

JEFFERSON COLLEGE

COURSE SYLLABUS

VAT265

FOOD ANIMAL TECHNOLOGY

3 Credit Hours

Prepared by:

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VAT265 FOOD ANIMAL TECHNOLOGY

I. CATALOGUE DESCRIPTION

- A. Prerequisites: VAT101, VAT106, VAT113, VAT114, VAT199, VAT250, VAT258, and VAT263 with a grade of “C” or better
- B. 3 Semester Credit Hours
- C. Food Animal Technology is a lecture/laboratory course and familiarizes students with techniques employed in practices where domestic food animals are concerned. Topics include breed identification of various species, anatomy and physiology, nutrition, restraint, disease prevention, and medical and surgical nursing. (S)

II. EXPECTED LEARNING OUTCOMES/ASSESSMENT MEASURES

Students will recognize the importance and history of the beef and dairy industries in the United States and will identify the method of producing beef cattle, the systems used to grow young cattle and the chemicals used to enhance growth, the uses of dual purpose cattle, how veal and quality beef are produced	In-class exercises, exam, and final exam
Students will demonstrate how to use common equipment used in food animal restraint and housing	In-class exercises, instructor observation of students during laboratory sessions, and final exam
Students will recognize many different breeds of various food animal species	In-class exercises, breed identification exam, and final exam
Students will describe the nutritional needs of beef cattle, dairy cattle, goats, sheep, swine, poultry, and various exotic species. In addition, students will identify common feeds used to satisfy the nutritional needs of the listed species	In-class exercises, exams, and final exam
Students will identify various food animal diseases, identify the causative agents, and summarize methods of prevention and control and their significance to the human population	In-class exercises, exams, and final exam
Students will recognize basic food animal anatomy (internal and external), accepted breeding systems, and physiology of reproduction including methods of fertility	In-class exercises, instructor observation during laboratory sessions, exams, and final exam

examination, the normal process of parturition and recognizing signs of dystocia	
Students will identify medical and surgical nursing including common anesthetics used in food animal, any pertinent anatomy that pertains to anesthetizing food animals, local nerve blocks, and common sites used for blood collection on various food animals	In-class exercises, instructor observation during laboratory sessions, exams, and final exam
Students will recognize the significance on internal and external parasites in food animals, commonly used de-wormers and de-worming methods, and commonly used insecticides	In-class exercises, instructor observation during laboratory sessions, exams, and final exam

III. OUTLINE OF TOPICS

- A. Beef Industry and Breeds
 1. History of beef industry
 2. External anatomy
 3. Beef breeds

- B. Systems of Beef Production
 1. Various systems and areas of beef production
 2. Cattle restraint
 3. Common equipment used

- C. Nutrition and Parasites
 1. Rumen physiology
 2. Basic livestock nutrition
 3. Grasses and legumes

- D. Diseases and Disorders of Cattle
 1. Common cattle diseases and disorders
 2. Vaccination programs
 3. Herd health practices

- E. Cattle Reproduction
 1. Anatomy of male and female reproductive tracts
 2. Breeding systems
 3. Pregnancy diagnosis
 4. Parturition and dystocia
 5. Semen evaluation

- F. Dairy Industry
 - 1. Dairy breed identification
 - 2. Management of dairy cattle
 - 3. Current dairy practices
 - 4. Colostrum management
 - 5. Raising bottle calves

- G. Goat Management
 - 1. History
 - 2. Goat breeds
 - 3. Goat reproduction
 - 4. Common goat diseases
 - 5. Goat restraint

- H. Sheep Industry
 - 1. History
 - 2. Sheep breeds
 - 3. Sheep reproduction
 - 4. Sheep management
 - 5. Sheep restraint
 - 6. Common sheep diseases

- I. Ruminant Parasites
 - 1. Internal parasites
 - 2. External parasites
 - 3. Anthelmintics
 - 4. Insecticides

- J. Swine Industry
 - 1. History
 - 2. Swine breeds
 - 3. Production practices and reproduction
 - 4. Swine restraint
 - 5. Swine nutrition
 - 6. Common swine diseases/parasites

- K. Food Animal Anesthesia, Blood Collection, and Treatment Techniques
 - 1. Anesthesia
 - 2. Tranquilizers
 - 3. Local anesthesia
 - 4. Blood collection
 - 5. Surgical nursing

- L. Poultry as Food Animals
 - 1. Common poultry species and breeds
 - 2. Poultry anatomy
 - 3. Poultry reproduction
 - 4. Management practices
 - 5. Common poultry diseases
 - 6. Common poultry parasites

- M. Alternative Farming Practices
 - 1. Ratites (ostrich, emu, rhea)
 - 2. Elk and deer
 - 3. Llama and alpaca
 - 4. Other exotics

IV. METHOD(S) OF INSTRUCTION

- A. Lecture

- B. Laboratory Session

- C. Textbooks, audio-visual aids, live animal models for laboratory instruction.

