REQUEST FOR ADDITION OF NEW COURSE

Department: Animal Sciences  
College: Agriculture  
Date: 5/16/2017

PROPOSED COURSE DESCRIPTION

Rubric & No.  ANSC 2033  Title: Live Animal and Carcass Evaluation
Short Title (≤ 19 characters)  LIVE ANI M CARCE VAL
Semester Hours of Credit
2
If combination course type, # hrs. of credit for
Lecture: 1  Lab/Sem/Rec: 1
Repeat Credit Max. (if repeatable):  credit hours  Graduate Credit?  Yes  x  No
Credit will not be given for this course and:
Course Type (Indicate hours in the appropriate course type.)
Lecture  Lab  Seminar  Recitation  Lec/Rec  Lec/Sem  Lec/Lab  Res/Incl  Clin/Pract  Intern
Maximum enrollment per section: (use integer, e.g. 25 not 20-30) 30
Grading System:  Letter Grade  x  Pass/Fail  Final Exam:**  Yes  x  No**
**(Attach justification if the proposed course will not hold a final exam during examination week.)**

Course Description:
(Concise catalog statement exactly as you wish it to appear in the General Catalog)
ANSC 2033. Live Animal and Carcass Evaluation (2). Prereq.: ANSC 1011. 1 hr. lecture; 2 hrs. lab. Basic principles and techniques involved in evaluation of meat animals and their carcasses.

BUDGET IMPACT (IF ANSWER TO ANY QUESTION IS "YES", ATTACH EXPLANATION.)
If this course is approved, will additional staff be needed?  Yes  x  No
Will additional space, equipment, special library materials or other major expense be involved?  Yes  x  No
Academic Affairs Approval: (Date)

ATTACHMENTS (ATTACH THE FOLLOWING TO YOUR PROPOSAL)
JUSTIFICATION: Justification must explain why this course is needed and how it fits into the curricula. Will the course duplicate other courses? SYLLABUS: Including 14 week outline of the subject matter; titles of text, lab manual, and/or required readings; grading scale and criteria (For 4000-level, specify graduate student grading criteria if requirements differ for graduate and undergraduate students).

APPROVALS
Department Faculty Approval Date  2/24/2016  College Faculty Approval Date  10/20/2017

Department Chair Signature (date)

Graduate Dean Signature (date)

College Contact E-mail  jshrew@lsu.edu

College Dean Signature (date)
Chair, FS C&C Committee (date)

Academic Affairs Approval (date)
Justification to Add
ANSC 2033 Live Animal and Carcass Evaluation

The School of Animal Sciences is currently revamping the undergraduate curriculum. The School of Animal Sciences offers several evaluation courses representing the various areas of concentration, including live animals and carcasses (ANSC 3033), dairy products (ANSC 2093), dairy cattle (ANSC 2040), and poultry (ANSC 2042). The dairy and poultry evaluation courses are 2000 level, 2 credit hour courses, while the meat animal/carcass evaluation is a 3000 level, 3 credit hour course. The revisions to the undergraduate program will include combining the 3 production concentrations (animal science, dairy production science, and poultry science) into 1 concentration (animal production). In this new concentration, students will be able to focus their animal science elective courses in animal, dairy or poultry sciences, and they will be required to take at least one animal evaluation course.

The proposed course, ANSC 2033 will replace the current ANSC 3033 course, and all evaluation courses will be sophomore level for 2 hours of credit. This Live Animal and Carcass Evaluation course is an introductory type course, and students have no prior experience evaluating animals or carcasses. The level of difficulty is comparable to the poultry and dairy evaluation courses, and therefore the proposed new Live Animal and Carcass Evaluation course does not warrant 3000 level status. Most students take this course in their second year in the animal science curriculum and do well. The material presented in this course prepares students for the 3000 level Meat Science course and the 3000 level Growth and Development course. Therefore, the proposed new Live Animal and Carcass Evaluation course (ANSC 2033) should be added to the animal sciences curriculum as a 2000 level course.

No known duplication of this course exists with any other course on campus.
ANSC 2033
Live Animal and Carcass Evaluation

Instructors:
Tim Page
102A1 J.B. Francioni
Phone: 225-578-7906
Cell:
E-Mail: tpage@agcenter.lsu.edu

Manuel Persica
116A J.B. Francioni
Phone: 225-578-3439
Cell: 225-266-6197
E-Mail: mpersica@agcenter.lsu.edu

Meeting time and location:
Lecture: Tuesday 1:30-2:20, Room 12 Francioni
Lab: Thursday, 2:30 - 4:20, Room 12 Francioni, Meat Lab, and/or farm units

Catalog statement:
Prerequisites: ANSC 1011. Basic principles and techniques involved in evaluation of meat animals and their carcasses.

Description and Objectives:
To Obtain The Knowledge And Skills Necessary To Accurately Evaluate Worth Of Market Animals And Carcasses Of Cattle, Swine And Sheep & Goats.

Upon successful completion of the course students will be able to:
1. Determine the relative fatness of meat animals and their carcasses.
2. Identify characteristics of meat animals and carcasses with regard to differences in degrees of muscling.
3. Utilize current USDA standards to place meat animals and their carcasses into appropriate quality and yield grades.
4. Understand the pricing system used in order to successfully price market animals and carcasses.
5. Apply the basic principles of livestock judging in order to logically place judging classes of livestock and their carcasses.

Grading:
Quizzes (50 points)
Exam (50 points)
Final Exam (100 points) 50% of total grade
Evaluation/Pricing Exercises (6 @ 20 points each) 50% of total grade
Ranking Exercises/Questions (4 @ 20 points each)

Quizzes
- Quizzes will be given throughout the semester. Quizzes will be announced and will cover material presented in lecture, lab, and assigned readings. (Quizzes will be worth a total of 50 points)

Exam and Final Exam
- Exams will cover material specifically discussed in lecture, lab, and assigned readings. A 50 point exam will be given during the semester. The final exam is worth 100 points and will be cumulative.

