3unit(s)

3unit(s)

3unit(s)

# **ANIMAL SCIENCE (ASCI)**

		1 Lab
ASCI 001 Introduction to Animal Science Hours: 3 Lecture/Discussion Hours:	3unit(s)	Study of the principles an
1 Lab		cattle production; emphas principles, selection, nutri
A scientific approach to the livestock industry encompassing aspects of animal anatomy, physiology, nutrition, genetics and epidemiology. Emphasis on the origin, characteristics, adaptations and contributions of		marketing and record kee decisions and consumer p
livestock to the modern agriculture industry.		ASCI 112 Small Ruminan
ASCI 002 Livestock Selection/Evaluation Hours: 3 Lecture/Discussion Hours:	3unit(s)	Hours: 3 Lecture/Discuss 1 Lab
1 Lab		Survey of sheep and goat commercial, purebred and
Detailed analysis of various visual and physical methods of app beef, sheep, and swine concerning functional and economic val Written and oral summaries of evaluation will be learned. Specif	selection, feeding, breedir ruminants plus marketing	
reference will be made to performance data and factors determ carcass value.		ASCI 113 Farm Animal Bi Hours: 3 Lecture/Discuss
ASCI 022 Horse Husbandry	3unit(s)	1 Lab
Hours: 3 Lecture/Discussion Hours: 1 Lab		This course is an introduc anatomy and physiology. students with major organ
Survey of the equine industry, encompassing the evolution and the equine species throughout history, breed selection and deve nutrition, disease, preventative health, reproductive managemen horsemanship, and stabling alternatives. Laboratory required.	elopment,	animals. Laboratory exerc anatomy and physiology o students seeking employr sciences.
ASCI 103 Feeds and Feeding Hours: 3 Lecture/Discussion Hours:	3unit(s)	Advisory on Recommende course with a minimum g
1 Lab		ASCI 118 Introduction to
The science of animal nutrition; the fundamentals of digestion a absorption in both ruminants and non-ruminants are discussed		Hours: 3 Lecture/Discuss 1 Lab
nutritive value of feedstuffs as they relate to the formulation of rations will be emphasized.	livestock	<i>Equivalent Course: DSCI 10</i> Survey of the dairy indust
ASCI 104 Livestock Disease and Sanitation Hours: 3 Lecture/Discussion Hours: 1 Lab	3unit(s)	uses; emphasis on the his industry in the US. Covers dairying; dairy facts and t showing, and judging; peo
Study of common infectious and non-infectious livestock disease emphasis on proper management, prevention, treatment, and sa procedures for cattle, swine, sheep, and horses.		fundamentals of bovine re requirements for and opp AG-AS 112L)

ASCI 110 Swine Science	3unit(s)
Hours: 3 Lecture/Discussion Hours:	
1 Lab	

Study of the principles and practices of purebred and commercial pork production throughout California, the United States and the World. Emphasis is on the importance of breeds, breeding principles, selection, nutrition, environmental management, health, marketing, and recordkeeping to ensure scientifically-based management decisions and consumer acceptance. Laboratory required.

## **ASCI 111 Beef Cattle Science**

Hours: 3 Lecture/Discussion Hours:

nd practices of purebred and commercial beef asis on the importance of breeds, breeding rition, environmental management, health, eping to ensure scientifically-based management product acceptance as applied to beef cattle.

## nt Science

sion Hours:

t industries, including management of d small farm flocks. This course will cover ing, and basic care and husbandry of small g of sheep, goats and their products.

#### Biology

sion Hours:

ction to the scientific concepts of farm animal The objective of the course is to familiarize an systems and species differences of farm cise will include hands-on training of the of domesticated farm animals for those ment or advanced degrees in the animal

led Preparation: ASCI 001 or equivalent college grade of C.

