

Cover Sheet: Request 15471

ANS 3613 – Value Determination of Meat Animals

Info

Process	Course Modify Ugrad/Pro
Status	Pending at PV - University Curriculum Committee (UCC)
Submitter	Charles Carr chadcarr@ufl.edu
Created	11/16/2020 2:27:46 PM
Updated	3/9/2021 11:46:17 AM
Description of request	Title change, adding a credit hour, and lab code for ANS 3613 Value Determination of Meat Animals

Actions

Step	Status	Group	User	Comment	Updated
Department	Approved	CALS - Animal Sciences 60090000	Sandra Tenbroeck		11/19/2020
Carr checklist back V1.pdf					11/16/2020
College	Approved	CALS - College of Agricultural and Life Sciences	Joel H Brendemuhl	Edits requested by the CALS CC have been addressed.	3/9/2021
3613C Syllabus Final.docx					3/3/2021
University Curriculum Committee	Pending	PV - University Curriculum Committee (UCC)			3/9/2021
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|Modify for request 15471

Info

Request: ANS 3613 – Value Determination of Meat Animals

Description of request: Title change, adding a credit hour, and lab code for ANS 3613 Value Determination of Meat Animals

Submitter: Charles Carr chadcarr@ufl.edu

Created: 3/3/2021 9:28:33 AM

Form version: 2

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:

3

Number

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

Response:

613

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:

L

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. *

Response:

Livestock and meat evaluation

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:
Spring

Effective Year

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

Response:
2022

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:
Yes

Current Lab Code

Response:
L

Proposed Lab Code

Response:
C

Change Course Title?

Response:
Yes

Current Course Title

(100 character limit)

Response:
Livestock and meat evaluation

Proposed Course Title

(100 character limit)

Response:
Value determination of meat animals

Change Transcript Title?

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

Response:
Yes

Current Transcript Title

Response:
Livestock/Meat Evalua

Proposed Transcript Title (30 char. max)

Response:
Value Meat Animals

Change Credit Hours?

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

Response:
Yes

Current Credit Hours

Response:
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:

Basic principles of livestock evaluation, grading, and pricing of meat animals, carcasses and meat cuts.

Proposed Course Description (500 characters max)

Response:

Principles and procedures involved in evaluation, grading, and economic value determination of meat animals and the carcasses they produce.

Change Prerequisites?

Response:

Yes

Current Prerequisites

Response:

None

Proposed 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.

Courses level 3000 and above must have a prerequisite.

Please verify that any prerequisite courses listed are active courses.

(There is a limit of 246 characters)

* *

Response:

Junior or Senior standing

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.
- If the course prerequisite should list a specific major and/or minor, please provide the plan code for that major/minor (e.g., undergraduate Chemistry major = CHY_BS, undergraduate Disabilities in Society minor = DIS_UMN)

Example: A grade of C in HSC 3502, passing grades in HSC 3057 or HSC 4558, and undergraduate PBH student should be written as follows: HSC 3502(C) & (HSC 3057 or HSC 4558) & UGPBH

Change Co-requisites?

Response:

No

Rationale

Please explain the rationale for the requested change.

Response:

ANS 3613L (2) in its original format covered livestock evaluation, grading and pricing of meat animals, carcasses and meat cuts.

ANS 3613C (3) Changing the course to two lectures and a lab will allow the instructor to move beyond evaluation, grading and pricing to include more in-depth coverage of economic value determination. The influence of current events, economic trends, and advancements in science and technology on livestock value and merchandising will be analyzed. The revised course will require a higher level of critical thinking and significant mathematical problem solving.

ANS 3613C
VALUE DETERMINATION OF MEAT ANIMALS
Class Location: ANS 156
SPRING SEMESTER
Lectures T,R 6th period, Labs T 7-8th periods
Instructor: Chad Carr
224B Animal Science
Office 352-392-2454 Cell 352-213-4911
E-mail:chadcarr@ufl.edu

Office hours: Monday, Wednesday, and Friday 9 am – 11 am Or, email for an appointment

COURSE DESCRIPTION: Principles and procedures involved in evaluation, grading, and economic value determination of meat animals and the carcasses they produce.