V. REQUIRED TEXTBOOK(S)

- A. *Clinical Textbook for Veterinary Technicians*, 7th ed., McCurnin, Elsevier Saunders Pub.

- B. *The Science of Animal Husbandry*, 6th ed., Blakely & Blade Prentice Hall Pub.

- C. *An Illustrated Guide to Veterinary Medical Terminology*, 2nd ed., Romich, Thomson Delmar Learning

- D. *Diagnostic Parasitology for Veterinary Technicians*, 3rd ed., Colville, Mosby Pub.

VI. REQUIRED MATERIALS

- A. Required textbooks, audio-visual aids
- B. Handouts prepared by the Veterinary Technology instructor

VII. SUPPLEMENTAL REFERENCES

Materials for research projects are available in the Jefferson College Library and within the Veterinary Technology Department. Journals within the department are kept for student use.

VIII. METHOD(S) OF EVALUATION

- A. Distribution of Final Grade

Written examinations and the comprehensive final determine 80% of the final grade.

Laboratory participation and competency comprise the remaining 20% of the grade.

Students are expected to complete the course with at least a grade of C. Students who make a grade below a C will be dropped from the program and invited to re-enroll as second year students and thus repeat the course the following year.

Any student found in noncompliance with the Jefferson College Academic Honesty Policy as delineated in the Jefferson College and Veterinary Technology Student Handbooks will receive a grade of F regardless of concurrent academic standing.

- B. Assignment of Final Letter Grades

A = 93-100

B = 84-92

C = 75-83

D = 60-74

F = below 60

- C. Attendance Policy

Student attendance is mandatory. There are no excused absences. Two classes can be missed with no penalty. Points will be taken for additional absences. If a student misses more than 15% of the total time (including lecture and laboratory)

that the class meets in a semester, the student may be prohibited from attending the class by the instructor. In such cases, the student must officially withdraw from the course, by the designated withdrawal date, in order to reduce the possibility of receiving an “F” for the course. Tardiness beyond 10 minutes is considered an absence.

Students are permitted to miss one exam date with no penalty. Make up exams are taken in the Testing Center within 3 days of the original exam. For each subsequent exam missed, the student is penalized 10% of the total value of that exam (one letter grade).

Failure in assigned animal care dates or failure in ANY assigned clinical duties results in the loss of one lab grade.

The instructor may make exceptions to this policy in certain cases, i.e., illness requiring hospitalization, death in the family, etc.

IX. ADA AA STATEMENT

Any student requiring special accommodations should inform the instructor and the Coordinator of Disability Support Services (Library phone 636-481-3169).

X. ACADEMIC HONESTY STATEMENT

All students are responsible for complying with campus policies as stated in the Student Handbook (see College website <http://www.jeffco.edu>).

XI. ATTENDANCE STATEMENT

Regular and punctual attendance is expected of all students. Any one of these four options may result in the student being removed from the class and an administrative withdrawal being processed: (1) Student fails to begin class; (2) Student ceases participation for at least two consecutive weeks; (3) Student misses 15 percent or more of the coursework; and/or (4) Student misses 15 percent or more of the course as defined by the instructor. Students earn their financial aid by regularly attending and actively participating in their coursework. If a student does not actively participate, he/she may have to return financial aid funds. Consult the College Catalog or a Student Financial Services representative for more details.

XII. OUTSIDE OF CLASS ACADEMICALLY RELATED ARTICLES

The U.S. Department of Education mandates that students be made aware of expectations regarding coursework to be completed outside the classroom. Students are expected to spend substantial time outside of class meetings engaging in academically related activities such as reading, studying, and completing assignments. Specifically, time spent on academically related activities outside of class combined with time spent in class meetings is expected to be a minimum of 37.5 hours over the duration of the term for each credit hour.