

Approval Chart for Curriculum Changes

A = Approve I= Information Item¹ R= Advise & Respond²

Course Number ANSC 363 or Degree Plan(s) _____

State the requested change and reason. A memo may be attached if more space is necessary.

We wish to change the hours of the lecture to 2 hours, and the lab to 3 hours. The total credit hours of the lecture/lab will remain at 3.

See attached memo for changes to course description, hours, prerequisites, and student learning outcomes.

Circle the number that corresponds to the requested change. Degree plan changes are on the second page.

					COUNCIL ³					
	Change to a Course	Dept./School	College Academic	Deans	TEC	UGEC	UUAC	GRAD	Provost	President
1.	Title (description unchanged)	A	A	A	I				I	I
2.	Description (not affecting content)	A	A	A	I				I	I
3.	Course term(s)	A	I	A	I				I	I
4.	Content (substantive change)	A	A	A	I				A	I
5.	Number of hours (lecture, lab, contact)	A	A	A	A				A	I
6.	Course number within the hundred	A	A	I	I				I	I
7.	Course number beyond the hundred	A	A	A	A				A	I
8.	Prerequisites	A	A	A	I				I	I
9.	Course fee(s)	A	--	A	--				A	I
10.	From U to G <i>or</i> G to U	A	A	A	A				A	I
11.	Cross list with another department: U or G level	A	A	A	A				A	I
12.	Department of record	A	A	A	A				A	I
13.	Open or close a course	A	A	A	A				A	I
14.	New course — See website for application and process. This change includes combining or splitting a course(s).	A	A	A	A				A	I

Note: When an academic unit does not have a council, the UGEC and/or UUAC will serve as its academic council, depending on the nature of the issue.

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		COUNCIL ³										
	Change to a Degree Plan	Dept./School	College Academic	Deans	TEC	UGEC	UUAC	GRAD	Provost	Faculty	President	Board of Trustees
1.	University Requirements — Change in approved course content ⁶	A	A	A	A				A	--	A	--
2.	University Requirements — Add or drop a required course from the University Requirements chart ⁶	A	A	A	A				A	A	A	--
3.	University Requirements — Add or drop a course from a menu within the University Requirements ⁶	A	--	--	A				A	--	A	--
4.	University Requirements — Change hours within a menu on the University Requirements chart ⁶	A	A	A	A				A	A	A	--
5.	Major — Revision of major ^{4,5}	A	A	A	A				A	--	A	--
6.	Major — Adopt or change admission requirements	A	A	A	A				A	--	A	--
7.	Major — Add ^{4,5}	A	A	A	A				A	A	A	I
8.	Major – Discontinue (proposed by the department or college)	A	A	A	A				A	A	A	I
9.	Major – Discontinue (proposed by the Provost)	See below.										
10.	GPA — Revise major or cumulative requirement	A	A	A	A				A	A	A	--
11.	Minor — Revise course selection	A	A	A	I				I	--	I	--
12.	Minor — Add	A	A	A	A				A	--	A	--
13.	Minor – Discontinue (proposed by the department or college)	A	A	A	A				A	--	A	--
14.	Minor – Discontinue (proposed by the Provost)	See below.										
15.	Degree — Add	A	A	A	A				A	A	A	I
16.	Degree – Discontinue (proposed by the department or college)	A	A	A	A				A	A	A	I
17.	Degree – Discontinue (proposed by the Provost)	See below.										
18.	Any change to a graduate degree program	A	A	A	A				A	--	A	--

COUNCIL ³										
	Provost-Proposed Change	Provost	Department	Dean	TEC	UUAC	Graduate	Faculty	President	Board of Trustees
1.	Major/Graduate Program – Discontinue (proposed by the Provost)	A	R	R	A			A	A	I
2.	Minor – Discontinue (proposed by the Provost)	A	R	R	A			--	A	--
3.	Degree – Discontinue (proposed by the Provost)	A	R	R	A			A	A	I

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COUNCIL³

	Change to the Catalog Information	Dept./School	College Academic	Deans	UGEC	UUAC	GRAD	Provost	Faculty	President
1.	General requirements for graduation including course requirements that are common to all majors for all degrees ⁷	--	--	--		A		A	A	A
2.	Admission requirements	--	--	--		A		A	A	A
3.	Policies governing academic probation and suspension	--	--	--		A		A	A	A
4.	Requirements for graduating with honors	--	--	--		A		A	A	A

¹ Councils may request additional information about “Information” items. These items are approved as “Consent Agenda.”