Prerequisite: Junior or senior standing.

COURSE OVERVIEW:

Value determination of meat animals is a hands-on three credit hour lecture/laboratory course in which the principles and procedures involved in evaluation, grading, and determining economic value of meat animals and the carcasses they produce are examined.

COURSE LEARNING OBJECTIVES:

After completing this course, students will be able to:

Relate the influence of current events, economics, and developments in science, and technology to livestock value and merchandising.

Appraise visual differences of market cattle, hogs, and sheep to estimate the economic value of the carcasses they produce

Utilize carcass data to assess carcass grades and determine carcass value.

TEXT:

None required. The Meat Evaluation Handbook is highly recommended.

American Meat Science Association, National Cattlemen's Beef Association (US), & National Pork Producers Council (US). (2001). Meat evaluation handbook. Amer Meat Science Assn.

<http://www.lulu.com/shop/search.ep?keyWords=meat+evaluation+handbook&categoryId=10050>

[1](#)

Class 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/UGRD/academic-regulations/attendance-policies/>.

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.

COURSE GRADING

Final Grades Determined by:		Letter Grades Will Be Determined as Follows:			
2 Exams (25% each)	50%	A	90 & Above	C	70 - 74.99
Class Performance/Participation Points earned from class evaluations of livestock and carcasses.	30%	B+	85 -89.99	D+	65 - 69.99
Live animal and carcass evaluation final	20%	B	80 - 84.99	D	60 - 64.99
Total	100%	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/> .

Approximately half of the concepts addressed in value determination of meat animals (ANS 3613) will be tested traditionally (industry-driven theory, calculations), but the other half are unique as students will be developing a pair of skills throughout the duration of the semester, 1) Improve critical thinking and decision-making by developing the skill of estimating an animal's carcass data and value from evaluating a live animal; 2) Become an accurate practitioner of collecting carcass data to assess carcass grades and carcass valuation

Instructors will help students' extensively, but we will allow students to apply the skills they are learning.

In laboratory sessions, students will estimate carcass data of a given animal, and their score will be dictated by the actual carcass merit of the animal after slaughter. Students will utilize a stainless-steel ruler and plastic-dotted ribeye grid to collect the data for each carcass, compared to the official data collected by the instructors.

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 an animal's feces and saliva. These organisms of concern such as Salmonella, Campylobacter, and E.coli can survive on the animal's hide 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.

Weekly Schedule

Jan	7	Course introduction & personal safety
	9	Growth & development
	14	Value determination
	16	Introduction to beef carcass evaluation- quality grading
	21	Introduction to beef carcass evaluation- yield grading
	23	Introduction to slaughter cattle evaluation
	28	Introduction to pork carcass evaluation
	30	Introduction to slaughter hog evaluation
Feb	4	Slaughter hog evaluation
	6	Pork carcass evaluation
	11	Fed cattle evaluation
	13	Beef carcass evaluation
	18	Technology used in value determination of livestock and carcasses
	20	Feeder calf marketing & grading
	25	Field trip- Etheridge Cattle Co
	27	Exam #1
March	10	Fed cattle evaluation
	12	Beef carcass evaluation
	17	Slaughter lamb introduction & evaluation
	19	Lamb carcass evaluation
	24	Fed cattle evaluation
	26	Beef carcass evaluation
	31	Cow (non-fed) live evaluation
April	2	Cow (non-fed) carcass value
	7	Slaughter hog evaluation
	9	Pork carcass evaluation
	14	Live exam
	16	Carcass exam
	21	Written exam #2

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. [Attendance Policies < University of Florida \(ufl.edu\)](https://ufl.edu/attendance-policies/)

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: <https://gatorevals.aa.ufl.edu/public-results/>.

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> .

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/>

NA 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.

NA 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: <https://registrar.ufl.edu/pdf/uccconsult.pdf>.

CC 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.

CC 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.

CC 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.

CC 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)