel H Brendemuhl	Edits requested by the CALS CC have been addressed.	3/9/2021		
ANS 2615C sy	llabus Final.				3/3/2021		
University Curriculum Committee	Pending	PV - University Curriculum Committee (UCC)			3/9/2021		
No document of	changes			•			
Statewide Course Numbering System							
No document of	changes						
Office of the Registrar							
No document of	changes						
Student Academic Support System							
No document changes							
Catalog							
	No document changes						
College Notified							
No document of	changes						

# Course|Modify for request 15476

# Info

Request: ANS 2615C – Meat Selection and Grading Description of request: The goal will be to consolidate efforts and to improve the quality of two independent classes and include horse evaluation. Instead of teaching two independent two hour introductory course about meat and livestock judging, we will eliminate ANS 4604C and instead teach one 3 hour class where students get exposure to food animal, horse, and meat evaluation at the 2000 level. This will help students decide which judging team they would like to participate on in the following calendar year Submitter: Charles Carr chadcarr@ufl.edu Created: 3/5/2021 4:19:37 PM Form version: 6

# Responses

#### **Current Prefix**

Enter the current three letter code (e.g., POS, ATR, ENC).

Response: ANS

#### **Course Level**

Select the current 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: 2

#### Number

Enter the current three digit code indicating the specific content of the course based on the SCNS taxonomy and course equivalency profiles.

Response: 615

#### Lab Code

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

Response: C

#### **Course Title**

Enter the current title of the course as it appears in the Academic Catalog. There is a 100 character limit for course titles. & nbsp;

Response: Meat selection and grading

#### **Effective Term**

Select the requested term that the course change(s) will first be implemented. Selecting "Earliest" will allow the change to be effective in the earliest term after SCNS approval. If a specific term and year are selected, this should reflect the department's expectations. Courses cannot be changed 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 at least 6 weeks after approval of the course change at UF.

Response: Earliest Available

#### **Effective Year**

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

Response: 2021

#### **Requested Action**

Indicate whether the change is for termination of the course or any other change. If the latter is selected, all of the following items must be completed for any requested change.

Response:

Other (selecting this option opens additional form fields below)

#### **Change Course Prefix?**

Response: No

#### Change Course Level?

Note that a change in course level requires submission of a course syllabus.

Response: No

#### **Change Course Number?**

Response: No

#### Change Lab Code?

Note that a change in lab code requires submission of a course syllabus.

Response:

#### Change Course Title?

Response: Yes

# Current Course Title (100 character limit)

Response: Meat selection and grading

#### **Proposed Course Title**

(100 character limit)

Response: Introduction to livestock and meat evaluation

#### Change Transcript Title?

If changing the course title a new transcript title is also required.

Response: Yes

#### **Current Transcript Title**

Response: Meat Select & Grading

#### Proposed Transcript Title (30 char. max)

Response: Intro Evaluation

#### **Change Credit Hours?**

Note that a change in credit hours requires submission of a course syllabus.

Response: Yes

#### **Current Credit Hours**

Response:

No

2

#### **Proposed Credit Hours**

Response: 3

#### Change Variable Credit?

Note that a change in variable credit status requires submission of a course syllabus.

Response: No

#### Change S/U Only?

Response: No

#### Change Contact Type?

Response: No

#### **Change Rotating Topic Designation?**

Response: No

# Change Repeatable Credit?

Note that a change in repeatable credit status requires submission of a course syllabus.

Response: No

#### Change Course Description?

Note that a change in course description requires submission of a course syllabus.

Response: Yes

#### **Current Course Description**

Response: Grading and classifying beef, pork, and lamb carcasses and cuts.

#### Proposed Course Description (500 characters max)

Response:

Basic elements of live animal evaluation, selection and carcass evaluation.

#### **Change Prerequisites?**

Response: No

#### Change Co-requisites?

Response: No

#### Rationale

Please explain the rationale for the requested change.

Response:

The goal will be to consolidate efforts and to improve the quality of two independent classes and add horse evaluation. Instead of teaching two independent 2 hour introductory courses about meat and livestock judging, we will teach one 3 hour class where students get exposure to food animal, horse, and carcass evaluation at the 2000 level. This will help students decide which of our three departmental judging teams they would like to participate on in the following calendar year.

The format will be two fifty minute lectures and one 2 period lab weekly

## ANS 2615C INTRODUCTION TO LIVESTOCK AND MEAT EVALUATION Class Location: ANS 156 FALL SEMESTER W, F Periods 6 & 7

Instructors Food Animal- Allyson Trimble Bldg. 459 Room 100A 352-392-9739 <u>trimbleak@ufl.edu</u>

Meat- Kyle Mendes Bldg. 459 Room 212 209-556-7499 <u>kmendes15@ufl.edu</u>

Horse- Dr. Saundra TenBroeck Bldg. 459 Room 100C 352 392 2789 <u>sht@ufl.edu</u>

Office hours: M, W, R, F 10 am -noon or email for an appointment

**COURSE DESCRIPTION**: Basic elements of live animal evaluation and selection and carcass evaluation.

**COURSE OVERVIEW**: Introduction to livestock and meat evaluation is a hands-on three credit hour lecture/laboratory course concentrating on the skills and science of evaluating A) breeding and market cattle, sheep, goats, and pigs using visual appraisal and performance records B) conformation and performance of horses and C) beef, pork and lamb carcasses and cuts.