² The Dean and Department should respond to the Provost’s recommendation to close a program in writing. Advise & Respond (R) requires that the voting body should receive the written responses at least one week prior to the vote.

³ All courses that meet University Requirements for general education must go through UGEC. Courses or degrees offered only to students seeking teacher certification must go through the Teacher Education Council. All undergraduate changes must go before the UUAC. All graduate degree plan changes must go through the Graduate Council.

⁴ A minimum of 30 hours is required for a major. A maximum is specified for each degree (e.g., BA, BS). The university minimum for elective hours is 6, unless the requirements of external accrediting bodies make it impossible.

⁵ Program or course changes that apply to any major that includes Teacher Certification will be reviewed by the college, the Teacher Education Council (TEC), and then the UUAC.

⁶ Courses that satisfy ACU’s University Requirements (General Education) will normally have lower-level numbering, be free of prerequisites and co-requisites, appeal to more than one or two majors, and “not narrowly focus on those skills, techniques, and procedures specific to a particular occupation or profession” (SACS 2.7.3). Departments may request exceptions to the first three criteria.

⁷ The UUAC approved the clarification that “general requirements for graduation” means the enumerated items in the “General Requirements for Bachelor’s Degrees” section of the catalog.

Revised 8-26-19

Curriculum/Catalog Changes Signature Page

Department/School Chair(s)	
 Signature	09/09/2019 Approval date
_____ Signature	_____ Approval date

College Academic Council(s)	
 Signature	11-15-19 Approval date
_____ Signature	_____ Approval date

Dean(s)	
 Signature	12/13/19 Approval date
_____ Signature	_____ Approval date

Teacher Education Council	
_____ Chair's signature	_____ Approval date

General Education Council	
_____ Chair's signature	_____ Approval date

Undergraduate Academic Council	
_____ Chair's signature	_____ Approval date

Graduate Council	
_____ Chair's signature	_____ Approval date

Provost	
_____ Signature	_____ Approval date

Faculty	
_____ Chair of faculty senate	_____ Approval date

President	
_____ Signature	_____ Approval date

ANSC: 363

Monogastric Production

Old	New
Course Description	
Swine and poultry production. Industry dimensions and structure, breeding plans, nutritional requirements, feeding and feeding strategies, behavior, health care and economics, and relevant production systems. Lecture Hours: 3, Lab Hours: 0, Credit Hours: 3	Detailed discussion of modern swine and poultry production methods. Topics will include industry dimensions and structure, breeding plans, nutritional requirements, feeding strategies, behavior, health care, economics, and current issues facing the swine and poultry industries. Pre-requisite: ANSC 111 Lecture Hours: 2, Lab Hours: 3, Credit Hours: 3

Old Student Learning Outcomes
Evaluate a swine or poultry production and make appropriate recommendations
Appraise or argue for specific methods of swine and poultry production
Prescribe appropriate dietary requirements, and proper feeding techniques for swine and poultry
Develop critical thinking skills as well as improve written and oral presentation skills

New Student Learning Outcomes	
Student Learning Outcome	Measurement Instrument
Discuss current issues facing the swine and poultry industries.	Presentation, Paper, Exam
Integrate and apply principles of physiology, nutrition, health, and reproduction to poultry and swine production and management.	Business plan
Demonstrate technical skills required in swine and poultry production.	Lab
Describe and evaluate common management practices.	Exam, Quizzes, Lab
Describe the poultry and swine industry structure and role in agricultural production.	Exam, Quizzes

ANSC 363

Monogastric Production

Course Description

Detailed discussion of modern swine and poultry production methods. Topics will include industry dimensions and structure, breeding plans, nutritional requirements, feeding strategies, behavior, health care, economics, and current issues facing the swine and poultry industries.

