

ANS 4623C
PORK PRODUCTION

Lecture: 102 Animal Science Wednesday and Friday (11:45 - 12:35- Period 5)

Lab: Wednesday (12:50-2:45) 156 Animal Science or Field Trip

Office hours: open door policy, but make an appointment to guarantee availability

Three Credit Hours

Instructor

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Course description: ANS 4623C- This course will teach the principles of modern pork production including all aspects of swine production management systems (breeding systems, disease control, applied economics, housing, marketing, pork quality, and nutrition in a systems approach), relative to the U.S./Global Pork Supply. This course is a junior/senior level capstone class and will have written assignments. Students will use creativity, problem solving and critical thinking skills. Lectures will contain material relevant to the lab portion of the class.

Student Learning Outcomes:

Understand of the scope of the swine industry in the U.S. and world.

Evaluate the different production systems in the swine industry.

Understand the breeding, reproduction, nutrition, health management and marketing of swine.

Be able to assess pork quality, analyze cash flow and profitability.

Increase awareness of the economic, social, and environmental challenges in the pork industry.

Expand awareness and accessibility of resource materials available to swine producers in the U.S.

Provide opportunity for significant exchange of ideas and fostering critical thinking.

Laboratory:

Acquire rubber boots and bring old clothes- STUDENTS ARE HIGHLY ENCOURAGED TO NOT CONTACT OTHER PIGS 72 HOURS PRIOR TO LAB FOR BIOSECURITY REASONS.

Course grading:

More information on the university wide grading policy can be accessed at: [UF grading policies.](#)

Grades Based On The Following:		Letter Grades Will Be Determined as Follows:			
Two Exams (100 pts each)	200	A	90 & Above	C	70 - 74.99
Lab-	250	B+	85 -89.99	D+	65 - 69.99
Problems assignments	150	B	80 - 84.99	D	60 - 64.99
In class farm plan	150	C+	75 - 79.99	E	59.99 & Below
Final Field trip	100				
Comprehensive Final	150				

Laboratory attendance will be worth 17.9 pts each week. The field trip(s) are worth 100 pts. Students who are not able to attend field trip(s) will be given alternate assignments.

Problems assignments- The audience will vary and will be determined at time of assignment. These assignments will be based on real world challenges in pork production and are intended to encourage students to read relevant materials (some provided in advance) and encourage critical thinking or problem solving relevant to the topic assigned.

In class farm plan- Specifics and guidelines will be given during class time.

Supporting Material:

Pork www.porkmag.com

National Pork Board <http://www.pork.org>

National Hog Farmer <http://nationalhogfarmer.com/>

Feedstuffs www.feedstuffs

Chicago Mercantile Exchange www.cme.com

Journal of Animal Science www.asas.org

USDA-AMS www.usda.gov

National Swine Improvement Federation www.nsif.com

Pork Information Gateway (PIG) www.porkgateway.com

National Daily Hog and Pork Summary <http://www.ams.usda.gov/mnreports/lsddhps.pdf>

Daily Livestock Report www.dailylivestockreport.com

AgWeb <http://www.agweb.com/>

National Swine Registry <http://nationalswine.com/index.php>

Stages http://nationalswine.com/pedigree_services/stages.php

American Assoc. of Swine Veterinarians <https://www.aasv.org/>

Class Schedule

DATE	TOPIC
8-22	Introductions
8-27	World, U.S. and Regional Pork Industry
8-29	Biosecurity, Herd Health/Diseases
9-3	Production Systems/ Commodity or Niche Marketing
9-5	Genetics & Breeding
9-10	Genetics & Breeding
9-12	Gestation Management
9-17	NO CLASS
9-19	Genetics/Breeding Program
9-24	Gestation Management
9-26	Reproduction Management
10-1	Reproduction Management
10-3	Farrowing/Lactation Management
10-8	Farrowing/Lactation Management
10-10	EXAM 1
10-15	Nutrition
10-17	Nutrition
10-22	Nutrition
10-24	Commodity Marketing/Economics/Contracts-
10-29	Marketing
10-31	NO CLASS
11-5	Nursery Management
11-7	Nutrient Management
11-12	Grow-Finish Management
11-14	Grow-Finish Management
11-19	Carcass merit
11-21	EXAM 2
12-3	Reports on Class Lab Trials
	Smithfield- December 4 & 5

	<u>Lab Schedule</u>
8-27	Production Systems
9-3	Selection Principles
9-10	CK2
9-17	No Class
9-24	Marion County Jail
10-1	Tommy Crawford
10-8	Kyle- Health Lab
10-15	Hillendale
10-22	Pork Fab- Meat Laboratory
10-29	Pork Quality
11-5	Thompson Farms
11-12	In class farm plan
11-19	HK Farms
11-26	Thanksgiving- No Class
12-3	Review

December 4 & 5 Trip to NC

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.

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.

Academic Policies and Resources

Academic policies for this course are consistent with university policies. See

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

Campus Health and Wellness Resources

Visit <https://one.ufl.edu/whole-gator/topics> for resources that are designed to help you thrive physically, mentally, and emotionally at UF.

Please contact [UMatterWeCare](#) for additional and immediate support.

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.

Privacy and Accessibility Policies

[required for online courses, list all technology used]

- Instructure (Canvas)
 - [Instructure Privacy Policy](#)
 - [Instructure Accessibility](#)
- Zoom
 - [Zoom Privacy Policy](#)
 - [Zoom Accessibility](#)