**BARTON COMMUNITY COLLEGE**

**COURSE SYLLABUS**

1. **GENERAL COURSE INFORMATION**

Course Number: AGRI 1218

Course Title: Beef Cattle Operations

Credit Hours: 3

Prerequisites: None

Division/Discipline: Workforce Training & Community Education/Agriculture Business Management, Beef Cattle Production

Course Description: This course introduces students to the management and regulatory factors affecting decisions made in a beef cattle enterprise. They will understand state and federal government agencies’ role in the beef industry, the importance of Beef Quality Assurance programs, and the application of the Hazard Analysis and Critical Control Point system. The student will also be able to describe animal husbandry techniques important to beef production. Emphasis is placed on the safety and welfare of the general public, the people working on a beef enterprises, and the beef cow herd.

1. **INSTRUCTOR INFORMATION**
2. **COLLEGE POLICIES**

Students and faculty of Barton Community College constitute a special community engaged in the process of education. The College assumes that its students and faculty will demonstrate a code of personal honor that is based upon courtesy, integrity, common sense, and respect for others both within and outside the classroom.

Plagiarism on any academic endeavors at Barton Community College will not be tolerated. The student is responsible for learning the rules of, and avoiding instances of, intentional or unintentional plagiarism. Information about academic integrity is located in the Student Handbook.

The College reserves the right to suspend a student for conduct that is determined to be detrimental to the College educational endeavors as outlined in the College Catalog, Student Handbook, and College Policy & Procedure Manual. (Most up-to-date documents are available on the College webpage).

Any student seeking an accommodation under the provisions of the Americans with Disability Act (ADA) is to notify Student Support Services via email at [disabilityservices@bartonccc.edu](mailto:disabilityservices@bartonccc.edu).

1. **COURSE AS VIEWED IN THE TOTAL CURRICULUM**

This course is designed to increase student’s understanding of state and federal regulations affecting the beef cattle industry and to support animal husbandry techniques helping optimize production and maximize profitability. Emphasis is on the safety of the beef cattle producer and its employees, while ensuring the welfare of the beef herd and the products it produces. This course assists students in developing critical thinking skills in order to effectively evaluate oral and written statements regarding the beef cattle industry

1. **ASSESSMENT OF STUDENT LEARNING**

Barton Community College is committed to the assessment of student learning and to quality education. Assessment activities provide a means to develop an understanding of how students learn, what they know, and what they can do with their knowledge. Results from these various activities guide Barton, as a learning college, in finding ways to improve student learning.

Course Outcomes, Competencies, and Supplemental Competencies:

1. List and describe the following federal agencies and the regulations that impact the beef cattle industry.
2. Occupational Safety and Health Administration (OSHA).
3. Describe regulations protecting beef cattle workers safety and health.
4. Environmental Protection Agency (EPA).
5. Illustrate regulations protecting the environment in the beef cattle enterprise.
6. Food and Drug Administration (FDA).
7. Recognize and describe the role the FDA serves in protecting public safety by regulating drug usage and feed labeling within the beef cattle industry.
8. Animal and Plant Health Inspection Service (APHIS-branch of USDA).
9. List and describe the regulatory programs aimed at controlling or eradicating animal diseases and the licensing of biological products.
10. Food Safety and Inspection Service (FSIS-branch of USDA).
11. Relate the important role of assuring safety and wholesomeness of the food supply and maintaining truth in food labeling of meat and poultry.
12. List and describe the following state agencies and regulations that impact the beef cattle industry.
13. Kansas Department of Health and Environment (KDHE).
14. Identify regulations at state level designed to protect human health and the environment
15. Kansas Animal Health Department.
16. List and explain regulations controlled and enforced regarding interstate and intrastate movement of livestock, foreign animal disease control and other disease eradication programs.
17. Apply the Beef Quality Assurance (BQA) program to produce safe and wholesome beef products for consumer.
18. Employ animal identification techniques and records to observe residue prevention.
19. Apply techniques aiding in avoiding pathogen contamination of beef products.
20. Demonstrate good injection practices to eliminate injection site blemishes.
21. State the importance of biosecurity on a beef enterprise and how to enforce biosecurity.
22. Describe and apply the Hazard Analysis and Critical Control Point (HAACP) system to make improvements regarding the beef cattle enterprise.
23. Demonstrate and evaluate genetic improvement strategies using HAACP techniques.
24. Discuss methods to insure producer and employee safety by HAACP analysis and enforcement.
25. Illustrate HAACP application to evaluate beef cattle facilities.
26. Employ HAACP to management decisions regarding animal disease and health programs.
27. Employ the qualitative and quantitative aspects of the science of animal husbandry techniques to encourage safe and healthy handling of beef cattle.
28. List and explain normal cattle behavior with regards to disposition, communication, socialization and other functional behaviors.
29. Describe cattle flight zone techniques for cattle handling.
30. State the importance of good bunk reading for feeding of beef cattle.
31. **INSTRUCTOR’S EXPECTATIONS OF STUDENTS IN CLASS**
32. **TEXTBOOKS AND OTHER REQUIRED MATERIALS**
33. **REFERENCES**
34. **METHODS OF INSTRUCTION AND EVALUATION**
35. **ATTENDANCE REQUIREMENTS**
36. **COURSE OUTLINE**