Live Animal/Carcass Evaluation and Pricing
- Students will evaluate livestock animals (beef cattle, sheep, goats and swine) and their carcasses in a farm/laboratory setting. Students will apply concepts learned in lecture to accurately assess various carcass parameters on the live animal. After animals are harvested, students will then evaluate carcasses. Evaluation forms will be completed for each species and will be graded for accuracy. Students will also learn to accurately assess the price of the carcasses. (6 graded evaluation/pricing forms @ 20 points each)

Ranking and Questions
- Students will learn to evaluate each species from a breeding standpoint. Animals will be grouped into classes of 4 and students will rank the animals using evaluation concepts learned in class. Students will submit judging cards and cards will be graded. In addition to ranking the animals, students will be given a list of questions to answer based on visual assessment. (4 graded assignments @ 20 points each)

Final grades will be based on the following scale:

<table>
<thead>
<tr>
<th>Grade</th>
<th>Percentage</th>
</tr>
</thead>
<tbody>
<tr>
<td>A+</td>
<td>98-100</td>
</tr>
<tr>
<td>A</td>
<td>93-97</td>
</tr>
<tr>
<td>A-</td>
<td>90-92</td>
</tr>
<tr>
<td>B+</td>
<td>87-89</td>
</tr>
<tr>
<td>B</td>
<td>83-86</td>
</tr>
<tr>
<td>B-</td>
<td>80-82</td>
</tr>
<tr>
<td>C+</td>
<td>77-79</td>
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<tr>
<td>C</td>
<td>73-76</td>
</tr>
<tr>
<td>C-</td>
<td>70-72</td>
</tr>
<tr>
<td>D+</td>
<td>67-69</td>
</tr>
<tr>
<td>D</td>
<td>63-66</td>
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<tr>
<td>D-</td>
<td>60-62</td>
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<tr>
<td>F</td>
<td>0-59</td>
</tr>
</tbody>
</table>

Note: Class attendance is required to pass the course since scores will be generated almost every class period. Please refer to PS-22, available on LSU’s web site for general policies on student absences. Only official excuses will be accepted. However, each student will be able to drop the three lowest scores, excluding exams and the group project.


Class Policies:

Academic Integrity/LSU student code of conduct
All LSU students are responsible for observing the highest standards of academic and personal integrity. The penalties for academic dishonesty are severe and ignorance is not an acceptable excuse. The LSU student code of conduct explains student rights, excused absences, and what is expected of student behavior. Students are expected to understand this code as described here: http://students.lsu.edu/saa/students/code. Any violations of the LSU student code will be duly reported to the Dean of Students.

Expectations
LSU’s general policy states that for each credit hour, you (the student) should plan to spend at least two hours working on course related activities outside of class. Since this course is for three credit hours, you should expect to spend a minimum of six hours outside of class each week working on assignments for this course. For more information see:
Disability Statement
Any student who, because of a disabling condition, requires some special arrangements in order to meet course requirements must obtain a letter outlining the necessary accommodations needed from The Office of Disability Services, 112 Johnston Hall. All information regarding disabilities (registering with the ODS, obtaining accommodation letters, offered resources for students with disability, etc.) is available on The Office of Disability Services website www.lsu.edu/disability.

Lecture Schedule (Tuesday 1:30-2:20):

<table>
<thead>
<tr>
<th>Date</th>
<th>Class Topics</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>8/21</td>
<td>Course Introduction/Syllabus Overview</td>
<td>Francioni</td>
</tr>
<tr>
<td>8/28</td>
<td>Note Taking/Scoring/Oral Reasons</td>
<td>Francioni</td>
</tr>
<tr>
<td>9/4</td>
<td>Breeding cattle evaluation</td>
<td>Francioni</td>
</tr>
<tr>
<td>9/11</td>
<td>Market steer evaluation</td>
<td>Francioni</td>
</tr>
<tr>
<td>9/18</td>
<td>Beef carcass evaluation/Grading/Pricing</td>
<td>Francioni</td>
</tr>
<tr>
<td>9/25</td>
<td>Breeding sheep evaluation</td>
<td>Francioni</td>
</tr>
<tr>
<td>10/2</td>
<td>Market lamb evaluation</td>
<td>Francioni</td>
</tr>
<tr>
<td>10/9</td>
<td>Lamb carcass evaluation/Grading/Pricing</td>
<td>Francioni</td>
</tr>
<tr>
<td>10/16</td>
<td>Exam</td>
<td>Francioni</td>
</tr>
<tr>
<td>10/23</td>
<td>Breeding/market goat evaluation</td>
<td>Francioni</td>
</tr>
<tr>
<td>10/30</td>
<td>Goat carcass evaluation/Grading/Pricing</td>
<td>Francioni</td>
</tr>
<tr>
<td>11/6</td>
<td>Breeding swine evaluation</td>
<td>Francioni</td>
</tr>
<tr>
<td>11/13</td>
<td>Market hog evaluation</td>
<td>Francioni</td>
</tr>
<tr>
<td>11/20</td>
<td>Pork carcass evaluation/Grading/Pricing</td>
<td>Francioni</td>
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<tr>
<td>11/27</td>
<td>Quiz bowl/review for final exam</td>
<td>Francioni</td>
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<tr>
<td></td>
<td>Final Exam</td>
<td>Francioni</td>
</tr>
</tbody>
</table>

Lab Schedule (Thursday 2:30-4:20):

<table>
<thead>
<tr>
<th>Date</th>
<th>Class Topics</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>8/23</td>
<td>Lab Introduction/Terminology/Note Taking</td>
<td>Francioni</td>
</tr>
<tr>
<td>8/30</td>
<td>Video Classes/Oral Reasons</td>
<td>Francioni</td>
</tr>
<tr>
<td>9/6</td>
<td>Evaluate cattle classes</td>
<td>Beef Unit</td>
</tr>
<tr>
<td>9/13</td>
<td>Evaluate market steer classes</td>
<td>Beef Unit</td>
</tr>
<tr>
<td>9/20</td>
<td>Evaluate beef carcasses</td>
<td>Francioni</td>
</tr>
<tr>
<td>9/27</td>
<td>Evaluate breeding sheep classes</td>
<td>Sheep Unit</td>
</tr>
<tr>
<td>10/4</td>
<td>Evaluate market lamb classes</td>
<td>Sheep Unit</td>
</tr>
<tr>
<td>10/11</td>
<td>Evaluate lamb carcasses</td>
<td>Francioni</td>
</tr>
<tr>
<td>10/18</td>
<td>No Class; Fall Holiday</td>
<td></td>
</tr>
<tr>
<td>10/25</td>
<td>Evaluate breeding/market goat classes</td>
<td>Goat Unit</td>
</tr>
<tr>
<td>11/1</td>
<td>Evaluate goat carcasses</td>
<td>Francioni</td>
</tr>
<tr>
<td>11/8</td>
<td>Evaluate breeding swine classes</td>
<td>Swine Unit</td>
</tr>
<tr>
<td>11/15</td>
<td>Evaluate market hog classes</td>
<td>Swine Unit</td>
</tr>
<tr>
<td>11/22</td>
<td>No Class; Thanksgiving Holiday</td>
<td></td>
</tr>
<tr>
<td>11/29</td>
<td>Pork carcass evaluation</td>
<td>Francioni</td>
</tr>
</tbody>
</table>
REQUEST FOR ADDITION OF NEW COURSE

PROPOSED COURSE DESCRIPTION

Rubric & No. ANSC 4005 Title One Health: People, Animals, and the Environment

Short Title (≤ 19 characters) ONE HEALTH AL T H

Semester Hours of Credit 3

If combination course type, # hrs. of credit for Lecture: Lab/Sem/Rec:

Repeat Credit Max. (if repeatable): _____ credit hours Graduate Credit? Yes No

Credit will not be given for this course and:

Course Type (Indicate hours in the appropriate course type.)

