

Have You

HERD

UF/IFAS DEPARTMENT OF ANIMAL SCIENCES
NEWSLETTER VOL.4 | SPRING 2022



HAVE YOU HERD?

Spring 2022

**UF/IFAS Department
of Animal Sciences**

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Cover Photo



Meat in a case at the UF/IFAS Department of Animal Sciences Meat Retail Store. Photo Credit: Shelby Thomas. See page 10.

LETTER FROM THE CHAIR

Dear alumni, friends and supporters,

This semester was highlighted with a much-anticipated return to in-person events coupled with numerous departmental recognitions. Our new strategic plan was established to keep our department moving in an upward trajectory. We established a mission to provide the highest level of education, create transformative knowledge, and deliver solutions to stakeholders in Florida and globally. That mission serves our vision to be the global leader in Animal Sciences, enabling our faculty, students, and stakeholders to lead and shape the future of animal agriculture.

We continue to take steps to engage and connect with our alumni and stakeholders on several levels. One example is a series we started called “In Five Years”. As you will see, we spotlight some of our outstanding alumni who graduated five years ago and are succeeding in their chosen field. We have also resumed hosting in-person extension events including the 71st University of Florida Beef Cattle Short Course and the 33rd Annual Florida Ruminant Nutrition Symposium.

Our department once again hosted two successful livestock sales including the annual Sale in the Swamp and the University of Florida Bull and Heifer sale. We were able to offer 13 horses total for the Sale in the Swamp. The horses were bred, foaled, halter broke and handled and started under saddle all by students in our various practicum courses. We were also able to offer bulls born and raised at the University of Florida and for the first time a select group of 15 Brahman heifers. These animals were used to teach Seedstock Marketing and Management to students in the spring semesters of 2021 and 2022.

Lastly, we could not do what we do without our alumni, friends, and stakeholders who generously support our efforts in so many ways. This semester we were fortunate to participate in the Gator Nation Giving Day and to say our supporters showed up for us is an understatement! We were able to raise \$3,780 for our judging teams and over \$30,000 in gifts to establish the Hayen-Hissem Endowment to support professional development of dairy science graduate students. Whether you are giving through financial support, your time to speak to our students or providing jobs and internships, we cannot say thank you enough. If you are interested in giving, please visit <https://give.ifas.ufl.edu/animal-sciences-giving/> to learn about various giving opportunities or reach out to me directly.

Sincerely,

John Arthington
Professor and Chair



John Arthington
PROFESSOR & CHAIR

Club Highlights

UF Block and Bridle

President: Gina Tran



At the start of the spring semester, members put Boots on the Hill at the annual Florida Cattlemen's Legislative Quarterly, to speak to legislators about the importance of the cattle industry in the state. Many members also had the opportunity to travel on behalf of the club to a variety of conventions including the National Cattlemen's Beef Convention in Houston, Texas, the International Production and Processing Expo in Georgia, the National Block and Bridle Convention in Nebraska (where they saw meat vending machines and learned from rhino reproduction experts), and finally the National Collegiate Horsemen's Association Convention in Ocala. Our members also traveled locally to learn more about the different agricultural industries in Florida thanks to the hard work of our industry representatives. We were able to tour Etheridge Cattle Company, Fort McCoy Meat Products, and Graham Cattle Company.

We finished up the spring semester with two of our biggest fundraisers. The Ray Kempfer Memorial Clay Shoot honors our past president, Mr. Ray Kempfer. All funds from the shoot go to a memorial scholarship in his name. We hosted over 90 shoots with more than 15 students traveling down to St. Cloud to help make this a successful event. We were finally able to host our biggest annual fundraiser after a two-year hiatus: Ropin' in the Swamp. We had 695 runs! We look forward to the upcoming semesters!

