ANS 3006L: INTRODUCTION TO ANIMAL SCIENCE LABORATORY
Spring 2022

Lead Instructors

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Office: Bldg. 459-Room 224C
Office Hours: by appointment via email

*Communication Expectations: Spring student consultations will be handled via phone, email, Zoom, or Teams. Face to face meetings will be welcomed with an appointment. You can expect an email response from your instructor within 48 hours, excluding holidays and weekends.

Reference Text (Not Required)

Course Technology
In this course, we will be utilizing eLearning at elearning.ufl.edu to share content, assignments, and make announcements important to class. Virtual tours have also been created using a program called Theasys and can be accessed, along with all accompanying material, on the homepage of this course under “Teaching Units.” You will not be using Theasys as a student, but simply viewing tours through this site. Some labs will utilize the student polling and interactive platform Wooclap to help assess students and provide immediate course feedback.

Technical Issues
If you require assistance resolving technical issues, please contact the UF Helpdesk by visiting the helpdesk website or calling 352-392-4357. Additionally, you should notify the instructors of technical
issues as soon as they occur so they can decide to make accommodations for submitting late assignments.

**Course Description**
Laboratory experiences designed to accompany ANS 3006; must be registered for ANS 3006 concurrently or have already completed the lecture course.

**Course Objectives**
1. Analyze the broad scope of disciplines and opportunities existing in the livestock industry and their contribution to humans.
2. Describe the basic principles of Animal Sciences.
3. Recognize the purpose, proper usage, and impact of management techniques used in the various livestock industries.
4. Appraise the problems and status of livestock production.
5. Realize the affiliation that exists between livestock production and other agricultural enterprises.
6. Develop an appreciation of the various livestock industries and their contributions to society.

**Material and Supply Fees**
Please note this course has a material and supply fee of $122.19

**Lab Schedule**

<table>
<thead>
<tr>
<th>Meeting Day and Time</th>
<th>Meeting Periods</th>
<th>Class Number</th>
<th>Primary Location</th>
<th>Teaching Assistants</th>
</tr>
</thead>
</table>
| Tuesday 12:50 – 2:45 PM | Period 6-7 | ANS 151 | | Course Lead TA: Elizabeth Chmielewski  
Lead TA: Megan Lee  
Jordan Hartley |
| Tuesday 3:00 – 4:55 PM | Period 8-9 | ANS 151 | | Lead TA: Curtis Greene  
Jordan Bishman  
Sydney Castillo |
| Wednesday 12:50 – 2:45 PM | Period 6-7 | ANS 151 | | Lead TA: Emma Lipori  
Maia Kofman  
Katelyn Mysinger |
| Wednesday 3:00 – 4:55 PM | Period 8-9 | ANS 151 | | Lead TA: Madison Daigle  
Dana Houpt  
Kevin Martinez |

*Note: Face-to-face laboratories will meet at various locations throughout the semester and those locations will be noted in the lab schedule below, announced in lab, and posted on canvas. It is the student’s responsibility to arrive at the correct location for laboratories and to be on time. Transportation will not be provided for labs.*
Course Format:

1. Complete all pre-lab readings and assignments on Canvas by scheduled due dates and prior to attending synchronous face-to-face session each week.
2. Attend a two-hour synchronous session face-to-face during your regularly scheduled lab period.
3. Reflect on lab experiences using the post-lab considerations section of your lab sheet and other lab resources provided during lab.
4. Complete all post-lab quizzes and assignments on Canvas by scheduled due dates.

Pre-Laboratory Assignments
There will be 13 pre-lab assignments throughout the semester. Questions in the pre-lab assignment will come from the Pre-Lab Knowledge portion of your module lab sheet, which are found in each lab module on Canvas under the To Do List section. These assignments are designed to prepare you for the hands-on portion of the lab and their completion prior to lab each week is essential to your success in the lab.