Lecture 3 Lab _____ Seminar _____ Recitation _____ Lec/Rec _____

Lec/Sem _____ Lec/Lab _____ Res/Ind _____ Clin/Pract _____ Intern _____

Maximum enrollment per section: (use integer, e.g. 25 not 20-30) 30

Grading System: Letter Grade X Pass/Fail _____ Final Exam:** Yes X No _____

** (Attach justification if the proposed course will not hold a final exam during examination week.)

Course Description:
(Concise catalog statement exactly as you wish it to appear in the General Catalog)

One Health: People, Animals, and the Environment (3). Prereq.: BIOL 1201, 1202, and 2051.
Introduction to the concept of the One Health Initiative and the integration between human health, animal health, and environmental health in the prevention and control of diseases. The course will introduce students to basic epidemiology, public health concepts, disease outbreak and surveillance, zoonotic diseases, emerging infectious diseases, and food safety.

BUDGET IMPACT (IF ANSWER TO ANY QUESTION IS "YES", ATTACH EXPLANATION.

If this course is approved, will additional staff be needed? Yes No X

Will additional space, equipment, special library materials or other major expense be involved? Yes No X

Academic Affairs Approval: (Date)

ATTACHMENTS (ATTACH THE FOLLOWING TO YOUR PROPOSAL)

JUSTIFICATION: Justification must explain why this course is needed and how it fits into the curricula. Will the course duplicate other courses?
SYLLABUS: Including 14 week outline of the subject matter; titles of text, lab manual, and/or required readings; grading scale and criteria
(For 4000-level, specify graduate student grading criteria if requirements differ for graduate and undergraduate students).

APPROVALS

Department Faculty Approval Date 2/24/2016 College Faculty Approval Date 10/28/17

Department Chair Signature (date) College Dean Signature (date)

Graduate Dean Signature (date) Chair, FS C&C Committee (date)

College Contact E-mail

Jennifer Neal jsher1@elsu.edu

Academic Affairs Approval (date)
Course Justification:

The One Health course is designed to be an introduction and overview for students about the concept of One Health initiative and why it is important. The One Health initiative has been around for a while, but not yet well-recognized by people within the various health and medical disciplines. Our world is becoming increasingly more interconnected as our global population increases, this includes human and animal populations, and expands into various ecosystems. Students need to be made aware of the impact of the human-animal interface and how this affects emergence of novel and re-emerging pathogens. Sixty percent of the pathogens that affect humans have an origin in animals. There are also many common diseases between humans and animals that are rising in parallel and not necessarily infectious, but are chronic diseases related to lifestyle changes and environments such as obesity, type 2 diabetes, cancer, etc. It is critical in this day and age that we prepare future medical and health professionals about how human, animal, and environmental health is an intimate trifecta affecting many facets of global health. Professionals need to communicate and work together to understand, recognize, treat, and most importantly prevent diseases and various other potential health threats.

In addition to being a science elective option in the Science and Technology concentration, this course will also be a general elective option in all of the concentrations in the School of Animal Sciences. It would also available to students in other science based programs on campus, especially those interested in veterinary medicine and public health. The course is currently being offered as a special topics course, and it filled to capacity. Students in the pre-veterinary medicine and science and technology concentrations make up the majority of the course, but it is not limited to those concentrations.

This course is also aligned with the LSU Strategic Plan 2025 document, leading Louisiana and impacting the world. This class will be part of the strategic challenge initiative “Improving Health and Wellbeing.” Students taking this course will understand how the One Health Concept of having healthy livestock, humans and environment will have a positive impact on the health and wellbeing of the stake holders of the Great State of Louisiana.
One Health: People, Animals, and the Environment
Course Syllabus

Instructor:
Diana Coulon, DVM
Instructor, School of Animal Sciences
451 Life Sciences
dbcoulon@agcenter.lsu.edu
578-7446
Office hours: MWF 11:00am-12:00pm or by appointment

Class Time and Place:
Tuesday and Thursday; TBA

Recommended texts/websites:

Website resources:
Center for Food Security and Public Health: http://www.cfsph.iastate.edu/
CDC’s Healthy Pets Healthy People: https://www.cdc.gov/healthypets/diseases/index.html

Prerequisites: Biology 1201 and 1202; Biology 2051 (microbiology)

Course Description:
This course is an introduction to the concept of the One Health Initiative and the integration between human health, animal health, and environmental health in the prevention and control of diseases. Through this interface approach, also known as the Health Trifecta, healthcare professionals are confronting public health’s most difficult problems such as zoonotic diseases and food safety. Of the 1,415 known pathogens of humans, 61.6% have an animal origin. The course will introduce students to basic epidemiology, public health concepts, disease outbreak and surveillance, zoonotic diseases, emerging infectious diseases, and food safety.

Course Objectives:

1. Introduce students to the concept of the One Health Initiative.
2. Understand common health challenges shared between humans and animals.
3. Introduce students to the concepts of basic epidemiology, public health policy, and disease outbreak, surveillance, and control.
4. Understand the roles of human and veterinary medical professionals in ensuring that infectious diseases shared between human and animals are recognized, understood, and controlled.
5. Understand principles of food safety and security and policies in place to implement a safe food supply.
6. Recognize that the environment is a common space for health and diseases that affect humans and animals.
7. Understand the concept of zoonotic and zoonanthropogenic diseases and recognize ones that are prevalent or are a concern in human and animal medicine.
8. Provide students with a realistic understanding of food animal production systems, animal welfare concepts, and clarify current controversies about the food industry as it relates to animal production systems and their food products.