Course number and title: ANSC 363 - Monogastric Production

Credit hours: 3 hour

Semester and year: Spring 2020

Meeting time and place:

Lecture: MW 10:00 – 10:50 @ OSC 261

Lab: Fri 2:00 – 5:00 @ Rhoden Field Lab

Prerequisites: ANSC 111

About the Teacher

Dr. Adam McGee, Assistant Professor of Animal Science.

Office: OSC 145b

Office Phone: (325) 674-2167

Email address: alm18f@acu.edu

Office hours/Contact expectations:

Office hours: Mon 8:00 – 9:00 am, Tue 9:30 – 11:00 am, Wed 8:00 – 9:00 am and 1:00 – 5:00 pm CST or by appointment. I have an open door policy, if I am in my office feel free to stop and talk. Email is the best way to contact me as I will not be in my office all the time. If you have questions about grades please schedule a time to allow me time to prepare.

Mission Statements

ACU Mission: The mission of Abilene Christian University is to educate students for Christian service and leadership throughout the world.

College of Arts and Sciences Mission: To educate students for worldwide Christian service and leadership through programs of study and other learning experiences that blend a liberal arts education with professional and career education.

Agriculture and Environmental Sciences Mission Statement: To educate students for Christian stewardship of sustainable agricultural and environmental systems throughout the world.

Unique Christian Perspective: We have been given the unique responsibility of providing for all animals (Genesis 1:26-30). I take this responsibility very seriously and throughout the semester as we discuss the management practices within each species we will also discuss how this impacts the wellbeing of the animal and its impact on our responsibility to care for the animals.

Instructional Materials

Textbook: None

Other materials: Additional materials will be provided to the class through Canvas.

Recommended Texts: Scanes, C. G., and K. D. Christensen. Poultry Science 5th ed.
Waveland press. Long Grove. ISBN: 978-1-4786-3582-6

Pork Industry Handbook. Purdue Press

Learning Outcomes

Course goal: During this course, students will acquire practical knowledge of swine and poultry production systems, feeding, reproduction, housing, and environmental impacts. Students will practice technical skills required for management of these species.

Competencies: At the conclusion of the semester students will be able to:

	Competency	Measurement Instrument
1	Discuss current issues facing the swine and poultry industry	Presentation, Paper, and Exams
2	Integrate and apply principles of physiology, nutrition, health, and reproduction to poultry and swine production and management.	Business plan
3	Demonstrate technical skills required in swine and poultry production	Lab assignment
4	Describe and evaluate common management practices.	Exam, quizzes and lab assignments
5	Describe the poultry and swine industry structure and role in agricultural production	Exam and quizzes

Expectations

This semester we will have the opportunity to study and learn together. In order to ensure that everybody understands what is expected of them for this course I have included what I expect from you in my class as well as what you can expect from me.

Expectations of Students:

- **Be on time to class/lab and prepared to learn.** Being on time allows everybody to focus and avoids disruptions in learning.
- **Be respectful to both myself and your fellow classmates.** We are all human and will make mistakes as well as have varying levels of previous experiences that shape our understanding and knowledge of the subject. Please allow everybody in the class the opportunity to make mistakes as well as be understanding with those who may not have the same experiences that you have.
- **Spend the time to complete your assignments and study for this class.** The assignments in this class are designed to help improve your understanding of the content and will help with your grades in this class
- **Dress appropriately for class and lab.** For safety reasons during lab, please wear close toed shoes and jeans.
- **Remove hats when in the classroom.** When we are indoors in the classroom please remove hats as a form of respect and helps me to better determine engagement in class.

Expectations of the Instructor:

- **I will respond to emails within a timely manner.** I will reply to emails during the week within 24 hours. To maintain a balance between work and home, I will not regularly reply to emails in the evening or on the weekend.
- **I will respect you and your desire to learn.** If there is something that you don't understand please ask so I can reword or spend additional time on a subject to ensure that all content is clearly understood. You are taking this course to learn and it is my responsibility to afford you every opportunity to be successful.
- **I will be prepared and on time to class.** It is disrespectful to you if I am not prepared and on time for class, as such I will make every effort to be on time and prepared for class just as I expect you to be.
- **I will return assignments within 2 weeks of the due date.** It is important for you to have assignments returned to you in a timely manner so that you can learn what areas you need to spend more time studying and what areas you have a good understanding of.

