

ANS 2615C
INTRODUCTION TO LIVESTOCK AND MEAT EVALUATION
Class Location: ANS 156
2025 FALL SEMESTER
M, F Periods 6 & 7

INSTRUCTORS:

Meat

Thachary Mayer
Bldg. 459 Room 222
Thachary.mayer@ufl.edu

Food Animal

Allyson Trimble
Bldg. 459 Room 224D
352-392-9739
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Horse

Dr. Saundra TenBroeck
& Alyssa Ohmstede
Bldg. 459 Room 231
sht@ufl.edu
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OFFICE HOURS: 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 in the intercollegiate livestock, horse, or meat judging teams.

PREREQUISITES:

There are no pre-requisites for this course.

LEARNING 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.

COURSE FEE: \$52.60

COURSE STRUCTURE & FORMAT:

Class meetings are Mondays and Fridays (in-person) from 12:50 – 2:45, most often in ANS 156. Some of the 2 period meetings will be conducted at the beef or horse unit. Those locations are noted in the schedule, announced in class, and posted on Canvas. It is the student's responsibility to arrive at the correct location for laboratories and to be on time. The RTS routes serves the beef unit. For labs at the horse unit, transportation can be provided with prior notice. Laboratory experiences cannot be duplicated or made-up.

Each week you will have a worksheet to complete in class and/or an on-line quiz to complete in a prescribed time frame. Late work will not be accepted.

COURSE ASSESSMENTS:

Your grade for this course will be determined by your in-class activity worksheets, on-line quizzes, exams, and a final mock contest.

Grade Distribution	3 Exams.....	60%
	9 Weekly on-line quizzes.....	15%
	12 Weekly worksheets.....	15%
	Mock Contest	10%

Grading Scale

A = 90% & above	C = 70 – 74.9%
B+ = 85 – 89.9%	D+ = 65 – 69.9%
B = 80 – 84.9%	D = 60 – 64.9%
C+ = 75 – 79.9%	E = less than 60

ATTENDANCE AND MAKE-UP WORK

Regular attendance is expected, and active participation is necessary for the successful completion of this course. If you know you will miss class, please notify the instructor as soon as possible in advance of your absence. Documentation of approved absences must be presented within one week of the absence.

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 immuno-compromised. Students should wash their hands after handling livestock and/or raw meat.

DRESS CODE

Visiting farms requires appropriate clothing as a protective measure from several environmental hazards. These may include, but are not limited to slobber, urine and various body fluids, manure, stinging insects, biting flies, hazardous plants, ropes and equipment, sun and heat exposure and of course, a generous amount of dirt and grime. For your own protection you are required to wear sturdy closed-toed shoes, long pants and a sleeved (short or long) shirt for laboratory sessions.

For meats labs you will be entering a refrigerated, USDA inspected food handling facility. A shirt with sleeves, long pants and close-toe shoes **MUST BE WORN**. No jewelry aside from a plain wedding band is permissible. A coat or sweatshirt is strongly recommended. Head cover will be provided.

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.bluer.com/ufl/>. Summaries of course evaluation results are available to students at: <https://gatorevals.aa.ufl.edu/public-results/>.

University Academic Resources and Policies regarding grading, attendance, academic honesty, in-class recording, services for students with disabilities, campus resources, and academic resources can be found at:

<https://syllabus.ufl.edu/syllabus-policy/uf-syllabus-policy-links/>

COURSE SCHEDULE

Week	Date	Topic
1	F 8-22	Judging Overview
2	M 8-25	Beef Quality Grading
	F 8-29	Beef Yield Grading
3	M 9-1	Labor Day - NO CLASS
	F 9-5	Beef Grading (Cooler)
4	M 9-8	Beef Judging
	F 9-12	Pork/Lamb Grading
5	M 9-15	Pork/Lamb Judging (Cooler) Reasons
	F 9-19	Reasons
6	M 9-22	Meats Evaluation Exam
	F 9-26	Industry Overview and Breeds
7	M 9-29	Evaluating Market Livestock
	F 10-3	Live Animal Evaluation
8	M 10-6	Evaluating Breeding Livestock
	F 10-10	Performance Data and EPD's
9	M 10-13	Live Animal Evaluation
	F 10-17	Homecoming - NO CLASS
10	M 10-20	Reasons and Terminology
	F 10-24	Livestock Evaluation Exam
11	M 10-27	Horse overview/Breeds/Colors/Type/Anatomy
	F 10-31	Conformation evaluation/terminology
12	M 11-3	Horse Evaluation (Horse Teaching Unit)
	F 11-7	Gaits/Evaluating Gait Quality
13	M 11-10	Performance Evaluation/Rail classes (HTU)
	F 11-14	Judging Scored Classes and constructing reasons
14	M 11-17	Lameness Evaluation
	F 11-21	Horse evaluation exam
15	M 11-24	Thanksgiving NO CLASS
	F 11-28	Thanksgiving NO CLASS
16	M 12-1	Contest Final

CAMPUS RESOURCES

Health and Wellness

U Matter, We Care: If you or someone you know is in distress, please contact umatter@ufl.edu, 352-392-1575, or visit U Matter, We Care website: <https://umatter.ufl.edu/> to refer or report a concern and a team member will reach out to the student in distress.

Counseling and Wellness Center: Visit the Counseling and Wellness Center website: <https://counseling.ufl.edu/> or call 352-392-1575 for information on crisis services as well as non-crisis services.

Student Health Care Center: Call 352-392-1161 for 24/7 information to help you find the care you need; or visit the Student Health Care Center website: <https://shcc.ufl.edu/> .

University Police Department: Visit UF Police Department website: <https://police.ufl.edu/> or call 352-392-1111 (or 9-1-1 for emergencies).

UF Health Shands Emergency Room / Trauma Center: For immediate medical care call 352-733-0111 or go to the emergency room at 1515 SW Archer Road, Gainesville, FL 32608; Visit the UF Health Emergency Room and Trauma Center website: <https://ufhealth.org/emergency-room-trauma-center>

Gator Well Health Promotion Services: For prevention services focused on optimal wellbeing, including Wellness Coaching for Academic Success, visit the GatorWell website: <https://gatorwell.ufsa.ufl.edu/> or call 352-273-4450.

Academic Resources

E-learning technical support: <https://helpdesk.ufl.edu/> Contact the UF Computing Help Desk at 352-392-4357 or via e-mail at helpdesk@ufl.edu.

Career Connections Center: <https://career.ufl.edu/> Reitz Union Suite 1300, 352-392-1601. Career assistance and counseling services.

Library Support: <https://uflib.ufl.edu/find/ask/> Various ways to receive assistance with respect to using the libraries or finding resources.

Teaching Center: <https://teachingcenter.ufl.edu/> Broward Hall, 352-392-2010 or to make an appointment 352- 392-6420. General study skills and tutoring.

Writing Studio: <https://writing.ufl.edu/writing-studio/> 2215 Turlington Hall, 352-846-1138. Help brainstorming, formatting, and writing papers.

Student Complaints On-Campus: <https://sccr.dso.ufl.edu/policies/student-honor-%20code-student-conduct-code/> Visit the Student Honor Code and Student Conduct Code webpage for more information.