Dairy Science Club

President: Sara Hettinger

As a chapter of the Student Affiliate Division of the American Dairy Science Association (ADSA), the club attends national and regional meetings of ADSA, where students present research, compete in dairy quiz bowl, network with professionals, and compete in website design, annual report, and scrapbook competitions. Students have the option to attend other undergraduate student symposiums and dairy conferences throughout North America. The DSC encourages members to become involved in undergraduate research. Dairy Science Club students are consistently asked to assist with research projects, due to the hands-on skills obtained through the club. Most students leave the program certified in artificial insemination and palpation and with invaluable laboratory skills. Students interested in learning about dairy cattle showing can join our newly formed show team.



The Dairy Science Club is open to all UF students, faculty, and staff to be involved. We meet every 1st, 3rd, and 5th Wednesday of the month, during the Fall and Spring semesters. For more information feel free to contact us at ufdairyscience@gmail.com or sign up for our email list at <https://ufdairyscience.wixsite.com/ufdsc>.

Gator Collegiate Cattlewomen

President: Taylor McKinney



The Gator Collegiate Cattlewomen (GCCW) girls traveled to Houston for the 2022 American National Cattlewomen meetings and National Cattlemen's convention. They had an amazing time networking and hearing updates on the national industry as well as on Florida beef from familiar faces. They were able to attend the Region II meeting and discuss matters close to home and were also invited to attend the Emerging Leaders Luncheon. The Luncheon, hosted by American National Cattlewomen, was a fantastic opportunity for the cattlemen to network with other collegiate cattlemen and cattlemen and hear from industry leaders across the nation through rotational conversations.

Back at home, we have had the opportunity to hear from speakers such as the Florida Cattlemen's Association Sweetheart and Miss DeAnne Maples. Our members had the opportunity to tour Quincey Cattle Company. We also hosted our biggest fundraiser, Beef Dinner, for the first time since 2019. During the dinner, we had the opportunity to hear from the first female president of the National Cattlemen's Beef Association, Mrs. Jo Ann Smith. Gator Collegiate Cattlewomen has had a great year, and we are looking forward to furthering our education in the beef industry and continuing to develop the skills we need to serve as better advocates!

UF Equestrian Club

Public Relations Chair: Kaylin Ditmars

The UF Equestrian club is not just a club full of equestrian enthusiasts, we also have four teams of different riding disciplines that allow our riders to showcase their riding abilities and compete! The UF Hunt Seat Team and the UF Western team which both compete in Intercollegiate Horse Show Association competitions. Our Hunt Seat team hosted regionals in mid-March and had a few riders compete and earn ribbons. The Western team sent six riders to Lubbock, Texas for IHSA Western Semi-Finals in March as well and two of their riders qualified for Nationals. Our Dressage team had six riders ride in Nationals the Intercollegiate Dressage Association, which was exciting considering only one of those riders had ever competed in Nationals before. Our Eventing team competed at Majestic Oaks in mid-April and had some riders riding in the Ocala International Eventing Competition the following weekend. It was definitely a jam-packed semester for our riders, all of whom were super successful, and we topped it off with our end of the year banquet to celebrate.



In terms of next semester, all four of our teams will be getting right back to it with horse shows starting in October. We are not quite sure what other events we will be holding, but we are sure to have a few fundraisers locally.



In Five Years

Alumni Spotlights of ANS alumni who graduated five years ago



SARA KNOLLINGER
NUTRITION SPECIALIST,
CSA ANIMAL NUTRITION

Sara graduated from the department in 2017 with a food animal specialization. She is currently a Nutrition Specialist with CSA Nutrition. Since Sara graduated from our department, she has obtained her master's in Ruminant Nutrition from the University of Illinois and secured a job she truly enjoys. While at UF, Sara completed a dairy summer internship in Utah with Elberta Valley Ag as well as shadowed dairy nutritionists. She believes these internships allowed her to gain real-life experiences as well as an idea of what part of the industry she wanted to be in.

Advice to a Senior: First, take a deep breath. Second, you have worked so hard to get where you are now, have faith in yourself, stay persistent, and know your hard work will pay off.

Involvement while at UF: Block and Bridle, Nutrition Research, Sigma Alpha, Livestock Judging, Teaching Assistant, Southern Scholarship Foundation, Cattlewomen, Dairy Challenge and Dairy quiz bowl.