Assessment and Grading

Final grade calculation: Grades will be assigned based on the standard grading format below.

Range of Points	Final Letter Grade	Points Needed
90%-100%	A	855 – 950
80%- 89%	B	760 – 854
70%-79%	C	665 – 759
60%-69%	D	570 – 664
Below 59%	F	0 – 569

Rules for discussing grades: If you have a question about grades on an assignment or your grade in the class please set up an appointment to discuss your grade. Setting an appointment allows me to be better prepared to discuss your grades and make the meeting more beneficial for both of us. Rather than waiting until the end of the semester, if you have questions about your grades please come and visit with me early in the semester while there is still time to improve before the end of the semester.

Assessment Activities	Points Possible
Attendance and Participation	40
Lab Assignments	240
Quiz	120
Assignments	100
Exams	300
Final Project	150
Total	950

Attendance and Participation: I feel that attendance and participation in class is important. Attendance will be taken at the beginning of each class period. I understand that things happen and you have to miss class, therefore you can miss up to 3 classes before points are deducted, 5 pts for each subsequent absence. Students who have documented excused absences for University events will be responsible for finding a time outside of class prior to the absence to discuss work that will be missed and how to make up missed assignments. Absences due to health or family emergencies will be evaluated on an individual basis.

Students showing up after the class has already started disrupt class for both myself and their fellow students. A student will be considered tardy if they are not in their seat and ready to begin class at the start of class. For every 3 tardie's 5 points will be deducted from the attendance and participation points.

Students are expected to be active participants in class. This includes taking notes, answering questions, and being involved in activities in both lecture. Failure to participate in class will result in a loss of participation points assigned. Activities during lecture are designed to help you develop a better understanding of the content discussed, your involvement in this is vital to your success in this class.

Lab Assignments: There will be a total of 13 lab assignments throughout the semester with the lowest score being dropped. Labs will be hands on experiences at the Rhoden field lab. Each lab is worth 20 points.

Quizzes: There will be 5 quizzes throughout the semester each worth 30 points. Three of the quizzes will be open book quizzes on canvas and 2 of the quizzes will be taken in class. The lowest score on the 5 quizzes will be dropped.

Assignments: Total of 4 assignments due randomly throughout the semester worth 25 points each. May include reading articles related to topic, worksheets, or other tasks to supplement class material.

Exams: There will be three semester exams in this class each worth 100 points.

Final Project: You will complete a business plan to establish and manage a swine or poultry operation of your own. This project is designed to combine all of the information that you have learned throughout the year and apply it to a real life situation. This project will be turned in during our finals time and is worth 150 points.

Course Policies

In my classroom **rude and inappropriate behavior will not be tolerated**. This class is a learning environment and as such, should be a place where students feel comfortable asking questions without being ridiculed. Students who continue to exhibit rude or inappropriate behavior after being asked to stop by the instructor or TA will be asked to leave and must schedule a time to visit with the instructor to obtain notes or missed assignments prior to returning to class. Additional information can be found in the [ACU student handbook](#).

Late assignment/exam: College is a time to develop habits and skills that you will use throughout your life. Completing tasks by the deadline is an important skill that will be needed throughout your professional career. Therefore, for late assignments turned in after the due date, 10% will be deducted for every 24 hrs after the due date that it is late.

Technology use : While technology can be a very useful tool for many tasks, it can also be very distracting both to you and to those students around you. Those of you who prefer to take notes on a laptop or tablet are free to do so, however, if it becomes disruptive to the class you will be asked to put it away for the remainder of the class.

University Policies

ADA compliance:

Abilene Christian University is dedicated to removing barriers and opening access for students with disabilities in compliance with ADA and Section 504 of the Rehabilitation Act. The Alpha Scholars Program facilitates disability accommodations in cooperation with instructors. In order to receive accommodations, you must be registered with Alpha Scholars Program, and you must complete a specific request for each class in which you need accommodations.

