SUBJECT AREA AND COURSE NUMBER: ASCI 002AB

COURSE TITLE: LIVESTOCK SELECTION/EVALUATION

Units: 3.5

TOP Code: 0102.00 - Animal Science

Cross-Listed Courses:

CATALOG COURSE DESCRIPTION:
Detailed analysis of various visual and physical methods of appraising beef, sheep, swine and horses concerning functional and economic value. Written and oral summaries of evaluation will be learned. Specific reference will be made to performance data and factors determining carcass value.

REQUISITES:

NONE

FIELD TRIP REQUIREMENTS: Required

LECTURE HOURS PER WEEK: 3

LAB HOURS PER WEEK: 1

ACTIVITY HOURS PER WEEK:

TOTAL HOURS PER WEEK: 4

TOTAL LECTURE HOURS PER SEMESTER: 52.5

TOTAL LAB HOURS PER SEMESTER: 17.5

TOTAL ACTIVITY HOURS PER SEMESTER:

TOTAL CONTACT HOURS PER SEMESTER: 70

GRADING: S - Standard Grading A-F

REPEATABLE: C - Repeatable 1 semester-take 2 times

TRANSFERABLE:
*Approved* CSU BA Transferable (1-199 level)
YES
*Approved* UC BA Transferable (1-99)
YES

METHODS OF INSTRUCTION:

Methods of instruction may include, but are not limited to, the following:

* Laboratory
* Lecture and/or Discussion

METHODS OF EVALUATION:

A student's grade will be based on multiple measures of performance unless the course requires no grade.
Multiple measures may include, but are not limited to, the following:

- Problem solving assignments or activities
- Written essays or extended papers
- Multiple choice tests
- Short answer quizzes or exams
- Oral presentations

COURSE TOPICS:

**Outline Of Topics:**
The following topics are included in the framework of the course but are not intended as limits on content. The order of presentation and relative emphasis will vary with each instructor.

1. Introduction of Evaluation
2. Growth, Development, and Fattening of Meat Animals
3. Livestock Improvement Through Selection
4. Supplement Aids in Livestock Evaluation
5. Live Market Hog Evaluation
6. Breeding Swine Evaluation
7. Live Market Cattle Evaluation
8. Evaluation of Beef Cattle Performance Data
9. Visual Evaluation of Breeding Beef Cattle
10. Live Market Lamb Evaluation
11. Evaluation of Sheep Performance Data
12. Visual Evaluation Breeding Sheep
13. Horse Evaluation
14. Selection of Feeder Livestock
15. Scoring System for Keep-Cull Classes

OUTCOMES:

**Course Objectives**
The main concepts for this course will ask students to...

**ASCI 002A**

1. Identify common breeds of livestock.
2. Discuss the process of meat animal growth, development and finishing.
3. Demonstrate how to combine "eyeball" or subjective evaluation with objective methods of evaluation (production records, etc.).
4. Define traits needing improvement in a breeding herd.
5. Identify traits most economically important.
6. List traits that cannot be greatly altered through selective breeding.
7. Illustrate an animal's performance potential and select the most efficient animals for marketability.

**ASCI 002B**

1. Identify the factors that affect carcass quality and yield grades.
2. Describe and compare animals with proper livestock terminology in both oral and written form.
3. Develop and hone the power of observation and memory.
4. Organize classes of live animals based on economically important traits.
5. Identify external, anatomical features of livestock.
6. Identify anatomical points on the live animal analogous to the areas of the carcass.
7. Discuss the importance of livestock evaluation within various career opportunities.
8. Have reasonable accommodations made to perform all learning objectives regardless of physical and/or learning disabilities.

**Student Learning Outcomes**

**ASCI 002A**

- Problem solving assignments or activities
- Written essays or extended papers
- Multiple choice tests
Short answer quizzes or exams
Oral presentations

Given that producing quality meat starts at conception, students will be able to list traits that can and cannot be altered through selective breeding. Students shall demonstrate competency in this objective by evaluating performance data as set by breed associations for each species.

Problem solving assignments or activities
Written essays or extended papers
Multiple choice tests
Short answer quizzes or exams
Oral presentations

Given that quality products start with quality animals, students will be able to list and identify traits that are most economically important to the given production scenario. Industry performance data sets the standards for each production class. Students must be able to recognize the given traits and evaluate an animal using said values.

Problem solving assignments or activities
Written essays or extended papers
Multiple choice tests
Short answer quizzes or exams
Oral presentations

Given that quality meat is based on many factors, students will be able to discuss the process of meat animal growth, development, and finishing. Students will be able to identify key aspects to meat animal production as defined by each species' breed association guidelines.

Problem solving assignments or activities
Written essays or extended papers
Multiple choice tests
Short answer quizzes or exams
Oral presentations

Given that evaluation has both objective and subjective components, students will be able to demonstrate how to combine subjective and objective means of evaluation. Students will be able to read industry-stated evaluation data and use personal experience to justify their evaluation of a given production class.

Problem solving assignments or activities
Written essays or extended papers
Multiple choice tests
Short answer quizzes or exams
Oral presentations

ASCI 002B

Problem solving assignments or activities
Written essays or extended papers
Multiple choice tests
Short answer quizzes or exams
Oral presentations

Given that carcass value depends on a grading system, students will be able to identify the factors that affect carcass quality and yield grades. Students must be able to correctly judge a carcass as graded by the USDA.

Problem solving assignments or activities
Written essays or extended papers
Multiple choice tests
Short answer quizzes or exams
Oral presentations

Given that the activity of animal and carcass evaluation requires memory, students will be able to develop and hone the power of observation and memory. Students must be able to remember key identifiable traits of given species and production classes as would a USDA inspector.
Given that production of quality animals is dependent on replication of highly valued economic characteristics, students will be able to organize classes of live animals based on economically important traits. Students will be able to categorize live animals based on industry recommendations for each production class.

Given that some traits highly valued by industry are based on the look of an animal, students will be able to identify external, anatomical features. Students will be able to identify different points of reference as described by the livestock judging industry.

Institutional Outcomes

1. Use appropriate creative and analytic methods to interpret ideas, solve problems, and present conclusions.
2. Write coherently and effectively, adjusting to a variety of audiences and purposes, while taking into account others' writings and ideas.
3. Locate, evaluate, and use information from a variety of sources to take action or make a decision.

Assignments

Lab Content:
Lab Content

Animals are grouped by market standards and gender. Based upon conditions established by the USDA, animals are placed 1st through 4th within the group using breed appraisal to best match the stated scenario.

TEXTS AND SUPPLIES:
Textbooks may include, but are not limited to:

TEXTBOOKS:

MANUALS:

PERIODICALS:

MATERIALS FEE: $0

OTHER:

Honors Course Outline Addendum

ORIGINATOR: Bob Britton