JERRI ROWELL
SALES CONSULTANT,
BUCKHEAD MEAT OF FL

Jerri graduated from the department in 2017 with a specialization food animal and a concentration in meat science. After graduation, Jerri accepted a position with the Cargill Beef Packing Plant in Nebraska as a Management Trainee. She believes her sales-based internship with Alltech allowed her to land her job with Cargill and get her career started. She now works for Buckhead Meat of Florida as a sales consultant. Throughout her time at UF, she enjoyed building connections within the meat industry as well as the hands-on classes the ANS department provided!

Advice to a Senior: Do not be afraid to take the riskier opportunity when deciding on a career. In this season of your life, you most likely will have the least amount of responsibility in terms of bills, or people relying on you. Go out and do something that makes you nervous!

Involvement while at UF: Meat Judging and the Meat Animal Evaluation Teams



**CAITLIN BAINUM
LIVESTOCK AGENT,
MARION COUNTY**

Caitlin graduated from the department in 2017 with a specialization in equine. Since her graduation, she has worked at the UF/IFAS Extension office in Marion County as a Livestock Extension Agent. Caitlin landed her job prior to graduating from UF and credits the department for a lot of her success. She now works with the UF/IFAS Extension internship program and hopes to give back to undergrads who are interested in working in Extension!

Advice to a Senior: It is good to be nervous, you cannot stay comfortable for too long. There are so many opportunities out there and you are ready.

Involvement while at UF: Gator Collegiate Cattlewomen



**SARAH ANDREWS
AGRISCIENCE TEACHER,
LAKE CITY MIDDLE**

Sarah graduated from the department in 2017 with a food animal specialization. During her time at UF, she participated in the UF/IFAS Extension internship program under an agronomy agent. There she learned a ton of information from helping peanut farmers to creating 4-H materials. Since graduating, Sarah has held two positions: a high school biology teacher/middle school sciences and is now teaching middle school agriculture. She sees herself staying in her current role and hopes to have the opportunity to take in UF undergrads who are thinking of becoming ag teachers!

Advice to a Senior: Plans change, opportunities come knocking when you least expect it, the best thing you can do is be open to trying new things!

Involvement while at UF: Meat Judging Team and Live Animal Evaluation Team



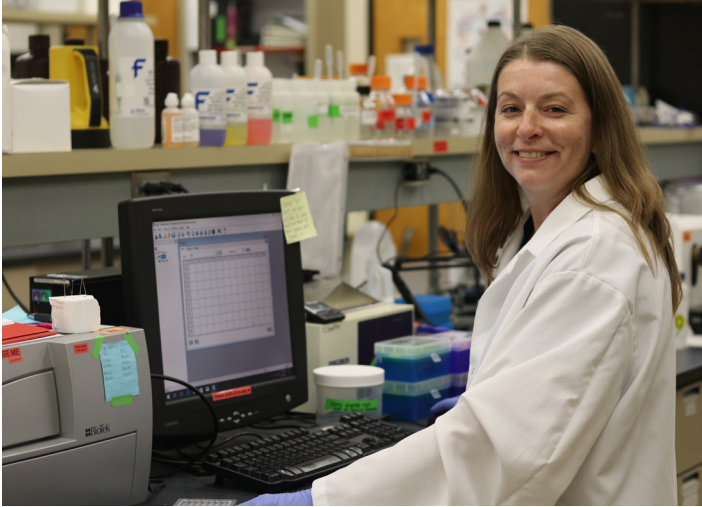
**MARIA LOU
Ph.D. STUDENT,
KANSAS STATE UNIVERSITY**

Maria graduated from the department in 2017 with a food animal specialization. Maria was part of the inaugural class of the Innovation Academy and did an internship with the Florida Wildlife Center in Miami, Florida to expose herself to different parts of the industry. After graduation, Maria took a position with USDA IFAS at the Animal Import Center in Miami. She obtained her master's from the University of Wisconsin in Swine Management and is now obtaining her Ph.D.!

Advice to a Senior: Reach out to professors because you never know what opportunities they might have that you are not aware of!

