ANSC 4220
ADVANCED BEEF PRODUCTION AND MANAGEMENT
Course Syllabus
Spring, 2014

Instructor: Steve Paisley
Associate Professor of Animal Science / Extension Beef Cattle Specialist
(Off Campus) (On Campus - Tuesdays)
SAREC Research Station AnSci/Molb 121 (Dr. Warrie Mean’s Office)
2753 State Hwy 157 Campus Office Hours: 10:00 - 12:00
Lingle, WY 82223 a.m. on Tuesday, or by appointment.
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Teaching Assistants: Stacey Fitzgibbons (sfitzgib@uwyo.edu), Tyler Gardner (tgardne8@uwyo.edu)

Course Objective: To develop processes by which students are able to integrate management components into beef production decision-making so as to optimize production while maximizing economic return to the production system. Emphasis will be placed on hands on, practical, real-world problem solving techniques when possible. Students will obtain a perspective of the total beef cattle industry from a commercial cattle producer’s viewpoint.

Text: None Required, but suggested text is: BEEF PRODUCTION AND MANAGEMENT DECISIONS (Fifth Edition, 2007) by Thomas G. Field and Robert E. Taylor. Two copies are on reserve in Coe Library. Additional materials may be handed out in class that will update text. Additional resources include the Cow-Calf Management Guide & Cattle Producer’s Library.

Lecture: 1:10 - 2:00 PM on Tuesday in Room 104 - AnSci/Molb building
1:10 – 2:00 PM on Thursday in the Beta House, Room 205

* Because I am located off campus at our SAREC facility near Lingle, WY, I plan to be on campus, in Laramie, on Tuesdays for both Lecture and Lab. Thursday class will be conducted remotely, using our classroom video conferencing system. Thursday class will be held at the Beta House, located just South of the AnSci building, on Fraternity Row right next to the Fine Arts Center. The Beta House is equipped with a 2-way video conferencing classroom that allows for two way video/audio discussion.

Lab/Discussion: The Tuesday afternoon session (3:10-5:00 p.m.) will also meet in Room 104 unless otherwise instructed. Several labs will require students to meet at the Animal Science Beef Unit or Animal Science Livestock Center, both located on Wyo. Route 230, west of Laramie. However, at times this period may be used as a lecture/discussion session.

Class attendance will not be recorded but you are expected to attend both lectures and labs. You will be expected to participate in class discussions and are encouraged to ask questions when you don't understand. Students in the class will vary considerably in regard to background knowledge. Therefore, if you don't understand something after class discussion, arrange to see me for clarification.
Evaluation:

1) Three (hour + given on Tuesday afternoons) examinations will be given prior to the final exam. Make-up exams will be given only if instructor has been informed prior to the exam date of a valid reason for the student not being able to take the exam at the scheduled time. If you miss an exam without prior approval, the missing grade will be determined by averaging the other two exams and subtracting 10 points. Each exam will count be worth 100 points.

2) There will be several quizzes and problem-solving exercises. Questions and problems will come from handout materials, class discussion and the text. Quizzes will be announced unless attendance policy is abused. I therefore reserve the right to give unannounced quizzes. No make-up quizzes will be given. You will have the opportunity to drop one quiz. Written assignments must be typed and handed in during the assigned class period. They will be marked down 10% each day they are late (which starts at the time class is dismissed). Therefore, if you are going to be absent, give your paper to someone else to hand in during the assigned class period. These quizzes/exercises will account for ~15% of your final grade.

3) Students will work in groups to complete a class project which will include a writing assignment that will account for ~15% of your final grade.

4) The final exam will be comprehensive (open book, notes) and be worth 100 points.

5) ~600 points possible

6) Grading will be as follows:
   - A = 90 and above
   - B = 80-89
   - C = 70-79
   - D = 60-69
   - F = < 60

These criteria will not be raised, but instructor reserves the right to lower it.