Students will learn how to prioritize traits and use proper terminology to describe animals and carcasses of each species and to defend their decisions via written and oral reasons. This course is an excellent introduction for all livestock and meat courses. It will also provide a baseline of information for students who are interested in participating on the intercollegiate livestock, horse, or meat judging teams.

# COURSE OBJECTIVES:

Evaluate and rank breeding and market cattle, sheep, goats, and pigs using visual appraisal and performance records.

Evaluate and rank conformation and performance of horses using breed association standards. Evaluate and rank carcasses and cuts of meat by applying concepts of meat grading and composition.

Utilize proper terminology to describe live animals and carcasses.

Validate the impact of Institutional Meat Purchase Specifications for beef, pork, and lamb on meat merchandising.

Defend decisions by presenting written and/or oral reasons.

# TEXT:

None is required. Examples and illustrations will be shared on Canvas.

# Attendance and Make-Up Work

Course materials will be provided to you with an excused absence, and you will be given a reasonable amount of time to make up work. Requirements for class attendance and makeup exams, assignments and other work are consistent with university policies that can be found at: <u>https://catalog.ufl.edu/UGRD/academic-regulations/attendance-policies/</u>.

# COURSE GRADING

Grades Based On The Following:	Letter Grades Will Be Determined as Follows:				
3 Exams (25%)		А	90 & Above	С	70 - 74.99
Quizzes and/or worksheets (weekly)	25%	B+	85 -89.99	D+	65 - 69.99
Total	100 %	В	80 - 84.99	D	60 - 64.99
		C+	75 - 79.99	E	59.99 & Below

# **Grades and Grade Points**

For information on current UF policies for assigning grade points, see https://catalog.ufl.edu/UGRD/academic-regulations/grades-grading-policies/.

# COURSE SCHEDULE

Week	Торіс
1	Introduction and overview of course content and intercollegiate judging.
	Class composition and structure, calculating placing scores and note taking.
2	Beef grading
3	Beef carcass and cut judging
4	Pork and lamb grading and judging
5	Institutional meat purchasing specifications
6	Meat judging exam: September 28
	Evaluating horse conformation
7	Evaluating horse conformation
8	Evaluating horse performance
9	Evaluating horse performance
10	Horse judging exam: October 26
	Performance records, scenarios, and expected progeny differences
11	Evaluating market and breeding cattle
12	Evaluating market and breeding pigs
13	Evaluating market and breeding sheep and goats
14	Meat animal evaluation exam: November 23
	Thanksgiving holidays
15	Writing reasons, Presenting oral reasons

# Risk Associated with the Use of Livestock and their tissues

Working with livestock is **inherently risky**. Many of these animals are capable of injuring people, especially when they are in the flight or fight mode inspired by a stressful situation. The instructors will work to provide students with the ability to manage livestock with minimal stress, thus lowering the risk of injury to people and animals. Livestock species can carry microorganisms that can cause diarrhea and flu-like symptoms in humans. These microorganisms can be shed in animal feces and saliva. Organisms of concern such as Salmonella, Campylobacter, and E. coli can survive on animal hides or surroundings, and though unlikely, could be present in/on meat. These pathogens can cause significant illness, especially to someone who is immunocompromised. Students should wash their hands after handling livestock and/or raw meat.

# **COVID Response Statements**

We will have face-to-face instructional sessions to accomplish the student learning objectives of this course. In response to COVID-19, the following policies and requirements are in place to maintain your learning environment and to enhance the safety of our in-classroom interactions.

- You are required to wear approved face coverings at all times during class and within buildings. Following and enforcing these policies and requirements are all of our responsibility. Failure to do so will lead to a report to the Office of Student Conduct and Conflict Resolution.
- This course has been assigned a physical classroom with enough capacity to maintain physical distancing (6 feet between individuals) requirements. Please utilize designated seats and maintain appropriate spacing between students. Please do not move desks or stations.
- Sanitizing supplies are available in the classroom if you wish to wipe down your desks prior to sitting down and at the end of the class.
- Follow your instructor's guidance on how to enter and exit the classroom. Practice physical distancing to the extent possible when entering and exiting the classroom.
- If you are experiencing COVID-19 symptoms, please use the UF Health screening system and follow the instructions on whether you are able to attend class.
  - Course materials will be provided to you with an excused absence, and you will be given a reasonable amount of time to make up work. Find more information in the university attendance policies. <u>Attendance Policies < University of Florida</u> (ufl.edu)

#### **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. Students are expected to provide professional and respectful feedback on the quality of instruction in this course by completing course evaluations online via GatorEvals. Guidance on how to give feedback in a professional and respectful manner is available at:

https://gatorevals.aa.ufl.edu/students/. Students will be notified when the evaluation period opens and can complete evaluations through the email they receive from GatorEvals, in their Canvas course menu under GatorEvals, or via https://ufl.bluera.com/ufl/. Summaries of course evaluation results are available to students at: <u>https://gatorevals.aa.ufl.edu/public-results/</u>.