Involvement while at UF: Swine internship in France

Research



Passion Turned Profession

By: Dr. Tracy Scheffler

I first became interested in meat quality as a kid involved in raising livestock for the county 4-H fair. I raised and cared for my sheep and hogs knowing their ultimate purpose was to provide safe, nutritious, high quality meat to feed people. About this same time, pale soft and exudative (PSE) pork was a major issue in the swine industry, and there was a lot of research being conducted to determine the role of genetics and environmental stress in meat quality. It occurred to me that I did not actually know anything about the quality of the meat from animals I was raising. This realization is what sparked my interest in meat science. During my time as an undergraduate, I gravitated toward classes related to muscle biology, growth and development, and meat science. I also got involved with research and helped with projects evaluating pig growth and pork quality in different genetic lines.

From these experiences, I gained a strong appreciation for the complexities of meat quality and the idea it could be impacted by many factors from farm to plate, including genetics and management of livestock, transport to the packing plant, processing conditions, storage, and preparation and cookery. This diversity is what I find so enjoyable and challenging – understanding meat quality includes aspects of animal growth, cell biology and metabolism, anatomy, nutrition,

as well as food science, protein biochemistry, and meat processing.

One area I have really focused on is “the conversion of muscle to meat”. When animals are harvested, muscle does not die immediately. Initially, muscle tries to adapt to a new set of limitations: the removal of the blood supply eliminates oxygen and nutrient delivery to muscle. Even so, the muscle continues to metabolize available energy resources in the tissue in an attempt to maintain “normal”. This futile attempt ultimately leads to the depletion of energy reserves, resulting in rigor mortis (“stiffness of death”); decrease in muscle pH to 5.6 (more acidic); and changes in the function and properties of proteins in muscle. These changes are most dramatic within the first few hours after processing. Additionally, the rate and extent of these changes are important determinants of quality properties, like color, texture, and water-holding capacity.

The traits and characteristics of living muscle play an important role in shaping the conversion of muscle to meat. There are hundreds of muscles on the body, and the properties of the cells or fibers that make up these muscles vary in their contractile and metabolic characteristics so each muscle can accomplish its unique function.

Spotlight



These properties also change and adapt during the animal's life to adjust to new functional demands or environmental circumstances. One of the questions we are trying to address is - what adaptations or muscle characteristics help determine whether a muscle becomes tender or tough meat?

This question is particularly relevant to beef production in Florida. Brahman, a *Bos indicus* breed, are heat tolerant but have a reputation for producing tougher beef, on average, compared to *Bos taurus* breeds like Angus. During the conversion of muscle to meat, proteins in muscle are broken down by enzymes present in the muscle, and this disruption of structure makes the meat more tender. The toughness in Brahman is attributed to greater content of the inhibitor (calpastatin) that blocks the degradation process. The reason for the greater content of the inhibitor in Brahman is not known. It is possible the inhibitor content is an adaptive mechanism related to limiting cellular metabolism in the living muscle. We are also interested in other muscle factors that may limit the activation of the enzymes involved in protein degradation. In general, muscle from Brahman is able to maintain energy levels longer postmortem. This suggests muscle may have additional means that help it better cope with energy stress, thereby delaying the tenderization process. This led us to investigate mitochondria, the "powerhouses" of the cell that use oxygen to

produce energy; they also have roles in oxidative stress, calcium regulation, and initiation of cell death pathways.

We evaluated mitochondria function and structure in Brahman and Angus muscle within the first several hours postmortem. Brahman exhibited greater oxidative phosphorylation capacity which was associated with improved energy status. Within 1 hour postmortem, mitochondria structure appears to be relatively well-maintained, and mitochondria retain the capacity to produce energy, regardless of breed. Some have argued cell death pathways are immediately activated after harvest, but our observations would suggest there is some delay in processes associated with cell death, and this delay is longer in Brahman. This is consistent with Brahman muscle being better prepared to cope with cellular stresses postmortem. In addition to the tenderness differences between Angus and Brahman, there is also greater variation in tenderness with Brahman. In this case, calpastatin does not appear to be the main culprit, so other factors may be more important in driving tenderization within Brahman. We have another project aimed at identifying proteins that differ between tough and tender Brahman. We hope to use these data to design more targeted experiments, that will help us better understand basis for variation in tenderness within Brahman.

