The COS Animal Science Department is dedicated to serving the needs of all students interested in furthering their animal science education at the college level. Our department provides educational opportunities for students seeking job skills needed for employment, transferable credits for students who plan on transferring to a university, and opportunities for persons wishing to upgrade their skills to advance in their current jobs. The Animal Science Department prides itself on teaching students through hands experience allowing students to handle cattle, sheep, pigs, and horses. The Animal Science Department stresses quality teaching/learning through formal classroom lecture/discussion methods as well as plenty of hands-on "learn-by-doing" in well-equipped laboratory facilities.

Contact Information

Animal Science Faculty Contact
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Provost - Tulare College Center, Dean of Agriculture
Associate Degrees

- Associate of Science in Animal Science - For Transfer (AS-T)  [link]
- Associate of Science in Animal Science (AS)  [link]

Certificates

- Certificate of Achievement in Animal Science  [link]
- Certificate of Achievement in Equine Science  [link]
- Skill Certificate in Food Safety Management  [link]

For a complete list of courses and descriptions visit: COURSES  [link]

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ASCI 001 Introduction to Animal Science 3unit(s)
Hours: 3 Lecture/Discussion
1 Lab
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 livestock to the modern agriculture industry.

ASCI 002 Livestock Selection/Evaluation 3unit(s)
Hours: 3 Lecture/Discussion
1 Lab
Equivalent Course: ASCI 002AB
Detailed analysis of various visual and physical methods of appraising beef, sheep, and swine concerning functional and economic value. Written and oral summaries of evaluation will be learned. Specific reference will be made to performance data and factors determining carcass value.

ASCI 022 Horse Husbandry 3unit(s)
Hours: 3 Lecture/Discussion
1 Lab
Survey of the equine industry, encompassing the evolution and role of the equine species throughout history, breed selection and development, nutrition, disease, preventative health, reproductive management, basic horsemanship, and stabling alternatives. Laboratory required.

ASCI 103 Livestock Feeding & Nutrition 3unit(s)
Hours: 2.5 Lecture/Discussion
1.5 Lab
The science of animal nutrition; the fundamentals of digestion and absorption in both ruminants and non-ruminants are discussed. The nutritive value of feedstuffs as they relate to the formulation of livestock rations will be emphasized.

ASCI 104 Animal Diseases & Sanitation 3unit(s)
Hours: 3 Lecture/Discussion
1 Lab
Study of common livestock diseases and fundamentals of immunity; includes the livestock technician's role in promoting animal health and the foundation of disease control programs.

ASCI 110 Swine Science 3unit(s)
Hours: 2.5 Lecture/Discussion
1.5 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 record keeping to ensure scientifically-based management decisions and consumer acceptance. Laboratory required.
ASC 111 Beef Cattle Science  
Hours: 3 Lecture/Discussion  
1 Lab  
Study of the principles and practices of purebred and commercial beef cattle production; emphasis on the importance of breeds, breeding principles, selection, nutrition, environmental management, health, marketing and record keeping to ensure scientifically-based management decisions and consumer product acceptance as applied to beef cattle.

ASC 112 Small Ruminant Science  
Hours: 3 Lecture/Discussion  
1 Lab  
Survey of sheep and goat industries; management of commercial, purebred and small farm flocks; selecting, feeding, breeding and basic care of small ruminants plus marketing of sheep, goats and their products. Laboratory required.

ASC 113 Farm Animal Biology  
Hours: 3 Lecture/Discussion  
1 Lab  
This course is an introduction to the scientific concepts of farm animal biology. The objective of the course is to familiarize students with basic biological concepts of farm animals. Laboratory exercise will include hands-on training of the anatomy and physiology of domesticated farm animals for those students seeking employment or advanced degrees in the animal sciences.

ASC 117 Veterinary Terminology  
Hours: 3 Lecture/Discussion  
Equivalent Course: VT 117  
This course is designed to acquaint the student with veterinary medical terminology. Emphasis on anatomical, diagnostic, symptomatology, and operative terms relating to individual animal body systems.

ASC 123 Horse Production  
Hours: 3 Lecture/Discussion  
1 Lab  
The course is designed to give students a broad basis of information for decision making in the management and operation of a horse herd from broodmare health to foaling. Herd health, stallion handling, cost of production, reproductive efficiency and marketing will be evaluated.

ASC 124 Equine Training  
Hours: 3 Lecture/Discussion  
1 Lab  
Equivalent Courses: ASCI 124AB, ASCI 124AD  
This course is designed to give students hands-on experience in training horses of different ages safely and under control. The course provides the theory and concepts for appropriate decision-making for equipment and equine conditions that affect learned and innate behaviors. Considerable time will be spent on ground work and proper methodologies of equine behaviors to create a solid foundation for equine performance.

ASC 126 Meat Science  
Hours: 2 Lecture/Discussion  
3 Lab  
This course is an introduction to the meat industry with a special emphasis on meat products and value added meat processing techniques. It includes concepts of food safety and sanitation, grading and inspection along with preservation and marketing strategies to meet current consumer demands.

ASC 130 Equine Evaluation  
Hours: 3 Lecture/Discussion  
1 Lab  
Equivalent Course: ASCI 130AC  
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  
1 Lab  

Equivalent Course: ASCI 120AD  
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.

ASCI 141  Intermediate Equitation  
Hours: 3 Lecture/Discussion  
1 Lab  
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 202  Applied Food Safety Management  
Hours: 3 Lecture/Discussion  
1 Lab  
Overview of the government entities regulating food safety for the US Federal Government. Basic understanding of pathogenic organisms and how to identify/test them from a farm perspective, plant perspective, and packing perspective. Understanding and implementing HACCP and PCQI in an applied agricultural setting from farm to fork.

ASCI 224  Livestock Merchandising  
Hours: 1 Lecture/Discussion  
3 Lab  
This course is designed for students to develop skills in preparing and marketing beef cattle, sheep, swine, and goats for competition at intercollegiate livestock competitions. Students will also have the opportunity to help with other livestock and horse events as opportunities arise. Lessons exhibiting animals are given. This course may be repeated three times.

Animal Science  
McKeith, Russell  
B.S., Southern Illinois University  
M.S., University Of Georgia  
M.S., Texas A&M University  

Pitigliano, Kimberly  
B.S., California State University, Fresno  
M.Ed., National University  

Vander Plaats, Allison  
B.S., California Polytechnic State University, San Luis Obispo  
D.V.M., Cornell University