Course Policies:

Attendance
Students are expected to attend class (see PS-22 or the current LSU General Catalog). Students unable to attend class due to an emergency illness or another excused absence (PS-22) should contact the instructor within 24 hours to schedule missed quizzes or assignments. A written medical doctor’s excuse or other formal documentation is the only excused absence for illness.

Exams
Students may be excused from an exam for a legitimate reason (i.e. illness, family crisis, school function). A phone call or email if possible before the exam to notify me of an absence would be appreciated, and a note from a doctor or faculty advisor regarding the reason for excusal would also be expected. Make up exams must be scheduled with the instructor. An unexcused absence from the exam without prior notification will result in a grade of zero.

Weather/School Closures:
In the event of weather-related or other emergencies that may affect university closure, the class will adhere to the official LSU schedule. Official closures of the university are posted on the LSU web page (http://www.lsu.edu), and it is the student’s responsibility to check this site to determine if classes will be in session or cancelled.
Note: media announcements are not always accurate, so check the LSU home page to confirm whether LSU is open or closed.

Email notifications:
Legal correspondence between instructors and students can be by way of email. Using the MY LSU system, email addressed to an LSU.edu email address is considered official, and hence, it is an appropriate and legal form of communication. If you forward your email to another account, it is your responsibility to make sure it is forwarded correctly. I, Dr. Coulon, will only accept email at the following address: (dbcoulon@agcenter.lsu.edu).

Code of Student Conduct:
Academic integrity is important. Please review LSU’s policies on cheating and plagiarism. It is the responsibility of the student to be familiar with the Code of Student Conduct and other University rules and regulations governing student conduct and activities.

Class Expectations:
LSU's general policy states that for each credit hour, you (the student) should plan to spend at least two hours working on course related activities outside of class. Since this course is for three credit hours, you should expect to spend a minimum of six hours outside of class each week working on assignments for this course. For more information see: http://catalog.lsu.edu/content.php?catoid=12&navoid=822.

Class discussions and participation are encouraged. Reading assignments must be adhered to.

**Please view Moodle for any changes, updates or announcements. Lecture dates and topics as well as exam and quiz dates subject to change.**

Disabilities Statement:

If you have special needs addressed by the Americans with Disabilities Act, please notify me immediately for proper accomodations. LSU Disabilities services: http://students.lsu.edu/disability

Grading (follows LSU recommendations):

Grading Possible Points

- 3 Hourly 100 pt. exams= 300 pts
- 8 In-class assignments= 100 pts
  - 2 In-class assignments/exercises= 20pt/each
  - 3 one-minute questions= 10pts/each
  - 3 unannounced pop quizzes= 10pt/each
- Final exam=100 pts
- Total points= 500 pts

"A+"= 97.00%-100%; "A"=93.00%-96.99%; "A-"=90.00% - 92.99%
"B+"=87.00% - 89.99%; "B" = 83.00%-86.99%; "B-" = 80.00% - 82.99%
"C+" = 77.00% - 79.99%; "C" = 73.00%-76.99%; "C-"= 70.00% - 72.99%
"D+" = 67.00% - 69.99%; "D" = 63.00%-66.99%; "D-" = 60.00% - 62.99%
F = 59.99% - 0.00%

In-class assignments/presentations:

One-minute question exercises: This is a very short, in-class writing activity (taking a few minutes) in response to an instructor-posed question. Students are to reflect on the previous lessons and provide the instructor with useful feedback that they comprehend the information.

Zoonotic assignment/Presentation: Healthy Pets Healthy People
Visit https://www.cdc.gov/healthypets/diseases/index.html. Choose a zoonotic disease that may interest you from the CDC list. Give a short presentation (~5-10 minutes) about the zoonotic agent as if you are a physician, veterinarian, and/or public health official explaining the zoonotic agent to a patient, client, and/or the public.

News and Views assignment/presentation: Controversies regarding our food source abounds in today's times. Pick a news article, youtube video, or website that criticizes the food animal industry. Check out the sources and if resources/scientific papers are referenced. Evaluate the
scientific credibility of the resources. Present to the class a short presentation (5-10 minutes) about your article/website/video and your view on its scientific credibility.

Extra Credit: Read one chapter of your choosing from the book Zoobiquity by Barbara Natterson-Horowitz and Kathryn Bowers, which we will also discuss in class. Write a brief 1-2 page summary about the chapter, and what you thought was the most interesting. This will be due by November 1, 2017 and will be worth 25 bonus points.

Course Outline:

<table>
<thead>
<tr>
<th>#</th>
<th>Topic/Lectures</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Introduction:</td>
</tr>
<tr>
<td></td>
<td>Course Overview and Introduction.</td>
</tr>
<tr>
<td></td>
<td>Combating the Triple Threat: A Need for a One Health Approach</td>
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<tr>
<td>2</td>
<td>Historical Perspective of One Health:</td>
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<tr>
<td></td>
<td>History of the Convergence of Human, Animal, and Public Health</td>
</tr>
<tr>
<td>3</td>
<td>The Human and Animal Interface:</td>
</tr>
<tr>
<td></td>
<td>Evolving risk for cross-species transmission of pathogens; MDs, DVMs, and MPHs training and collaboration efforts.</td>
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<tr>
<td>4</td>
<td>Epidemiology and Public Health I:</td>
</tr>
<tr>
<td></td>
<td>Epidemiological and public health basic concepts and terminology</td>
</tr>
<tr>
<td>5</td>
<td>Epidemiology and Public Health II:</td>
</tr>
<tr>
<td></td>
<td>Infection control and prevention basic concepts and implementation.</td>
</tr>
<tr>
<td></td>
<td>Biosafety and Biosecurity in laboratories and hospitals.</td>
</tr>
<tr>
<td>6</td>
<td>Epidemiology and Public Health III:</td>
</tr>
<tr>
<td></td>
<td>Outbreak response: contact tracing and investigation.</td>
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<tr>
<td></td>
<td>Public health disease surveillance</td>
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<tr>
<td>7</td>
<td>Emerging Infectious Diseases I:</td>
</tr>
<tr>
<td></td>
<td>Emerging and re-emerging infectious diseases; RNA viruses</td>
</tr>
<tr>
<td>8</td>
<td>Emerging Infectious Diseases II:</td>
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<tr>
<td></td>
<td>Arthropod-borne viral diseases and other tropical infectious diseases</td>
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<tr>
<td></td>
<td>The Challenges of Zika virus: lessons learned for future emerging pathogens</td>
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<tr>
<td></td>
<td>(Dr. Christofferson)</td>
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<td></td>
<td>One-minute question exercise</td>
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<td>9</td>
<td>Zoonotic Diseases I:</td>
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<td></td>
<td>Infection Control in the Veterinary Hospital: protecting the vet, client, pet,</td>
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<td></td>
<td>and the Compendium of Veterinary Standard Precautions; Rabies- vaccinations and control</td>
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<tr>
<td>10</td>
<td>Exam 1 (Lecture 1-8, 8 lectures)</td>
</tr>
<tr>
<td>11</td>
<td>Zoonotic Disease II:</td>
</tr>
<tr>
<td></td>
<td>Small Animal Pets: Topics covering dog bites, cat scratch fever, toxoplasmosis, parasites/larval migrans, brucellosis in canines, ringworm, MRSA, influenza, etc.</td>
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<tr>
<td>13</td>
<td>Zoonotic Diseases III:</td>
</tr>
<tr>
<td></td>
<td>Exotic Pets: Amphibians, reptiles, fish, and pocket pets</td>
</tr>
<tr>
<td></td>
<td><em>Salmonella, Mycobacterium (Fish) granuloma, Rat-bite fever</em></td>
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<td>14</td>
<td>Zoonotic Diseases IV:</td>
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<tr>
<td>Page</td>
<td>Content</td>
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<tr>
<td>------</td>
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</tbody>
</table>
| 15   | **Zoonotic Diseases V:**  
Wildlife- Rabies, Hanta virus, Tularemia, Plague, Baylisascaris,  
Precautions handling Wild Game meat |
| 16   | **Zoonotic Diseases VI:**  
Livestock- Q Fever, Tuberculosis, Brucellosis, E.Coli, Leptospirosis |
| 17   | **Zoonotic Diseases V:**  
Tick-borne diseases- Lyme, Ehrlichia, RMSF, Chagas, and Babesiosis  
(Dr.Healy) |
| 18   | **Zoonotic Diseases In-Class Assignment/Presentation:**  
*Healthy Pets Healthy People Project* |
| 19   | **Zoobiquity:**  
An interdisciplinary approach in action and what we can learn from animals.  
| 20   | **Exam 2 (Lecture 9-19, 8 lectures)** |
| 21   | **Food Safety and Security I**  
History of meat production and consumption, USDA inspections, adulterations, processing |
| 22   | **Food Safety and Security II:**  
Foodborne infectious agents, illnesses, and prevention (Dr.Xu) |
| 23   | **Herd Health I:**  
Importance of herd health management, SOPs, and protocols. Beef Quality Assurance. |
| 24   | **Herd Health II:**  
Foreign Animal Diseases and Reportable Diseases Overview; Emergency Response (Dr.Welborn) |
| 25   | **Antibiotic Use and Resistance Issues I:**  
Antibiotic and drug use in Food Animals; Extra-label drug use, the new Feed Directives law, and understanding withdrawal dates  
**One-Minute Question exercise** |
| 26   | **Antibiotic Use and Resistance Issues II:**  
Antimicrobial Resistance and Politics  
**Text: One Health And the Politics of Antimicrobial Resistance.** Kahn, LH.  
| 27   | **Controversies in Food Animal Production I:**  
Organic farming/FACOs/GMO/What does sustainability mean? |
| 28   | **Controversies in Food Animal Production II:**  
Welfare Implications regarding food animal productions systems |
| 29   | **News and Views In-class assignment/presentation:**  
Hot Topics in the media....is there science to back it up?  
**Objective: critically evaluate sources** |
| 30   | **Environmental Health :**  
Environmental Sustainability (Dr.Moreira) |
The Future of One Health:
Practical ways to make One Health a reality

Final Exam (Lectures 21-31, 10 lectures)
# Request for Changing an Existing Course

**Department:** School of Animal Sciences  
**College:** Agriculture  
**Course Rubric & Number:** ANSC 4018  
**Date:** 11/7/2016

## Present Course Description

<table>
<thead>
<tr>
<th>Title</th>
<th>Principles of Animal Genetics</th>
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<tbody>
<tr>
<td><strong>Semester Hours of Credit</strong></td>
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<td><strong>Repeat Credit Max. (if repeatable):</strong></td>
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<td>Graduate Credit?</td>
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<tr>
<td>Credit will not be given for this course and:</td>
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<td>Contact Hours Per Week: (Indicate hours in appropriate course type.)</td>
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<tr>
<td>Lecture</td>
<td>Lab</td>
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<td>Letter Grade x Pass/Fail</td>
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<td>ANSC 4018 Principles of Animal Genetics (4)</td>
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<tr>
<td>Prereqs.: ANSC 2072 or BIOL 2153 and EXST 2201 or equivalent. 3 hrs. lecture; 2 hrs. lab. Concepts of animal breeding and genetics as they relate to farm livestock.</td>
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## Proposed Course Description

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<td>Contact Hours Per Week: (Indicate hours in appropriate course type.)</td>
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<tr>
<td>Lecture</td>
<td>Lab</td>
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<td>Letter Grade x Pass/Fail</td>
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<td><strong>Course Description:</strong></td>
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<tr>
<td>(Include course number, title, etc. as it appears in the General Catalog)</td>
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<tr>
<td>ANSC 4018 Principles of Animal Genetics (3)</td>
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<tr>
<td>Prereqs.: ANSC 2072 or BIOL 2153 and EXST 2201 or equivalent. 3 hrs. lecture. Concepts of animal breeding and genetics as they relate to farm livestock.</td>
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</tbody>
</table>

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**These Questions Must Be Answered Completely and Accurately or Proposal Will Be Returned.**

Has this change been discussed with and approved by all departments/colleges affected? Yes x No N/A

Is this course included in any curricula, concentrations, or minors? Yes x No If yes, please list on a separate sheet.

Is this course a prerequisite or corequisite for other courses? Yes x No If yes, list courses; use separate sheet.