Meating Educational Needs

By: Jessica Czipulis

The University of Florida Department of Animal Sciences (ANS) has unique ways of teaching students about the various sectors of the animal agriculture industry. The UF/IFAS Meats Processing Center is used to teach students about the meat sciences facet of the industry.

The Meat Processing Center, often called the “Meats Lab”, has been a part of the department since 1985. Byron Davis, lab manager, and Thomas Estevez, lab technician oversee the day-to-day operations, including the facilitation of student learning. Davis has managed the facility for 25 years and Estevez has aided him for over 20 years.

Davis and Estevez are involved in the instruction of the “Meats”, “Value Determination of Meat Animals” (formerly known as Live Animal Evaluation), and “Meat Processing” courses. In the “Meats” course, the duo are responsible for setting up and teaching the lab portion of the class. The course focuses on the three red meat species: beef, pork, and lamb.

“They will learn the correct way to harvest and fabricate the animals, in addition to food safety, food inspection, muscle anatomy, and bone structure,” said Davis.

The Meat Processing Center also assists with several other courses through the collection of

lab tissue samples. Examples of these courses include the Introduction to Animal Sciences Laboratory and the Reproductive Physiology and Endocrinology Laboratory.

Similar to some laboratory classes, the Meats Processing Center assists graduate students through collecting samples for their research. Michael Fioretto, current master’s student and meat judging coach, is working on a study regarding the aging, freezing, and thawing of beef and it’s effects on quality and shelf life. Davis and Estevez have aided him in acquiring samples and sharing industry knowledge.

“More than anything, they have given me insight into industry practices so I can apply the process controls necessary to complete my project,” said Fioretto.

In addition to the instruction of courses, the Meats Processing Center offers students a chance to extend their meat science knowledge as student workers. Student workers are involved in the fabrication, trimming, and wrapping of meat products, along with daily cleaning and sanitation protocols.

“Working at the Meats Lab made it so I had the hands-on knowledge to apply to the floor and show that I wasn’t afraid to get in there and help





UF/IFAS photo by Catherine Wofford

and prove myself,” said Jacob Lehman, a past student worker. “In my current job the knowledge of pork and lamb processing has been very valuable as I can apply processes and equipment from one species to the other to try and make beef just as efficient as the other proteins.”

Lehman is just one of many student workers who went to work in the meat science industry after graduation from the department. He currently works for JBS USA as an industrial engineer.

“Many of our students go into industry at places like JBS or Boar’s Head,” said Davis.

Davis also mentioned, many students would not have considered the field had they not worked in the Meats Processing Center.

The Meat Processing Center typically employs between eight and twelve students a semester. Students do not need to have prior experience but do need to work hard and be on time. Work schedules are also flexible around students’ class schedules.

Another extracurricular opportunity students have to interact with the Meats Processing Center is through collegiate judging teams. Davis and his team help both the meat judging coach and the meat animal evaluation coach to ensure they have

a variety of classes for team members to evaluate. This assistance is vital, as many team members have no prior judging experience before joining the team.

Although many Animal Sciences students experience the Center from the processing floor, other students and the public visit the Meats Retail Store. The Meats Retail Store is small meat counter stocked with various cuts of meat each Friday. Cuts mainly consist of beef and pork products, with lamb available on a few select Fridays throughout year.

The Meat Processing Center buys animals they harvest from ANS teaching units. The retail store has allowed the facility to be able to afford to continue processing, as they could not without it.

“Because of the strong sales we have, I can afford to buy the animals we need for teaching and research,” said Davis.

The Meats Retail Store is open every Friday (excluding UF official days off and holidays) from 9:00 am to 5:00 pm and is located at 2250 Shealy Drive. Acceptable forms of payment include card, cash, or check. For more information visit www.animal.ifas.ufl.edu.