## **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: <a href="http://www.dso.ufl.edu/sccr/process/student-conduct-honor-code">http://www.dso.ufl.edu/sccr/process/student-conduct-honor-code</a> .

# 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.

# 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, https://disability.ufl.edu/

## **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

Counseling Services Groups and Workshops Outreach and Consultation Self-Help Library Wellness Coaching

- U Matter We Care, www.umatter.ufl.edu/
- Career Connections Center, First Floor JWRU, 392-1601, https://career.ufl.edu/ .
- Student Success Initiative, http://studentsuccess.ufl.edu .

Student Complaints:

• Residential Course: https://sccr.dso.ufl.edu/policies/student-honor-code-student-conduct-code/

MA All graduate course submissions must include a reading list if a textbook is not required. The reading list should include at least some current readings (within the last 5 years). All readings do not need to be current.

A Outside consultations are required if there is a possibility of the proposed course covering material taught in another department or college on campus. There must be a consult form completed by the chair of the department from who you are seeking the consult. Instructors may provide additional consults. The form can be found at: <u>https://registrar.ufl.edu/pdf/uccconsult.pdf</u>.

Prerequisite courses are required for 3000 and 4000 level courses. This line of the approval form cannot be "none" or left blank. Junior or senior standing is an acceptable option. A phrase such as "a course in basic biology" is not acceptable.

Decimal points must be included in the grading scale if grade cut-offs are based on percentages. While this is not a university policy it is a CALS standard practice to avoid any confusion when final grades for the course are determined.

The attendance and make-up policy in a syllabus cannot contradict the university's policy. Do not include any additional wording to this policy. A statement and link regarding this is included in the CALS Syllabus Statements. For the approval process the college suggests a less is more view when it comes to this policy.

C The most recent version of the CALS Syllabus Statements boiler plate must be included in all syllabuses. This document is included in the CALS Syllabus Policy and can be copied and pasted to the syllabus. Do not use the boilerplate statements from an old syllabus as they are likely to be out of date.

# Certificates

If proposing a new undergraduate or graduate level certificate that includes any courses outside of the submitters department a statement regarding any possible impact on those courses needs to be included. An email from the instructor is acceptable. Also, any courses required for the certificate must have permanent prefixes and course numbers. The submission must include intended catalog copy. (Contact Dr. Joel Brendemuhl (brendj@ufl.edu) for further instruction)

# CALS Curriculum Committee Submission Checklist

# NOTE: This checklist must be included with all course and certificate submissions.

The checklist below is intended to facilitate course and certificate submissions to the University of Florida Academic Approval Tracking System (<u>https://approval.ufl.edu/</u>). The checklist consists of the most common items that can cause a submission to require changes or be recycled. Contrary to information provided on the UF approval site, the CALS Curriculum Committee requires a syllabus be submitted with each new course or course modification request. Please note that submitters are encouraged to attend the CALS CC meeting at which their item is being reviewed. This allows the submitter to answer any potential questions that may arise that could cause the item to not be approved. Also, be aware that when completing the UCC form the section Description of Request is asking for a brief statement about what you are doing. This is **not** the place for a course description. A statement such as "Proposal of a new undergraduate course" is all that is needed. Please do not submit documents in pdf format. All documents should be submitted in Word to facilitate editing on our end if necessary.

# CHECKLIST: PLEASE INITIAL OR MARK N/A FOR EACH STATEMENT TO INDICATE YOUR COMPLIANCE.

Lt is required when making a submission that you consult your department's representative to the CALS CC. A list of current members can be found on the committee site located at: https://cals.ufl.edu/faculty-staff/committees/.

You MUST comply with the CALS Syllabus Policy, including items 1 through 8 and all standard syllabus statements. This document can be viewed at the committee site(<u>https://cals.ufl.edu/faculty-staff/committees/</u>) by clicking on the Curriculum Committee – Information & Documents heading and scrolling down to Forms, Checklists, and Other documents. The other items included here are all very helpful when making a curriculum submission. Some will be mentioned in other checklist items below.

Joint course submissions must include both graduate and undergraduate syllabuses and a separate statement outlining the substantial (more than one) differences in assignments between the two courses. These assignments must account for at least a 15% difference in graded material between the two levels. If this is a new course submission both courses must be submitted for approval simultaneously.

<u>C</u> The course description on the UCC form and in the syllabus must match. Any other information you wish to include needs to be under a different heading such as background or additional information.

<u>(C</u> The course learning objectives must be consistent with Bloom's taxonomy. Please see the following link at the CALS Curriculum site. (<u>https://cals.ufl.edu/content/PDF/Faculty\_Staff/cals-course-objectives.pdf</u>). Do not use the words demonstrate or understand when listing learning objectives.

<u>C</u>(The course schedule should be concise and include the appropriate number of weeks in the semester.