If you have a documented disability and wish to discuss academic accommodations, please call our office directly at (325) 674-2667 or email our compliance coordinator, Scott Self, at jss00c@acu.edu.

Academic integrity is defined as academic work completed as assigned for each class by the individual or group responsible for the work. Violations of academic integrity and other forms of cheating involve the intention to deceive, mislead, or misrepresent and therefore, are a form of lying. Such actions are contrary to behavioral norms that flow from the nature of God. Academic misconduct includes, but is not limited to, the following: 1) Failure to give credit to sources used in a work in an attempt to present the work as one's own, 2) Submission of papers or projects obtained from another source (e.g., research service or club paper file) as one's own, and 3) Falsifying information orally or in writing. Academic misconduct may result in, but is not limited to, a zero on the assignment and/or an F in the course. Additionally, the department chair, Dean of your school, and the Dean of Student Life will be notified. See the full university policy, including how to appeal a decision, by following [this link](#).

Harassment policy: "As a Christian community, Abilene Christian University has committed itself, unequivocally, to ensuring a working and learning environment in which the dignity of every individual is respected. Harassment is defined as unwelcome behavior or conduct based on sex, religion, race, age, color, national origin, veteran's status, disability, or any other characteristic protected by law when (1) submission to such conduct is made either explicitly or implicitly a term or condition of an individual's employment, education, or participation in University programs or activities, (2) submission to, or rejection of, such conduct by an individual is used as the basis for a decision affecting an individual's employment, education, or participation in University programs of activities, or (3) such conduct has the purpose or effect of unreasonably interfering with an individual's work or academic performance or creating an intimidating, hostile, or offensive environment for work, education, or participation in a University program or activity. See the full university policy by following [this link](#)

Calendar

Below is a tentative calendar of topics and test dates for this class. When significant changes are made i.e. moving of tests, I will let you know at least 1 class period in advance.

Lecture Calendar

Date	Week	Topic	Quizzes and Exams
1/13/20	1	Contribution to Agriculture and industry structure	
1/20/20	2	Digestive system	Quiz 1 due 1/20 @ 11:59
1/27/20	3	Housing systems	
2/3/20	4	Introduction to poultry	Exam 1: 2/8
2/10/20	5	Nutrition	Quiz 2: Poultry Breed Quiz
2/17/20	6	Reproduction	
2/24/20	7	Layer management	Quiz 3: due 2/24 @ 11:59
3/2/20	8	Broiler management	Exam 2: 3/6
3/9/20		Spring Break	
3/16/20	9	Introduction to Swine	
3/23/20	10	Nutrition	Quiz 4: Swine Breed Quiz
3/30/20	11	Reproduction	
4/6/20	12	Sow Management	Quiz 5: due 4/6 @ 11:59
4/13/20	13	Growing swine management	Exam 3: 4/15
4/20/20	14	Waste and environmental issues	
4/27/20	15	Current Issues	
	Finals	Final Exam Tue 5/5 2:00 – 3:45 - Final Project due	

Lab Calendar

Date	Week	Topic	Assignments Due
1/13/20	1	No lab	
1/20/20	2	Digestive system lab	
1/27/20	3	Housing system lab	Lab 1
2/3/20	4	Poultry Diet formulation	Lab 2
2/10/20	5	Incubation lab	Lab 3
2/17/20	6	Control of molting lab	Lab 4
2/24/20	7	Wing clipping lab	Lab 5
3/2/20	8	No lab	Lab 6
3/9/20		Spring Break	
3/16/20	9	Blood draw lab	
3/23/20	10	Castration lab	Lab 7
3/30/20	11	Ear notching lab	Lab 8
4/6/20	12	Swine diet formulation	Lab 9
4/13/20	13	Pork and poultry evaluation lab	Lab 10
4/20/20	14	Swine and poultry meat evaluation lab	Lab 11
4/27/20	15	Waste Management lab	Lab 12 and Lab 13
	Finals	Final Exam Tue 5/5 2:00 – 3:45 - Final Project due	