Congratulations

New Staff Faces



Alexis Strickland-Tilton
Academic Advisor



Matti Moyer
Program Assistant



Joshua Cook
IT Professional



Chemon Velazquez
AV/IT Specialist

Superior Accomplishment Awards



Tracy Cawley
Clerical Office Support



Angela Chandler
Administrative/
Supervisory
IFAS & UF - Level



Dr. Sandra TenBroeck
Community Service



Jillian Bobel
Scientific/Technical



Saskia Hendrickx
Academic Personnel



Mulubrhan Gebremikael
Scientific/Technical
IFAS & UF - Level



Amanda Ojeda
Administrative/
Supervisory

UF CALS Undergraduate Advisor of the Year



Allyson Trimble

Faculty and staff recognized as undergraduate advisors of the year have been effective in engaging undergraduate students through advising, mentoring and supporting students through their collegiate experience. Trimble has served as an excellent advisor for the Department since the summer of 2018. She has since moved into the role of Academic Programs Specialist wherein she still does some advising, but mainly works with our Livestock Judging Team. She has served as one of the Gator Collegiate Cattlewomen's advisors and works with students on other various departmental and industry levels. The award was presented to Allyson at the UF College of Agricultural and Life Sciences annual banquet held in April 2022.

E.T. York, Junior Medal of Excellence



Gina Tran

The E.T. York, Junior Medal of Excellence award is given to an outstanding junior who exhibits a distinguished academic record and demonstrates leadership success. The award is named after a former UF Provost of agriculture, interim UF president and chancellor of the State University System of Florida. Gina is heavily involved at the University level, the Department level, and within the beef industry. In the last year, she served as the UF Block and Bridle President, interned at Archbold's Buck Island Ranch, and completed two study abroad trips to the Dominican Republic and Greece. The award was presented to Gina at the UF College of Agricultural and Life Sciences annual banquet held in April 2022.

University of Florida Sale in the Swamp

On April 30th the University of Florida's Department of Animal Sciences closed out an online auction with Cracker & Angela Johnson of Affinity Auction Group of Chiefland, Florida. Eleven started two-year-olds, one three-year-old and two yearlings were sold for \$164,200. The sale average was \$11,728. The high selling horse was UF Best Be Certain (Best Brew at the Bar x UF Certain Beauty) for \$30,100. Both the at horse's sire and dam are products of our program. Best Brew at the Bar was previously sold and became a multiple Congress and NSBA World Champion. The horses in this year's sale were bred by students in the Reproductive Management Practicum, foaled by students in the Foaling Practicum, halter broke and handled by the Weanling Handling class and started under saddle by the Horse Psychology and Training class.



University of Florida

Third Annual Brahman Bull & Heifer Sale



The University of Florida (UF) Department of Animal Sciences (ANS) held its Third Annual Brahman Bull sale on May 6th and for the first time a select group of 15 Brahman heifers were offered. These bulls were born at the UF/IFAS Beef Research Unit and have been at the UF/IFAS Beef Teaching Unit since September 2020. They were used to teach Seedstock Marketing and Management to 12 students in the spring semester of 2021 and 2022. These students also collected all the post-weaning data on the bulls and played a big part in developing the catalog and the marketing plan. For the first time we displayed the bulls and heifers at the UF Beef Cattle Short Course prior to the auction which was conducted on Cattle in Motion.

The bulls were a select group of 2-year-olds from a contemporary group of almost 90 head. These bulls were gentle, moderate, easy fleshing and were selected for early fertility. Thirteen head were sold for an average of \$5,985. The high selling bull was Lot 15 UF MR GATOR 667/0 purchased by Kenansville Cattle Co. The volume bull buyer was Land Cattle Co. of Branford FL and Buck Island Ranch of Lake Placid FL, each with 4 head purchased.

Fifteen head of yearling heifers were sold in the first ever female offering from the UF herd. The average was \$4,760. The high selling heifers were a tie with Lot 19 UF MISS GATOR 664/1 and Lot 26 UF MISS GATOR 701/1. Both animals were purchased by Mike Coggins of Lake Park GA.