### Dairy Science

3unit(s)

3unit(s)

sion Hours:

## 01

stry; supply of milk and milk products and their istory, development and projections of the dairy s general information on the economics of trends; dairy animal selection, culling, fitting, digree evaluation; basic dairy feeds and feeding; reproduction; basic dairy management skills; portunities in dairy industry employment. (C-ID

Hours: 3 Lecture/Discussion Hours: 1 Lab

Equivalent Course: DSCI 104

Principles of selection, reproduction, and management of reproduction and breeding in dairy cattle. This course covers both theory and practice of dairy cattle judging, semen evaluation and handling, and artificial insemination.

Advisory on Recommended Preparation: DSCI 101 or equivalent college course with a minimum grade of C.

ASCI 123 Horse Production 3ur Hours: 3 Lecture/Discussion Hours: 1 Lab	nit(s)	ASCI 141 Intermediate Equitation Hours: 3 Lecture/Discussion Hours: 1 Lab	3unit(s)
The course is designed to give students a broad basis of information decision making in the management and operation of a horse herd fro broodmare health to foaling. Herd health, stallion, mare and foal hand cost of production, reproductive efficiency, artificial insemination and marketing will be evaluated. The use of equine software and technolo will also used in the class.	om Iling,	The students will learn the proper way to catch, groom, saddle, bridle, mount, and ride the horse. The class will focus on proper natural-aids and balance in order to correctly maneuver the horse through different gaits, training methods and obstacles. This class will allow students to lope their horses, executing proper leads and lead changes. The students will learn how to ride in a group setting safely and in a controlled manner.	
ASCI 124 Equine Training 3ur Hours: 3 Lecture/Discussion Hours: 1 Lab	nit(s)	ASCI 202 Applied Food Safety Management Hours: 3 Lecture/Discussion Hours: 1 Lab	3unit(s)
This course is designed to give students hands-on experience in train horses of different ages safely and under control. The course provides theory and concepts for appropriate decision-making for equipment a equine conditions that affect learned and innate behaviors. Considera time will be spent on ground work and proper methodologies of equin behaviors to create a solid foundation for equine performance.	s the and able	Overview of the government entities regulating food safe Federal Government. Basic understanding of pathogenic how to identify/test them from a farm perspective, plant packing perspective. Understanding and implementing H in an applied agricultural setting from farm to fork.	organisms and perspective, and
	nit(s)	ASCI 207 Veterinary Terminology Hours: 3 Lecture/Discussion <i>Equivalent Course: ASCI 117</i> This course is designed to acquaint the student with vete	
This course is an introduction to the meat industry with a special emphasis on meat products and value added meat processing		terminology. Emphasis on anatomical, diagnostic, sympt operative terms relating to individual animal body system	•.
techniques. It includes concepts of food safety and sanitation, gradin and inspection along with preservation and marketing strategies to m current consumer demands.		ASCI 224 Livestock Merchandising Hours: 1 Lecture/Discussion Hours: 3 Lab	2unit(s)
ASCI 130 Equine Evaluation 3ur Hours: 3 Lecture/Discussion Hours:	nit(s)	This course is designed for students to develop skills in marketing beef cattle, sheep, and swine for competition	

3unit(s)

Students will study methods of communication and use analytical thinking in the appraisal of equine breeds at halter and in performance classes. Appraisals will include information about horse classes, order of placement, and organization of reasoning. Students will justify appraisals in front of an official judge. The relationship of equine anatomy and physiology on competitive performance will be considered.

## ASCI 140 Beginning Equitation

Hours: 3 Lecture/Discussion Hours: 1 Lab

1 Lab

Riding both bareback and under saddle, this class is designed to teach the beginning student introductory riding techniques. Students will learn the proper way to catch, groom, saddle, bridle, and mount the horse. Students will learn basic nomenclature for the tack used in equitation as well as the basic anatomy and physiology of the horse which will ensure safe use of the tack for both rider and the horse. Finally, students will learn proper use of natural-aids. In summary, this course will teach students and their horses to walk/jog safely and in a controlled manner. This course is designed for students to develop skills in preparing and marketing beef cattle, sheep, and swine for competition at intercollegiate livestock competitions. Additionally, the students can gain exposure to showing Dairy cattle. Students may also have the opportunity to help with the Tulare County Fair or Great Western Livestock Show. This course may be repeated three times.