Is this course on the General Education list? Yes x No

**Justification/Explanation:** Use separate sheet.

---

**Approvals**

- **Department Chair Approval Date:** 3/31/16
- **College Dean Signature:** (date)
- **Graduate Dean Signature:** 11/17/17
- **Jennifer Neal:** jneh@wesu.edu
- **College Contact E-mail:**

---

- **College Faculty Approval Date:** 10/20/17
- **Dean of Graduate Studies:** (date)
- **Chair, FS C&C Committee:** (date)
- **Academic Affairs Approval:** 11/30/17

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**Form C Administrative Use Only**

**Effective:**
Instructions for **Form C** - Request for Changing a Course

Justification for changing ANSC 4018 credit hours

ANSC 4018 (Principles of Animal Genetics) is a required course in the animal science and dairy production areas of concentration in the Animal Sciences curriculum. The course covers concepts of animal breeding and genetics as they relate to farm livestock. This course currently is a 4 credit hour class, with one hour of credit from the laboratory portion of the course. At the end of fall, 2008, the professor who had taught the course for more than 20 years retired. The faculty who have taught the course during the past 8 years have not used the laboratory portion of the class. They use the time to give exams, but the laboratory is no longer part of the course. This certainly does not warrant an additional hour of credit for the lab since it is no longer being utilized as a laboratory period. Therefore, the lab should be dropped from the course and the credit hours reduced to 3.
Syllabus
ANSC 4018
Principles of Animal Genetics

Instructor: Dr. Richard Cooper

School of Animal Sciences
205 Animal and Food Sciences Laboratory
email: rcooper@agcenter.lsu.edu
Office hours by appointment

Prerequisites: ANSC 2072 or BIOL 2153 and EXST 2201 or equivalent. 3 hrs. lecture.
Concepts of animal breeding and genetics as they relate to farm livestock.

Principles of Genetics and Animal Breeding utilize a multitude of traditional and modern
methods for the selection of animals in agriculture. These tools include breeding systems,
selection methods, statistical analysis of quantitative traits, inbreeding coefficients, correlation of
quantitative traits, marker assisted selection, whole genome selection, and other molecular
techniques. Students will gain a practical knowledge of these tools and how to apply their
principles to the breeding and selection of animals in production agriculture.

Textbook
Textbook Animal Breeding: Animal breeding and genetics for BSc students. Van der Waaij,
2014.

Notes
Provided as a pdf of the powerpoint given in class

Grading:
Exam 1 100 pts
Mid-term 100 pts
Exam 3 100 pts
Final Exam 100 pts
Term paper 100 pts
& presentation
Cow project 100 pts (CowGames Project description is listed after the course schedule.)

Total 600 pts

The final exam is not cumulative. Expect exams to be short answer and discussion.

Grade Scale: Grades will be based on the university’s +/- grading scale. Grades will be rounded
to 2 places and based on percent of total points.

90-92, A-; 93-97, A; 98-100% = A+
80-82, B-; 83-86, B; 87-89.99% = B
70-72, C-; 73-76, C; 77-79.99% = C
60-62, D-; 63-66, D; 67-69.99% = D
<60% = F

Course policies:
All work must be turned in on time on the due dates specified by the professor. No make-up exams or late assignments will be given or accepted except in the case of official or approved absences. In the event that these types of absences occur, it is the responsibility of the student to notify the professor as far in advance as possible. Use of cell phones during class and testing will not be permitted.

No cell phones or computers are to be used, accessible, or otherwise available during exams. When an exam calls for a calculator, you must bring your own calculator. Calculators on phones are not permissible nor is sharing of a calculator permissible.

CLASS POLICIES
Academic Integrity/LSU student code of conduct

All LSU students are responsible for observing the highest standards of academic and personal integrity. The penalties for academic dishonesty are severe and ignorance is not an acceptable excuse. The LSU student code of conduct explains student rights, excused absences, and what is expected of student behavior. Students are expected to understand this code as described here: http://students.lsu.edu/saa/students/code. Any violations of the LSU student code will be duly reported to the Dean of Students.

Expectations

LSU’s general policy states that for each credit hour, you (the student) should plan to spend at least two hours working on course related activities outside of class. Since this course is for three credit hours, you should expect to spend a minimum of six hours outside of class each week working on assignments for this course. For more information see: http://catalog.lsu.edu/content.php?catoid=12&navoid=822.

Student Responsibilities

Students are all expected to be courteous during class, not doing things which are distracting to the guest presenters, instructors or other members of the class (including noisy late arrivals or early departures). All CELL PHONES should be OFF or on SILENT. Material presented in class will appear on quizzes, homework assignments, and exams. Students are responsible for all material and assignments presented in class (see a reliable classmate for class notes and announcements if you have missed class).

Assignments will be given in class. This is not an internet based course, so assignments and announcements about quizzes will not always be posted in Moodle.

Moodle: Students are required to check for class announcements and course materials via the Moodle application on PAWS.
Disability Statement

Any student who, because of a disabling condition, requires some special arrangements in order to meet course requirements must obtain a letter outlining the necessary accommodations needed from The Office of Disability Services, 112 Johnston Hall. All information regarding disabilities (registering with the ODS, obtaining accommodation letters, offered resources for students with disability, etc.) is available on The Office of Disability Services website www.lsu.edu/disability.

Amendments to Syllabus

The instructors reserve the right to make changes and adjustments to the course syllabus at anytime throughout the semester. In which case, the instructor will provide written notice of the changes (via Moodle) and review the changes during regularly scheduled class meetings.

Attendance: Students are expected to attend class. Please refer to PS-22, available on LSU’s web site for general policies on student absences. However, no points are assigned based on attendance. Students are responsible for making up any work missed. As stated above, make up quizzes will not be given.

NOTE: Please refer to the LSU Catalog for the course drop policy.