This sale has been a great learning experience for our students and instructors alike. It would not have been possible had it not been for the work of Danny Driver breeding the cattle. Shelby Thomas, Matti Moyer and Savannah Linzmaier were instrumental in filming the cattle and served as the publishing experts in developing the sale catalog. Dr. Pete Hansen was involved in the embryo work resulting in several of the bulls. Jesse Savell managed and fed the bulls and heifers to perfection and oversaw the UF Block and Bridle Club halter breaking the heifers. Additionally, he was involved in the selection from beginning to end. The Florida Cattlemen's Association helped with advertising the sale. This was truly a joint effort to make the third sale a great success. The Florida cattle producers and the Florida Brahman breeders continued support of our teaching efforts have been an integral component of our success. Proceeds from the sale go to support the Brahman project teaching, research, and extension efforts. We appreciate all the bidders who had interest in this year's offering and invite you to come back next year when we hope to sell approximately 15 more 2-year-old bulls and 15 yearling heifers.

71st University of Florida Beef Cattle Short Course

The 71st University of Florida Beef Cattle Short Course was held from May 4th to 6th in Gainesville, Florida. A dedicated group of faculty, staff, and (many) volunteers organized technical programs, panel discussions, demonstrations, exhibits and social functions for the 280 attendees. More than 20 speakers delivered updates on Florida-relevant topics, ranging from reproductive management to forages and genetics. The organizers are immensely grateful for the support provided by stakeholder groups, the allied industry, and the UF/IFAS Office of Extension. Most importantly, the beef cattle community was finally reunited in-person to renew acquaintances, support the University of Florida and share knowledge and experiences. Don't miss the 2023 Beef Cattle Short Course! It will be the first week of May 2023.



33rd Annual Florida Ruminant Nutrition Symposium

The 33rd Annual Florida Ruminant Nutrition Symposium was held on May 9th to 11th in Gainesville, Florida. The Symposium is recognized as one of the premier conferences for gathering the latest information about advances in nutrition of dairy and beef cattle. The Symposium is designed for those who want to acquire current knowledge of diet formulation and nutritional management of dairy and beef cattle to improve efficiency of nutrient utilization, and animal production, health, and reproduction. This year, nutritionists, extension specialists, veterinarians, researchers, producers, graduate students, and allied industry representatives found the Symposium extremely valuable as they heard from top researchers in their field.





UF/IFAS Department of Animal Sciences **STRATEGIC PLAN**

Mission

Provide the highest level of education, create transformative knowledge, and deliver solutions to stakeholders in Florida and globally.

Vision

To be the global leader in Animal Sciences, enabling our faculty, students and stakeholders to lead and shape the future of animal agriculture.

Values

Excellence

Integrity

Collaboration

Passion

Innovation



RESEARCH

1. Facilitate the Research Process: Improve success in grant awards and efficiency in the research process.
2. Improved Research Infrastructure: Create a technologically modern infrastructure that facilitates industry leading research.

TEACHING

1. Engagement: Engage our stakeholders and animal science's industry to provide critical evaluation and input of current and pending curriculum.
2. Facilities: Establish and maintain a technologically advanced, modern and attractive teaching infrastructure.

EXTENSION

1. Assess Focus: Define our extension program focus and direction.
2. Improve Extension Program Delivery

OVERALL

1. Student Recruitment and Retention
2. Recruit, Hire and Retain Synergizing Faculty
3. Development

Action Steps



Awards & Recognition

Horse Judging Team

- Team members include: Lauren Christopher, Luca Kirchhoff, Joelle Herbert, Taylor Harris, Chloe Fawcett, Coach: Alyssa Ohmstede, and Assistant Coach: Taylor Hoerle
 - Luca Kirchhoff: 7th Individually in Overall Reasons
 - Luca Kirchhoff: 10th in Halter

Livestock Judging Team

- Team members include: Albany Smithers, Payton Rethmel, Jessica Forbes, Anna Guettler, Stephanie Shimer, Adam Smith and Coach: Allyson Trimble
- The team participated in three contests:
 - Dixie National in Jackson, MS.
 - Southeastern Livestock Exposition in Montgomery, AL.
 - Houston Livestock Show and Rodeo in Houston, TX.