These pre-lab assignments will be completed and submitted by 11:59 PM the day before your lab begins in preparation for each week’s lab. Each pre-lab assignment will be worth 10 points. No pre-lab assignments will be dropped from the grade.

We will use Canvas to complete and submit pre-lab assignments each week. Additionally, during weeks we meet in a classroom rather than a livestock unit, we will also use the interactive platform Wooclap at the beginning of the labs to review important information and highlight areas you need to focus on during the lab. You will need to create a free account with Wooclap using your UF email.

- Module 2: Animal Health and Welfare Pre-Lab and Question Submission
- Module 3: Nutrition Pre-Lab and Question Submission
- Module 4: Reproductive Pre-Lab and Question Submission – includes Reproductive Equipment Draft
- Module 5: Beef Pre-Lab and Question Submission – includes Beef Teaching Unit Virtual Tour
- Module 6 & 7: Dairy Unit Pre-Labs and Question Submissions – includes both the Dairy Research Unit and Dairy Calf Unit Virtual Tours
- Module 8: Dairy Products Pre-Lab and Question Submission – includes Dairy Products Retail Audit
- Module 9: Swine Pre-Lab and Question Submission – includes Swine Teaching Unit Virtual Tour
- Module 10: Equine Pre-Lab and Question Submission – includes Horse Teaching Unit Virtual Tour
- Module 11: Poultry Anatomy and Physiology Pre-Lab and Question Submission
- Module 12: Poultry Shell Egg Pre-Lab and Question Submission – includes Egg Products Retail Audit
- Module 13: Meats Assigning Value Pre-Lab and Question Submission – includes Meats Processing Unit Virtual Tour
• Module 14: Meats Products Pre-Lab and Question Submission – includes Meat Products Retail Audit

**Late Pre-Lab Assignments:** Late pre-lab submissions will be accepted after the original submission deadline up until the start of your lab period with a 10% late penalty. Afterwards, no pre-lab assignments will be accepted without instructor approval and a valid university excused absence. Requirements for class attendance and assignments are consistent with university policies that can be found at: [https://catalog.ufl.edu/ugrad/current/regulations/info/attendance.aspx](https://catalog.ufl.edu/ugrad/current/regulations/info/attendance.aspx).

**Laboratory Attendance**

Regular attendance is crucial to success in this lab course. It is the student’s responsibility to arrive at the correct location for laboratories and to be on time.

*Please Note: It is the student’s responsibility to provide their own transportation for face-to-face synchronous sessions.*

Lab attendance will be recorded each week during the lab’s synchronous session. **Attendance will be 10 points each week.** At some point during the lab, a sign-in sheet will be available for students in the face-to-face synchronous session to sign-in for your weekly attendance points. At the end of the semester, the **lowest lab attendance grade will be dropped** for a maximum total of 10 dropped attendance points.

*Please Note: THERE ARE NO MAKE-UPS ALLOWED FOR LABORATORIES. Switching sections for a given week is permissible with prior permission. If you fall ill during the semester, you must notify your instructors in a timely fashion so we can provide you with an alternative instructional option.*

Requirements for class attendance and assignments are consistent with university policies that can be found at: [https://catalog.ufl.edu/ugrad/current/regulations/info/attendance.aspx](https://catalog.ufl.edu/ugrad/current/regulations/info/attendance.aspx).

**Laboratory Quizzes**

For each module, a quiz covering the module’s material will open on the Canvas e-Learning site **Wednesday evening at 5:00 PM** and close **Sunday evening at 11:59 PM** during the week of the assigned module. Each quiz will be worth **20 points**. Your **lowest quiz grade will be dropped** for a maximum total of 20 dropped quiz points.

