

# APPLIED SWINE PRODUCTION

## Winter 2019

Instructor: Clayton Weber  
Office & Hours: WOH 127D MWF 11-11:50 AM  
Phone: 541- 917-4768  
E-mail: weberc@linnbenton.edu  
Course #: ANS 216 B  
CRN: 33432  
Classroom: WOH 122  
Meets: Lecture T: 1-2:50 PM Lab R: 1-3:50 PM  
Required Supplies: Appropriate lab clothing/footwear  
Credits: 4

### Student Learning Outcomes:

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

- Identify swine breeds and their significance within U.S swine industry.
- Explain production trends in the U.S swine industry over past 100 years.
- Develop a herd health program and perform critical husbandry skills.
- Identify anatomy and describe functions of the swine digestive and reproductive systems.
- Communicate current issues facing swine producers and identify profitable marketing avenues.

### TENTATIVE COURSE OUTLINE

<u>WEEK</u>	<u>TOPIC</u>
1	Course Content, Grading Procedure Swine/Pork Trivia, Introduction to the modern swine industry
2	Breeds, Genetics/EPD's
3	Managing reproduction in the swine herd <b>Quiz 1</b>
4	Herd health and biosecurity
5	Nutrition Digestive System, Nutrients, Feeds & Phase feeding <b>Exam 1</b>
6	Facilities Traditional vs. Non-traditional
7	Farrowing/Nursery management <b>Quiz 2</b>
8	Marketing
9	Politics and industry issues <b>Exam 2</b>
10	Visual selection and carcass composition
11	<b>**Final Exam**</b> <b>Tuesday, March 19<sup>th</sup>, 2:30 – 4:20 pm</b>

**Grading Procedure:** Your final grade in this course will be based on the following

	<u>#</u>	<u>pts</u>	<u>Total</u>
Lab Participation	10	10 each	100
Quizzes	2	25 each	50
Exams	2	100 each	200
Final Exam	1	150	<u>150</u>
			500 pts total

**Grade Determination:**

- A= 90% of the highest point total in class
- B= 80% of the highest point total in class
- C= 70% of the highest point total in class
- D= 60% of the highest point total in class
- F= <60% of the highest point total in class

**Class Guidelines:**

1. No late work will be accepted unless prior arrangements have been established with the instructor.
2. Quizzes and Midterms will be announced. Make-ups will be allowed only if prior arrangements have been established with the instructor.
3. Lab participation grade will be based on lab attendance and student participation during labs.
4. Incompletes will be given in the event a student completes the majority of the course work, but for some valid reason misses a portion of the class. Before an incomplete will be given, the student must sign a contract with the instructor stating how and when the work is to be made up. The awarding of an incomplete is at the discretion of the instructor.

Students who may need accommodations due to documented disabilities, or who have medical information which the instructor should know, or who need special arrangements in an emergency, should speak with the instructor during the first week of class. If you believe you may need accommodations, but are not yet registered with CFAR, please go to <http://linnbenton.edu/cfar> for steps on how to apply for services or call 541-917-4789.

You have until Friday 5pm of the seventh week (**February 22, 2019**) to drop a class without a grade penalty. If dropping this class puts you below 12 credits and you are on financial aid, you may lose your financial aid. If you fail to drop by **February 22, 2019**, and you do not fall into a or b from above, you will receive a letter grade for this course.

LBCC prohibits unlawful discrimination based on race, color, religion, ethnicity, use of native language, national origin, sex, sexual orientation, marital status, disability, veteran status, age, or any other status protected under applicable federal, state, or local laws. (for further information <http://po.linnbenton.edu/BPsandARs/>) Board Policy P1015