Please note: On days in which we will travel to the Southeast Research Station in Franklinton, LA, or on days designated for field trips, I can’t guarantee that we will return to campus by 4:20. Please be prepared to make arrangements to be late on those days.
<table>
<thead>
<tr>
<th>Week</th>
<th>Date</th>
<th>Lecture / Lab Topics</th>
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<tbody>
<tr>
<td>1</td>
<td>Tues, 22-Aug&lt;br&gt;Thur, 24-Aug</td>
<td>None&lt;br&gt;None</td>
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<td>2</td>
<td>Tues, 29-Aug&lt;br&gt;Thur, 31-Aug</td>
<td>Chapter 1&lt;br&gt;Chapters 2 &amp; 3</td>
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<tr>
<td>3</td>
<td>Tues, 5-Sept&lt;br&gt;Thur, 7-Sept</td>
<td>Chapter 4&lt;br&gt;Chapter 4 &amp; 5</td>
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<td>4</td>
<td>Tues, 12-Sept&lt;br&gt;Thur, 14-Sept</td>
<td>Chapter 5&lt;br&gt;<strong>Exam 1</strong></td>
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<td>5</td>
<td>Tues, 19-Sept&lt;br&gt;Thur, 21-Sept</td>
<td>Chapter 6&lt;br&gt;Chapter 7</td>
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<td>6</td>
<td>Tues, 26-Sept&lt;br&gt;Thur, 28-Sept</td>
<td>Chapter 7&lt;br&gt;Chapter 8</td>
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<td>7</td>
<td>Tues, 3-Oct&lt;br&gt;Thur, 5-Oct</td>
<td>Chapter 8&lt;br&gt;Chapter 9</td>
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<td>8</td>
<td>Tues, 10-Oct&lt;br&gt;Thur, 12-Oct</td>
<td><strong>Mid-term exam</strong> (chapters 6, 7, 8)&lt;br&gt;Chapter 9</td>
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<td>9</td>
<td>Tues, 17-Oct&lt;br&gt;Thur, 19-Oct</td>
<td>Chapter 10&lt;br&gt;Fall Break</td>
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<td>10</td>
<td>Tues, 24-Oct&lt;br&gt;Thur, 26-Oct C</td>
<td>Chapter 10 &amp; 11&lt;br&gt;<strong>Exam 3</strong></td>
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<td>11</td>
<td>Tues, 31-Oct&lt;br&gt;Thur, 2-Nov</td>
<td>Chapter 12&lt;br&gt;Chapter 13 &amp; 14</td>
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<td>12</td>
<td>Tues, 7-Nov&lt;br&gt;Thur, 9-Nov</td>
<td>Chapter 14&lt;br&gt;Presentations</td>
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<td>13</td>
<td>Tues, 14-Nov&lt;br&gt;Thur, 16-Nov</td>
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<tr>
<td>14</td>
<td>Tues, 21-Nov</td>
<td>Presentations</td>
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</tbody>
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Thur, 23-Nov NO CLASS, Thanksgiving Holiday

15

Tues, 28-Nov  
Thur, 30-Nov  
Presentations  
Review

16

Final Exam  
Dec 6th, 5:30 - 7:30  
Chapters 12-14 and Presentations

COWGAMES Project

ABOUT COWGAMES:

It is a genetic based computer game used to demonstrate genetic progress that can be achieved through selection for economic production traits. You will receive a simulated beef cattle herd in order to select for different traits. The paper that you will write will show that you understood what you were doing while selecting for these different traits. It gives you the opportunity to design breeding objectives, select bulls and cows, monitor genetic changes, and correctly interpret genetic changes and/or progress over several simulated generations.

REQUIREMENTS:

1. Generations  
   o Must have a least 6 generations, but no more than 8.

2. Paper  
   o Typed  
   o Double spaced  
   o MLA format  
   o 2-3 pages in length. Do not exceed 4 pages.

3. Mating worksheets  
   o One for each generation (except for the original one)

4. Generation summary  
   o One for each generation

5. Graphs  
   o Should show a positive or negative trend or no change

Due date: November 21, 2017  
Points: 100
Request for CHANGING an Existing Course

Department: School of Animal Sciences
College: Agriculture
Course Rubric & Number: ANSC 4020
Date: 8/1/2017

PRESENT COURSE DESCRIPTION
Title: Dairy Foods Technology: Frozen and Cultured Dairy Products
Semester Hours of Credit: 4
If combination course type, # hrs. of credit for Lecture: 3, Lab/Sem/Rec: 1
Repeat Credit Max. (if repeatable): 
Graduate Credit? Yes ☐ No ☐
Credit will not be given for this course and:
Contact Hours Per Week: (Indicate hours in appropriate course type.) Lecture 2, Lab 2, Seminar 3, Recitation 3, Intern 3, Res/Ind 3, Clin/Pract 3
Total Weekly Contact Hours: ☐ 4
Grading System: Letter Grade ☐ Pass/Fail ☐
Course Description: (Include course number, title, etc. exactly as it appears in the General Catalog)
ANSC 4020 Dairy Foods Technology: Frozen and Cultured Dairy Products (4) Prereq.: ANSC 2075 or CHEM 1202. 3 hrs. lecture; 3 hrs. lab. Principles and processes in the manufacture of ice cream and other frozen dairy products; concentrated milk products; cheese and fermented milk products.

PROPOSED COURSE DESCRIPTION
Title: Dairy Foods Technology: Frozen and Cultured Dairy Products
Short Title: FRZN/CULT DARY PROD
Semester Hours of Credit: 3
If combination course type, # hrs. of credit for Lecture: 2, Lab/Sem/Rec: 1
Repeat Credit Max. (if repeatable): 
Graduate Credit? ☐ Yes ☐ No ☐
Credit will not be given for this course and:
Contact Hours Per Week: (Indicate hours in appropriate course type.) Lecture 2, Lab 3, Seminar 3, Recitation 3, Intern 3, Res/Ind 3, Clin/Pract 3
Total Weekly Contact Hours: ☐ 15
Grading System: Letter Grade ☐ Pass/Fail ☐
Course Description: (Include course number, title, etc. exactly as it appears in the General Catalog)
ANSC 4020 Dairy Foods Technology: Frozen and Cultured Dairy Products (3) Prereq.: ANSC 2075, BIOL 1202, and CHEM 1202. 2 hrs. lecture; 3 hrs. lab. Principles and processes in the manufacture of ice cream and other frozen dairy products; concentrated milk products; cheese and fermented milk products.

THESE QUESTIONS MUST BE ANSWERED COMPLETELY AND ACCURATELY OR PROPOSAL WILL BE RETURNED.
Has this change been discussed with and approved by all departments/colleges affected? Yes ☐ No ☐ N/A ☐
Is this course included in any curricula, concentrations, or minors? Yes ☐ No ☐ If yes, please list on a separate sheet.
Is this course a prerequisite or corequisite for other courses? Yes ☐ No ☐ If yes, list courses; use separate sheet.
Is this course on the General Education list? Yes ☐ No ☐

JUSTIFICATION/EXPLANATION: Use separate sheet.
Note: IF COURSE IS OR WILL BE CROSS-LISTED, SEPARATE FORMS MUST BE SUBMITTED BY EACH DEPARTMENT.

