

ANS 2615C
INTRODUCTION TO LIVESTOCK AND MEAT EVALUATION
Class Location: ANS 156
2023 FALL SEMESTER
M, F Periods 6 & 7

INSTRUCTORS:

Horse

Dr. Saundra TenBroeck
Bldg. 459 Room 231C
352 392 2789
sht@ufl.edu

Food Animal

Allyson Trimble
Bldg. 459 Room 224D
352-392-9739 trimbleak@ufl.edu

Meat

Kyle Mendes
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OFFICE HOURS: T, R 10 am – noon or 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: \$50.00

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 swine, beef, or horse units. 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 serve the swine and beef units. For labs at the horse unit, transportation can be provided with prior notice. Laboratory experiences cannot be duplicated nor 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 performance on in-class activity worksheets, on-line quizzes, exams, and a final mock contest. For information on current UF policies for assigning grade points, see <https://catalog.ufl.edu/UGRD/academic-regulations/grades-grading-policies/> .

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 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. Requirements for class attendance and make-up exams, assignments and other work are consistent with university policies that can be found at: <https://catalog.ufl.edu/UGRD/academic-regulations/attendance-policies/> .

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 immunocompromised. 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

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

ACADEMIC HONESTY

UF students are bound by The Honor Pledge which states, “We, the members of the University of Florida community, pledge to hold ourselves and our peers to the highest standards of honor and integrity by abiding by the Honor Code. On all work submitted for credit by students at the University of Florida, the following pledge is either required or implied: “On my honor, I have neither given nor received unauthorized aid in doing this assignment.” The Conduct Code specifies a number of behaviors that are in violation of this code and the possible sanctions. Click here to read the Conduct Code. <https://sccr.dso.ufl.edu/process/student-conduct-code/> If you have any questions or concerns, please consult with the instructors in this class.

IN-CLASS RECORDING

Students are allowed to record video or audio of class lectures. However, the purposes for which these recordings may be used are strictly controlled. The only allowable purposes are (1) for personal educational use, (2) in connection with a complaint to the university, or (3) as evidence in, or in preparation for, a criminal or civil proceeding. All other purposes are prohibited. Specifically, students may not publish recorded lectures without the written consent of the instructor.

A “class lecture” is an educational presentation intended to inform or teach enrolled students about a particular subject, including any instructor-led discussions that form part of the presentation, and delivered by any instructor hired or appointed by the University, or by a guest instructor, as part of a University of Florida course. A class lecture does not include lab sessions, student presentations, clinical presentations such as patient history, academic exercises involving solely student participation, assessments (quizzes, tests, exams), field trips, private conversations between students in the class or between a student and the faculty or lecturer during a class session.

Publication without the permission of the instructor is prohibited. To “publish” means to share, transmit, circulate, distribute, or provide access to a recording, regardless of format or medium, to another person (or persons), including but not limited to another student within the same class section. Additionally, a recording, or transcript of a recording, is considered published if it is posted on or uploaded to, in whole or in part, any media platform, including but not limited to social media, book, magazine, newspaper, leaflet, or third-party note/tutoring services. A student who publishes a recording without written consent may be subject to a civil cause of action instituted by a person injured by the publication and/or discipline under UF Regulation 4.040 Student Honor Code and Student Conduct Code.

SERVICES FOR STUDENTS WITH DISABILITIES

Students with disabilities who experience learning barriers and would like to request academic accommodations should contact the disability Resource Center. Click here to get started with the Disability Resource Center. <https://disability.ufl.edu/get-started/> It is important for students to share their accommodation letter with their instructor and discuss their access needs, as early as possible in the semester.

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.

COURSE SCHEDULE

Week	Date	Topic
1	F 8-25	Judging Overview
2	M 8-28	Horse overview/Breeds/Type/Anatomy
	F 9-1	Conformation evaluation/terminology
3	M 9-4	Labor Day - NO CLASS
	F 9-8	Horse Evaluation (Horse Teaching Unit)
4	M 9-11	Gaits/Evaluating Gait Quality
	F 9-15	Performance Evaluation/Rail classes (HTU)
5	M 9-18	Judging Scored Classes
	F 9-22	Practice scoring classes and constructing reasons
6	M 9-25	Horse evaluation exam
	F 9-29	Industry Overview and Breeds
7	M 10-2	Evaluating Breeding Livestock
	F 10-6	Homecoming - NO CLASS
8	M 10-9	Evaluating Market Livestock
	F 10-13	Beef Unit
9	M 10-16	Swine Unit
	F 10-20	Performance Data and EPD's
10	M 10-23	Reasons and Terminology
	F 10-27	Livestock Evaluation Exam
11	M 10-30	Beef Quality Grading
	F 11-3	Beef Yield Grading
12	M 11-6	Beef Grading (Cooler)
	F 11-10	Veterans Day - NO CLASS
13	M 11-13	Beef Judging
	F 11-17	Pork/Lamb Grading
14	M 11-20	Pork/Lamb Judging (Cooler) Reasons
	F 11-24	Thanksgiving NO CLASS
15	M 11-27	Reasons
	F 12-1	Meats Evaluation Exam
	M 12-4	Contest