Each laboratory will have a lab sheet that can be downloaded and/or printed from the Canvas e-Learning site. This lab sheet will be a guide to the week’s lab and can be used as a study aid for the module quizzes. Lab sheets will **not** be collected by the instructors for a laboratory grade. **It is the student's responsibility to bring a copy of the lab sheet each week to lab – these will not be provided by the instructor or teaching assistants.**

**Late Quizzes:** No late quiz submissions will be allowed without instructor approval and a valid university excused absence. Requirements for class attendance and assignments are consistent with university policies that can be found at: [https://catalog.ufl.edu/ugrad/current/regulations/info/attendance.aspx](https://catalog.ufl.edu/ugrad/current/regulations/info/attendance.aspx).
Out-of-Class Laboratory Assignments
In addition to pre-laboratory assignments, lab attendance, and lab quizzes, there will be 9 out-of-class lab assignments throughout the semester. *Due dates will typically be on Sundays by 11:59 PM, but some assignments are broken into two parts with parts I being due on Thursdays by 11:59 PM and parts II being due on Sundays by 11:59 PM.* It is your responsibility to follow posted deadlines.

- 3-2-1 Survey – 10 points
- Pre-Knowledge Survey – 10 points
- Introductory Discussion – 10 points
- Livestock Feeds and Feeding Resource Guide – 10 points
- Livestock Reproductive Equipment Resource Guide – 10 points
- Stop/Start/Continue Survey – 10 points
- Animal Agriculture Perceptions: Part I Discussion – 10 points
- Animal Agriculture Perceptions: Part II Discussion – 10 points
- Post-Test Survey – 10 points

**Late Work:** Out-of-class lab assignments will be accepted up to one week from the assignment due date with a 10% per day late penalty.

**Final Grades**
*All* pre-lab assignments will count towards the final grade.

13 pre-lab assignments x 10 points = 130 pre-lab points

At the end of the semester, the *lowest lab attendance grade will be dropped* for a maximum total of 10 dropped attendance points.

\[
(14 \text{ synchronous session meetings } \times 10 \text{ attendance points per lab}) - 10 \text{ drop points} \\
= 130 \text{ synchronous session attendance points possible}
\]

Additionally, your *lowest quiz grade will be dropped* for a maximum total of 20 dropped quiz points.

\[
(20 \text{ quiz points per lab module } \times 14 \text{ lab modules}) - 20 \text{ drop points} = 260 \text{ quiz points possible}
\]

*All* out-of-class assignments will count towards the final grade.

There are 9 out-of-class assignments worth a total of 90 points.

120 pre-lab assignment points + 100 synchronous session attendance points + 240 quiz points + 80 out-of-class assignment points = 540 points total for the semester

Final grades will be determined by calculating the percentage of points earned out of total points available. That percentage will correspond to a letter grade. No component will be given extra weight so you should be able to easily calculate your current grade and the number of points you need to get the final grade you desire. Laboratory grades will be assigned as follows:
Letter Grades:

- \( > 90\% \) A
- \( 80\% - <90\% \) B
- \( 70\% - <80\% \) C
- \( 60\% - <70\% \) D
- \( < 60\% \) E

Grades and Grade Points

For information on current UF policies for assigning grade points, see
https://catalog.ufl.edu/ugrad/current/regulations/info/grades.aspx

DIVERSITY, INCLUSION AND EQUITY

The University of Florida’s College of Agricultural and Life Sciences support the University of Florida’s commitment to diversity, inclusion, and equity. By fostering a sense of belonging for students, staff and faculty while leveraging the uniqueness of the people who study and work at the university, we believe our campus community is enriched and enhanced by diversity, including but not limited to race, ethnicity, national origin, gender, gender identity, sexuality, class, and religion. Our course will help foster an understanding of the diversity of our campus community as well as our animal sciences, agricultural and natural resource communities, locally and globally.

