

# University of Manitoba Faculty of Agricultural and Food Sciences Department of Animal Science

# **TABLE OF CONTENTS**

3
3
4
4
4
4
4
4
4
5
5
5
5
б
б
7
7
7
7
7

#### **COURSE DETAILS**

Course Title & Number: Beef Production— ANSC 0670

Number of Credit Hours: 3

Class Times & Days of Week: Monday, Wednesday, Friday

1:30 - 2:20 p.m. ANSC 220

**Labs:** Fridays

2:30 - 3:45 p.m. ANSC 219

**Location for** ANSC 220 Classes, ANSC 2019 Labs and 2 field trips TBD

classes/labs/tutorials: UMLearn and Zoom may be used if switch to online learning is

required

#### **Instructor Contact Information**

Instructor(s) Name: Gwen Donohoe

Office Location: 145C

Office Hours or Availability: 11:30 to 1:20 M W F

**Cell Phone No.** 204-803-5940

Email: Gwendolyn.Donohoe@umanitoba.ca

All email communication must conform to the **Communicating** 

with Students university policy.

**Contact:** You are welcome to contact me in person, by phone or email

during the time outlined above.

## **Course Description**

To provide an appreciation of the industry in terms of size, complexity and relationship to the economy and give an understanding of the breeding, feeding, management and marketing strategies for modern beef production systems.

#### **Course Goals**

To gain an understanding of the scope of Manitoba's beef industry in relation to the Canadian and North American beef industries

To gain an understanding of the breeding, feeding, management and marketing strategies for modern beef production systems

To gain an understanding of the issues currently facing beef producers in Manitoba

## **Using Copyrighted Material**

Please respect copyright. For more information, see the University's Copyright Office website at <a href="http://umanitoba.ca/copyright/">http://umanitoba.ca/copyright/</a>.

## **Recording Class Lectures**

Gwen Donohoe and the University of Manitoba hold copyright over the course materials, presentations and lectures which form part of this course. No audio or video recording of lectures or presentations is allowed in any format, openly or surreptitiously, in whole or in part without permission. Course materials (both paper and digital) are for the participant's private study and research.

## **Textbook, Readings, Materials**

Required textbook – none required

UMLearn – we will be posting materials, class notes and videos on UMLearn

#### **Course Technology**

If the need arises due to instructor illness or other circumstance related to COVID19, we may have to switch to online learning. If this situation arises, classes and labs will be held at the same scheduled times via Zoom. All links, information and course materials will be available via UMLearn and students will be contacted via email with instructions.

#### **Class Communication**

The University requires all students to activate an official University email account. For full details of the Electronic Communication with Students please visit:

http://umanitoba.ca/admin/governance/governing documents/community/electronic communication with students policy.html

### **Expectations: I Expect of You**

Be respectful to me and your fellow classmates. Participate in lectures and labs (with your camera on during online learning). Ask questions when you are unsure.

#### **Academic Integrity:**

Schedule "A" Policies and Resources for Students, includes link to University of Manitoba Academic Integrity policies and resources for students (both academic and personal)

### **Students Accessibility Services (SAS)**

If you are a student with a disability, please contact SAS for academic accommodation supports and services such as note-taking, interpreting, assistive technology and exam accommodations. Students who have, or think they may have, a disability (e.g. mental illness, learning, medical, hearing, injury-related, visual) are invited to contact SAS to arrange a confidential consultation.

Student Accessibility Services <a href="http://umanitoba.ca/student/accessibility/index.html">http://umanitoba.ca/student/accessibility/index.html</a>
520 University Centre
204 474 7423

## **Expectations: You Can Expect Me To**

Be respectful of your questions and make every reasonable effort to answer them Provide feedback on tests and assignments in a fair, equitable and prompt fashion.

#### **Class Schedule**

This schedule is subject to change at the discretion of the instructor and/or based on the learning needs of the students.

Ruminant meat industry (approximately 4 lectures)

- BSE and its impact on the beef industry
- industry profile

Cow-calf production systems (approximately 11 lectures)

- breeds
- selection and evaluation of cows and bulls
- breeding systems
- artificial insemination/embryo transfer
- biological phases of the cow
- winter feeding of the cow
- cow-calf health
- calf management

Backgrounding and stocker operations (approximately 4 lectures)

- nutrition
- forage preservation

pasture management

Finishing cattle (approximately 9 lectures)

- nutrition
- feed additives
- implant strategies
- facilities and handling
- carcass evaluation and grading

Marketing options (approximately 2 lectures)

Issues in today's beef industry (approximately 2 lectures)

# Lab Schedule (subject to change based on presenter's availabilities)

Date	Activity
January 13	Feed stuff identification
January 20	Ration formulation – hand calculations
January 27	Cowbytes ration formulation software tutorial and introduction to assignment
February 3	Cowbytes ration formulation – Q&A and work assignment (no marks)
February 10	Confirmed: Field Trip Eddie Creek Angus (Anola, MB)
February 17	Confirmed: No Lab in lieu of additional time for Farm Tour
March 3	Confirmed: Glenlea Research Station – demonstration of
	implanting, vaccination, dehorning, castration
March 10	Tentative Date: VBP workshop
March 17	Tentative: No lab in lieu of additional time for Glenlea Tour
March 24	Manitoba Agriculture – Virtual Processing Plant Tour
March 31	Tentative Date: Beef grading and tasting lab

# **Course Evaluation Methods**

A variety of evaluation methods will be used to give all types of learners an opportunity to excel. The purpose of all tests and assignment is to develop your critical thinking skills and prepare you for a career on- or off-farm.

#### **Evaluation Procedure:**

Participation Marks	-	10% (in-class quizzes, group work, or participation)
Midterm I	-	15% (February 10) will include all material up to Feb 8
Ration assignment	-	15% (Due February 17)
Midterm II	-	15% (March 17) will include all material up to March 15
Weekly lab assignments	-	10% (10 labs will have participation assignments)
Final exam	-	35% (Date to be scheduled by University)

#### Grading

Letter Grade	Percentage out of 100	Grade Point Range	Final Grade Point
A+	95-100	4.25-4.5	4.5
Α	86-94	3.75-4.24	4.0
B+	80-85	3.25-3.74	3.5
В	72-29	2.75-3.24	3.0
C+	65-71	2.25-2.74	2.5
С	60-64	2.0-2.24	2.0
D	50-59	Less than 2.0	1.0
F	Less than 50		0

### **Test Descriptions**

Tests this term will be open book and will be primarily long answer, scenario-based questions.

## **Assignment Grading Times**

I will generally have your test marks back within two weeks of writing the test.

## **Late Submission/Missed Test Policy**

Missing tests are only allowed for medical or emergency situations. Late assignments will be reduced in value by 10%/day.

## **Important Dates for 2022**

**January 28** – Last day to drop classes without penalty

January 19, 23, 25 - no classes experiential learning

**January 23** – last day to drop without academic penalty

January 9 to 24 - late registration period

February 20 to 24 – Mid Term Break

March 17 - Last date for Voluntary Withdrawal without academic penalty

**April 6** - Last day of classes

Exam Period – April 10 to 19