Livestock & Meat Evaluation

- Team members include: Robbie Sistrunk, Douglas Natoce, Elizabeth Chmielewski, Emma Lipori, Chloe Bunyak, Cason Adams, and Coach: Chad Carr
- National Meat Animal Evaluation Contest in Lubbock, TX:
 - 4th Assessing Carcass Merit
 - 6th Placing Breeding Stock Classes & Questions
 - 13th Placing Carcass Classes & Questions
 - 10th Impromptu Oral Presentation
 - 4th Team Sheep Evaluation
 - Chloe Bunyak: 4th Individually in Sheep
 - Elizabeth Chmielewski: 6th Individually in Meat Evaluation
 - Robbie Sistrunk: 6th Individually in Market Animal Evaluation

Meat Judging Team

- Team members include: Emma Schoenfeld, Kevin Martinez, Bia Castanho, Nina Gilmore, Katie Hollinger, Taylor Gebo, Coach: Michael Fioretto, and Assistant Coach: Elizabeth Chmielewski
- Southern Meat Judging Contest:
 - 1st Team Lamb Judging
 - 3rd Team Specifications
 - 4th Team Reasons
 - 5th Team Beef Grading
 - 6th Overall Team
 - Emma Schoenfeld: 2nd Individual Reasons
 - Emma Schoenfeld: 3rd Individual Specifications
 - Kevin Martinez: 6th Individually Overall
 - Kevin Martinez: 4th Individual Lamb Judging

UF Brahman Show Team

- Team members include: Katherine Harris, Shelbie Davis, Taylor Harris, Jordyn Appelblatt, Peyton Chandley, Jacey Ridgill, Gina Tran, Coach Jesse Savell and Coach: Allyson Trimble
- The team participated in two shows:
 - Florida State Fair & Livestock Show
 - Kissimmee Valley Livestock Show



Awards & Accomplishments

- ANS Associate Professor, **Carissa Wickens** was awarded the University Multicultural Mentor Program Best Mentor Award.
- ANS Assistant Professor, **Antonio Faciola** was recently selected for the North American Colleges and Teachers of Agriculture Educator Award.
- ANS Professor, **Raluca Mateescu** was recognized with the 2022 UF/IFAS Diversity Difference Maker Award.
- ANS Assistant Professor, **Mario Binelli** was awarded the Richard Jones Award from UF/IFAS.
- ANS Professor and Chair, **John Arthington** was awarded the ASAS Southern Section Superior Accomplishment Award.
- ANS Support Staff member, **Wendy DeVito** has served the ANS Department for 25 years.
- ANS Academic Program Specialist, **Allyson Trimble** was awarded the 2021-2022 UF/IFAS CALS Professional Advisor of the Year Award.
- ANS Academic Program Specialist II and Manager of the Equine Sciences Farms, **Angela Chandler** was recognized as a UF-level Superior Accomplishment Award.
- ANS Agricultural Food Scientist, **Mulubrhan Balehegn Gebremikael** was recognized as a UF-level Superior Accomplishment Award.
- ANS graduate student, **Cecilia Constantino Rocha** received the 2022 Wilson G. Pond Travel Scholarship Award from the American Society of Animal Science.
- ANS graduate student, **Zack Seekford** was recognized by Virginia Tech University as the William Etgen Outstanding Young Alumnus.
- ANS undergraduate student, **Gina Tran** was awarded the E.T. York Jr. Medal of Excellence Award as the CALS Outstanding Junior.

HAVE YOU
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Angela Chandler



Mulubrhan Gebremikael

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We enjoy hearing updates from our alumni!

- Do you have internship or job opportunities for animal sciences students?
- Are you interested in speaking in an undergrad class about your career?
- Would you like to be featured in a **Have you HERD** Alumni Spotlight?

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SAVE THE DATE UF/IFAS Animal Sciences
Alumni Tailgate
October 15th, 2022 | TBD



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Congratulations **Spring 2022 Graduates!**



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UF/IFAS Animal Sciences Department

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