BEEF AND DAIRY INDUSTRIES
TENTATIVE COURSE SYLLABUS
FALL 2020

COURSE NUMBER: ANS 215   INSTRUCTOR: Rick Klampe
Credits: 4   Email: rick.klampe@linnbenton.edu

TEXT: Beef Production and Management Decisions by Field

COURSE OBJECTIVES:
1) Identify breeds and analyze their uses within the beef and dairy industries.
2) Describe and apply the feeder cattle grading system.
3) Evaluate herd improvement through selection and management.
4) Describe the various facets of the beef industry.
5) Explain the basic concepts of beef and dairy reproduction.
6) Describe the ruminant digestive system.

DATE   TOPIC
                                                                    ASSIGNED READING

DATE	TOPIC	ASSIGNED READING
Week 1 Sept 28-Oct 4	Class Introduction, Term Paper The Beef and Dairy Industry: Past, Present and Future	Chapters 1, 2 & 10
Week 2 October 5-11	Beef and Dairy Breeds & their uses within the industry **Quiz # 1**	Chapter 13
Week 3 October 12-18	Veterinary Skills & Management Practices Body Condition Scoring & Herd ID **Quiz # 2** **BCS & Vet Skills lab quiz**	327-328, 490-495
Week 4 October 19-25	Herd Improvement Through Selection Expected Progeny Differences- EPD's **Quiz # 3**	Chapter 12
Week 5 Oct 26-Nov 1	Quiz # 2 Feeder Cattle and Slaughter Cattle Grading Marketing Systems **Midterm # 1** **Feeder & Slaughter Cattle lab quiz**	Chapters 9 & 17
Week 6 November 2-8	Breeding & Reproduction of Beef & Dairy Cattle **Quiz # 4** **Repro lab quiz**	Chapter 11
Week 7 November 9-15	Nutrition of Beef & Dairy Cattle **Quiz # 5**	Chapters 14 & 15
Week 8 November 16-22	Dairy Industry **Midterm # 2** **Dairy lab quiz**	Power Point
Week 9	Types of Beef Producers & Cattle Feeding Industry	Chapters 4-8

November 23-29   **Quiz # 6**
                    Lab quiz

 Week 10   Herd Health for Beef & Dairy Herds   Chapter 16
Nov 30-Dec 6   **Herd Health lab quiz**
                  Term Paper due Tuesday December 1 at 9 pm

Week 11   Final Exam

GRADING: Two Midterms......................120
         Six Regular Quizzes 120
         Six Lab Quizzes ……….…..60
         Term Paper……..................... 60
         Final Exam..........................100
         Attendance………………….. 50
              TOTAL   500 POINTS POSSIBLE

Final Grades will be earned based on the following:

        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

Grading Guidelines:

1.   Quiz or exam material will come from Power Point presentations, assigned readings, handouts and labs.

2.   There will be 6 quizzes, 6 lab quizzes, 2 midterms and a final exam this term. It is in your best interest to **NOT** wait till the deadline to take one of them in case there is an issue with Moodle.

3.   Quizzes will cover the current weeks topic. Midterm 1 will cover weeks 1-5. Midterm 2 will cover weeks 6-8. The final examination will be comprehensive.

4.   The term paper topic will be: How has Covid -19 impacted the production, marketing and consumption of beef and/or dairy products? Details on the paper will be given in week 2 of the term.

5.   Incomplete policy: 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.

6.   You have until Friday of the seventh week (November 13, 2020) to drop a class without a grade penalty. If dropping the class puts you below 12 credits and you are on financial aid, you may lose part or all of your financial aid. If you fail to drop by November 13, 2020 you will receive a letter grade in this course.

Center for Accessibility Resources (CFAR) and Discrimination Statement

Students who may need accommodations due to documented disabilities, 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 have not accessed services and think you may need them, please contact CFAR at 541-917-4789.

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