We will strive to create a learning environment for our students that support a diversity of thoughts, perspectives, and experiences while honoring your identities. To accomplish this, please let us know:

- If you have a name and/or set of pronouns that differ from those that appear in your official university records
- If you believe your performance in the class is being impacted by your experiences outside of class. Do not hesitate to reach out and talk with us. We want to be a resource for you. Anonymous feedback may be submitted, which may lead us to make a general announcement to the class, if necessary, to address your concerns.
- We, like many people, are still in the process of learning about diverse perspectives and identities. If something was said in class (by anyone) that makes you feel uncomfortable, please talk to us about it.

Contact us with any concerns regarding inclusion and equity, including accessibility of learning materials, equipment, and software.

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-toe shoes, long pants and a sleeved (short or long) shirt for laboratory sessions.

Specifically, for the Meats: Assigning Value lab, 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.

Furthermore, as representatives of this class, our department, and our university you are expected to always dress and act in a professional manner.
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 Honesty, Software Use, Campus Helping Resources, Services for Students with Disabilities

Student Honor Code
As a student at the University of Florida, you have committed yourself to uphold the Honor Code, which includes the following pledge: “We, the members of the University of Florida community, pledge to hold ourselves and our peers to the highest standards of honesty and integrity.” You are expected to exhibit behavior consistent with this commitment to the UF academic community, and on all work submitted for credit 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.”

It is assumed that you will complete all work independently in each course unless the instructor provides explicit permission for you to collaborate on course tasks (e.g. assignments, papers, quizzes, exams). Furthermore, as part of your obligation to uphold the Honor Code, you should report any condition that facilitates academic misconduct to appropriate personnel. It is your individual responsibility to know and comply with all university policies and procedures regarding academic integrity and the Student Honor Code. Violations of the Honor Code at the University of Florida will not be tolerated. Violations will be reported to the Dean of Students Office for consideration of disciplinary action. For more information regarding the Student Honor Code, please see: http://www.dso.ufl.edu/sccr/process/student-conduct-honor-code.

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.

Services for Students with Disabilities:
The Disability Resource Center coordinates the needed accommodations of students with disabilities. This includes registering disabilities, recommending academic accommodations within the classroom, accessing special adaptive computer equipment, providing interpretation services and mediating faculty-student disability related issues. Students requesting classroom accommodation must first register with the Dean of Students Office. The Dean of Students Office will provide documentation to
the student who must then provide this documentation to the Instructor when requesting accommodation.

Students with disabilities who experience learning barriers and would like to request academic accommodations should connect with the disability Resource Center. Click here to get started with the Disability Resource Center. 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.

0001 Reid Hall, 352-392-8565, https://disability.ufl.edu/

**Campus Helping Resources**

Students experiencing crises or personal problems that interfere with their general wellbeing are encouraged to utilize the university’s counseling resources. The Counseling & Wellness Center provides confidential counseling services at no cost for currently enrolled students. Resources are available on campus for students having personal problems or lacking clear career or academic goals, which interfere with their academic performance.

**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 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 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.
- **University Police Department:** Visit UF Police Department website 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.

**Academic Resources:**

- **E-learning technical support:** Contact the UF Computing Help Desk at 352-392-4357 or via e-mail at helpdesk@ufl.edu.
- **Career Connections Center:** Reitz Union Suite 1300, 352-392-1601. Career assistance and counseling services.
- **Library Support:** Various ways to receive assistance with respect to using the libraries or finding resources.
- **Teaching Center:** Broward Hall, 352-392-2010 or to make an appointment 352-392-6420. General study skills and tutoring.
- **Writing Studio:** 2215 Turlington Hall, 352-846-1138. Help brainstorming, formatting, and writing papers.
- **Student Complaints On-Campus:** Visit the Student Honor Code and Student Conduct Code webpage for more information.
- **On-Line Students Complaints:** View the Distance Learning Student Complaint Process.