APPROVALS
Department Faculty Approval Date: 3/31/16
Department Chair Signature: [Signature]
Graduate Dean Signature: [Signature]
College Dean Signature: [Signature]
Chair, F&S C&C Committee: [Signature]
Academic Affairs Approval: [Signature]

College Contact Email: Jennifer Neal jsherv@isu.edu

Effective: __________
Instructions for Form C · Request for Changing a Course

Justification for changing credit hours and prerequisites for ANSC 4020

ANSC 4020 (Dairy Foods Technology: Frozen and Cultured Dairy Products) is a required course in the dairy foods technology area of concentration in the Animal Sciences curriculum. This course currently is a 4 credit hour class, while the other animal products courses in Animal Sciences (ANSC 2075, Milk and Milk Foods, ANSC 3053, Meats; ANSC 4094, Meat Technology) are 3 hour courses. The course material can easily be covered in 2 hours of lecture per week and 3 hours of laboratory, so the four hour credit is not necessary. As curriculum revisions are in progress, dairy foods technology will no longer be a concentration in the animal sciences curriculum. In the proposed new concentration, Animal Products, students will be allowed to choose electives from the various products courses. Having all of the above courses for 3 hours credit will keep the concentration consistent for elective requirements. The current prerequisites for ANSC 4020 are listed as ANSC 2075 or CHEM 1202. Since this is a senior level course covering principles and processes in food manufacturing, students should complete their freshman chemistry and biology course series before taking the upper level food technology course. Thus, BIOL 1202 and CHEM 1202 are being added as prerequisites.
**ANSC 4020 - Dairy Foods Technology - Frozen and Cultured Dairy Products**

**Instructor:** Dr. Chuck Boeneke, Associate Professor  
121 Dairy Science Bldg.  
578-4383 cboene1@lsu.edu

I. **Course Description**

Lecture - 9:00 to 9:50 AM Tues. Thurs.  
Lab - 1:30 to 4:20 Thurs.

ANSC 4020 - Dairy Foods Technology: Frozen and Cultured Dairy Products (4) Principles and processes in the manufacture of ice cream and other frozen dairy products; concentrated milk products; cheese and fermented milk products.

II. **Text - None**

III. **Course Schedule**

<table>
<thead>
<tr>
<th>Lecture Days</th>
<th>Topic</th>
<th>Lab #</th>
<th>Topic</th>
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<tr>
<td>1</td>
<td>Review</td>
<td>1</td>
<td>Safety</td>
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<td>2</td>
<td>Cheese variety</td>
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<td>3</td>
<td>Classification</td>
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<td>4</td>
<td>Basic Manufacturing Steps</td>
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<td>Lactic Starter Cultures</td>
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<td>Fermentation</td>
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<td>Fermented Milks</td>
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<td>Swiss Cheese</td>
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<td>Processing</td>
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<td>17</td>
<td>Mix standardization</td>
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<td>Brie/Camenbert</td>
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<td>Sensory cultured products</td>
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<td>Sensory frozen products</td>
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<td>23</td>
<td>Stabilizers</td>
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<td>Buttermilk</td>
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<td>24</td>
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<td>25</td>
<td>Gums</td>
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<td>Sour Cream</td>
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<td>26</td>
<td>Ice cream ingredients</td>
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<td>27</td>
<td>Mix formulation</td>
<td>13</td>
<td>Ice Cream equipment</td>
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<td>Mix formulation continued</td>
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<td>29</td>
<td>Ultrafiltration</td>
<td>14</td>
<td>Sweeteners in ice cream</td>
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<tr>
<td>30</td>
<td>HACCP in the dairy food industry</td>
<td></td>
<td></td>
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</tbody>
</table>
IV. Grading

Undergraduate Credit

60% (2) Hourly Exams (100 points each)
40% Lab (10 points each)

Graduate Credit

60% (2) Hourly Exams (100 points each)
15% Lab (10 points each)
25% - Lab development and execution

Scale

<table>
<thead>
<tr>
<th>Grade</th>
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<tbody>
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</tr>
<tr>
<td>A</td>
<td>(99-91)</td>
</tr>
<tr>
<td>A-</td>
<td>(90)</td>
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<tr>
<td>B+</td>
<td>(89)</td>
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<tr>
<td>B</td>
<td>(88-81)</td>
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<tr>
<td>B-</td>
<td>(80)</td>
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<tr>
<td>C+</td>
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<td>(78-71)</td>
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<tr>
<td>C-</td>
<td>(70)</td>
</tr>
<tr>
<td>D+</td>
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</tr>
<tr>
<td>D</td>
<td>(68-61)</td>
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<tr>
<td>D-</td>
<td>(60)</td>
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<tr>
<td>F</td>
<td>(&lt;60)</td>
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</tbody>
</table>

Exams will follow a short answer and discussion format. Examination dates will be announced one week prior to being given. Valid documentation is required to receive an excused absence for an exam or laboratory. All excused exams and laboratories have to be made up within one week or a grade of zero will be assigned. Labs are due 1 week from date of completion. Late labs will have a 3 point deduction/day. Labs are worth 10 points each and must have the following sections: Introduction, materials and methods, results and discussion, and conclusions/questions.
V. Attendance Policy

CLASS POLICIES

Academic Integrity/LSU student code of conduct

All LSU students are responsible for observing the highest standards of academic and personal integrity. The penalties for academic dishonesty are severe and ignorance is not an acceptable excuse. The LSU student code of conduct explains student rights, excused absences, and what is expected of student behavior. Students are expected to understand this code as described here: http://students.lsu.edu/saa/students/code. Any violations of the LSU student code will be duly reported to the Dean of Students.

Expectations

LSU's general policy states that for each credit hour, you (the student) should plan to spend at least two hours working on course related activities outside of class. Since this course is for three credit hours, you should expect to spend a minimum of six hours outside of class each week working on assignments for this course. For more information see: http://catalog.lsu.edu/content.php?catoid=12&navoid=822.

Student Responsibilities

Students are all expected to be courteous during class, not doing things which are distracting to the guest presenters, instructors or other members of the class (including noisy late arrivals or early departures). All CELL PHONES should be OFF or on SILENT. Material presented in class will appear on quizzes, homework assignments, and exams. Students are responsible for all material and assignments presented in class (see a reliable classmate for class notes and announcements if you have missed class).

Assignments will be given in class. This is not an internet based course, so assignments and announcements about quizzes will not be posted in Moodle.

Disability Statement

Any student who, because of a disabbling condition, requires some special arrangements in order to meet course requirements must obtain a letter outlining the necessary accommodations needed from The Office of Disability Services, 112 Johnston Hall. All information regarding disabilities (registering with the ODS, obtaining accommodation letters, offered resources for students with disability, etc.) is available on The Office of Disability Services website www.lsu.edu/disability.

Amendments to Syllabus

The instructors reserve the right to make changes and adjustments to the course syllabus at anytime throughout the semester. In which case, the instructor will provide written notice of the changes and review the changes during regularly scheduled class meetings.
Attendance: Students are expected to attend class. Please refer to PS-22, available on LSU’s web site for general policies on student absences. However, no points are assigned based on attendance. Students are responsible for making up any work missed.

NOTE: Please refer to the LSU Catalog for the course drop policy.