

Lassen Community College Course Outline

AGR 9 Food Animal Selection

3.0 Units

I. Catalog Description

An introductory survey of the factors involved in the evaluation of market and breeding livestock used for human consumption. Class activities will be a combination of lecture, visual appraisal, performance data, record keeping, and oral presentation. Introductory course does not require student to compete past the local level. Skills and proficiencies in this course are enhanced by supervised repetition and practice. This course has been approved for hybrid delivery.

Diversity Statement: Our commitment to diversity requires that we strive to eliminate barriers to equity and that we act deliberately to create a safe and inclusive environment where individual and group differences are valued and leveraged for the growth and understanding as an educational community.

Recommended Preparation: Successful completion of ENGL105 or equivalent multiple measures placement.

Transfers to both UC/CSU

34 Hours Lecture, 51 Hours Laboratory, 68 Hours out of Class, 153 Total Instruction Hours

Scheduled: Fall (even)

II. Coding Information

Repeatability: Take 1 Time

Grading Option: Graded or Pass/No Pass

Credit Type: Credit - Degree Applicable

TOP Code: 010200

III. Course Objectives

A. Course Student Learning Outcomes

Upon completion of this course the student will be able to:

1. Given a set of animals, rank and support that ranking orally.
2. Evaluate a genetic data sheet and rank the animals for a given scenario.
3. Demonstrate sheep, swine and cattle carcass grading and evaluation.

B. Course Objectives

Upon completion of this course the student will be able to:

1. Identify the major breeds of beef cattle, sheep and swine and discuss their relevance to commercial and economic livestock selection.
2. Identify the body parts of beef, sheep, horses and swine.
3. Understand and apply the proper format for a written defense for livestock selection (oral reasons).

4. Analyze a livestock class and compose a basic defense for their placing and orally present it to the instructor.

IV. Course Content

- A. History and origin of American, European and exotic meat animal breeds.
 1. Relevance to commercial and economic livestock production.
 2. Identify different breeds of beef, sheep, horses and swine.
 3. How different breeds fit into different scenarios.
- B. Parts-name and description (nomenclature)
 1. External
 2. Wholesale Cuts
 3. Retail Cuts
- C. Animal Selection
 1. Phenotype
 2. Genotype
 3. Understanding performance data
- D. Understanding meat grading
 1. Yield Grade
 2. Quality Grade
- E. Basic concepts of oral and written defenses (reasons)
 1. Format
 2. Terminology
 3. Comparisons
 4. Criticisms

V. Assignments

A. Appropriate Readings

Reading assignments from representative text will be required. Utilization of California Beef Cattle Improvement Association notes. Breed sires selection summaries and National Swine Improvement.

B. Writing Assignments

In order to successfully complete this course, the student must demonstrate understanding of course content on several written measures, including but not limited to, a fixed format written defense of 8 – 10 livestock evaluation classes, 6 – 8 written scenario objectives with data and calculation for EPS (Expected Progeny Difference) values, as well as 4 oral presentations.

C. Expected Outside Assignments

Participation of 10 – 15 registered and commercial ranch operations, field trips or practice workouts, 4 – 6 local, state, or national stock shows. Written reasons required 6 – 8 assignments.

D. Specific Assignments that Demonstrate Critical Thinking

This course provides substantial information relating to physical and genetic traits that are of reproductive and economic value that will encourage the critical thinking process. Students will analyze through written and oral presentations of a priority ranking of the value of livestock

VI. Methods of Evaluation

Traditional Classroom Evaluation

- A. Performance on mixed format tests and quizzes.
- B. Performance on written and oral defenses.
- C. The instructor will observe and evaluate student's performance on oral reasons.
- D. Participation in class activities.
- E.

Hybrid Evaluation

All quizzes and exams will be administered during the in-person class time. Students will be expected to complete online assignments and activities equivalent to in class assignments and activities for the online portion of the course. Electronic communication, both synchronous and asynchronous (chat/forum) will be evaluated for participation and to maintain effective communication between instructor and students.

VII. Methods of Delivery

Check those delivery methods for which, this course has been separately approved by the Curriculum/Academic Standards Committee.

- | | |
|---|--|
| <input checked="" type="checkbox"/> Traditional Classroom | <input type="checkbox"/> Correspondence Delivery |
| <input checked="" type="checkbox"/> Hybrid Delivery | <input type="checkbox"/> Online Delivery |

Traditional Classroom Delivery

Lecture, discussion, audio visual media, field trips, competition at local and national level and live animal evaluation.

Hybrid Delivery

Hybrid modality may involve face to face instruction mixed with online instruction. A minimum of 1/3 of instruction, including 100% labs, will be provided face to face. The remaining hours will be taught online through a technology platform as adopted by the district.

VIII. Representative Texts and Supplies

Loneragan, Steven, *Science Of Animal Growth And Meat Technology*, 2nd Edition 2019, ISBN 9780128152782

IX. Discipline/s Assignment

Agricultural Production

X. Course Status

Current Status: Active

Original Approval Date: 2/13/1990

Revised By: Brian Wolf

Curriculum/Academic Standards Committee Revision Date: 10/03/2023

Revised for IPR, no change: 03/15/2022