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

**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 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.
<table>
<thead>
<tr>
<th>Date</th>
<th>Topic</th>
<th>Location</th>
<th>Pre-Lab Assignments Due Before Lab</th>
<th>Out-of-Class Assignments Due During Week</th>
</tr>
</thead>
<tbody>
<tr>
<td>January 4 – 5</td>
<td>No Lab: Drop-Add Week</td>
<td></td>
<td><em>Recommend working on Start Here Module and out-of-class assignments</em></td>
<td></td>
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<tr>
<td>January 11 – 12</td>
<td>Laboratory Overview and Speaking Livestock Terminology</td>
<td>ANS 151</td>
<td>3-2-1 Survey Pre-Test Survey</td>
<td>Introductory Discussion Board Module 1 Quiz</td>
</tr>
<tr>
<td>January 18 – 19</td>
<td>Animal Health and Welfare</td>
<td>ANS 151</td>
<td>Animal Health and Welfare Pre-Lab and Question Submission</td>
<td>Module 2 Quiz</td>
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<tr>
<td>January 26 – 27</td>
<td>No Lab: Poultry Industry Tour and IPPE Conference</td>
<td></td>
<td>Animal Agriculture Perceptions Part I: Initial Post due Thursday and Reply Post due Sunday</td>
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<tr>
<td>February 1 – 2</td>
<td>Nutrition</td>
<td>ANS 151</td>
<td>Nutrition Pre-Lab and Question Submission</td>
<td>Feeds &amp; Feeding Resource Guide Discussion Module 3 Quiz</td>
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<tr>
<td>February 8 – 9</td>
<td>Reproduction</td>
<td>ANS 151</td>
<td>Reproduction Pre-Lab and Question Submission Repro Equipment Guide Draft</td>
<td>Reproductive Equipment Resource Guide Discussion Module 4 Quiz</td>
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<tr>
<td>February 15 – 16</td>
<td>Beef Teaching Unit</td>
<td>South Beef Teaching Unit</td>
<td>Beef Unit Virtual Tour Pre-lab and Question Submission</td>
<td>Module 5 Quiz</td>
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<tr>
<td>February 22 – 23</td>
<td>Dairy Milking and Cow Herd Management Calf Development and Management</td>
<td>Dairy Research Unit</td>
<td>Dairy Unit Virtual Tour Pre-lab and Question Submission Dairy Calf Unit Virtual Tour Pre-lab and Question Submission</td>
<td>Module 6 Quiz Module 7 Quiz</td>
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<tr>
<td>Date Range</td>
<td>Course Title</td>
<td>Lab and Question Submission</td>
<td>Quiz Module(s)</td>
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<tr>
<td>March 1 – 2</td>
<td>Dairy Products</td>
<td>ANS 151</td>
<td>Dairy Products Pre-Lab and Question Submission Retail Dairy Products Audit Module 8 Quiz Stop-Start-Continue Survey</td>
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<tr>
<td>March 8 – 9</td>
<td>No Lab: Spring Break</td>
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<tr>
<td>March 15 – 16</td>
<td>Swine Unit</td>
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<td>Module 9 Quiz</td>
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<tr>
<td>March 22 – 23</td>
<td>Equine Unit</td>
<td>Horse Teaching Unit</td>
<td>Module 10 Quiz Animal Agriculture Perceptions Part II: Initial Post due Thursday and Reply Post due due Sunday</td>
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<tr>
<td>March 29 – 30</td>
<td>Poultry Anatomy and Physiology</td>
<td>ANS 151</td>
<td>Module 11 Quiz</td>
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<tr>
<td>April 5 – 6</td>
<td>Shell Egg Production and Processing</td>
<td>ANS 151</td>
<td>Module 12 Quiz</td>
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<tr>
<td>April 12 – 13</td>
<td>Meats Palatability</td>
<td>ANS 151</td>
<td>Module 13 Quiz</td>
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<tr>
<td>April 19 – 20</td>
<td>Meats Harvesting, Fabrication, and Value Determination</td>
<td>Meats Lab</td>
<td>Module 14 Quiz Post-Test Survey</td>
<td></td>
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