

1	Course title	Meat Animals Production
2	Course number	(602417)
3	Credit hours	3
	Contact hours (theory, practical)	(3,0)
4	Prerequisites/co-requisites	Principles of Animal productions (0602382)
5	Program title	B.Sc. Animal Production
6	Program code	602
7	Awarding institution	The University of Jordan
8	School	Agriculture
9	Department	Animal Production
10	Course level	4 th year
11	Year of study and semester (s)	2 nd semester 2021/2022
12	Other department (s) involved in teaching the course	None
13	Main teaching language	English
14	Delivery method	<input checked="" type="checkbox"/> Face to face learning <input type="checkbox"/> Blended <input type="checkbox"/> Fully online
15	Online platforms(s)	<input checked="" type="checkbox"/> Moodle <input checked="" type="checkbox"/> Microsoft Teams <input type="checkbox"/> Skype <input type="checkbox"/> Zoom <input type="checkbox"/> Others.....
16	Issuing/Revision Date	January, 2022

17. Course Coordinator:

Name: **Prof. Hosam Titi**
Office number: **2 - Green house**
Email: htiti@ju.edu.jo
Phone number: **22384**

Contact hours: **10.30 – 14.30 (working week days).**
Students are also welcomed at any time but they are encouraged to schedule meetings.
Or use MS Teams class group to contact

18. Other instructors:

Name:
Office number:
Phone number:
Email:
Contact hours:

19. Course Description:

The course is designed to introduce the students to the principles of Meat Animals Production. It includes all factors affecting the production and the meat quality. Moreover, the course will cover principles of selection, improving reproductive performance, veal and feedlot production, and meat grades and cuts. Finally, we will take a look over the NRC of beef cattle and some of the components of herd health managements operations.

20. Course aims and outcomes:

A- Aims:

The aim of this course is to provide a deep understanding on basic dairy cattle nutrition and main factors affecting and participating in it.

Course outcome

- 1- Know Breeds & Types of Meat Animals.
- 2- Knowledge of the basic tools of genetic improvement of meat animals.
- 3- Understanding the factors affecting reproductive efficiency.
- 4- Gain information on control and manipulation of growth and development in meat animals.
- 5- Acquire information on methods of slaughtering and carcass preparations and cuts.
- 6- Learn concepts of meat quality and meat grading for different meat animals and meat defects.

Learn the grades and types of meat and its quality.

B- Students Learning Outcomes (SLOs):

Upon successful completion of this course, students will be able to:

Course SLOs	Program ILOs*							
	ILO (1)	ILO (2)	ILO (3)	ILO (4)	ILO (5)	ILO (6)	ILO (7)	ILO (A)
Know Breeds & Types of Meat Animals.	X	X					X	
Knowledge of the basic tools of genetic improvement of meat animals.	X		X				X	
Understanding the different aspects of Reproduction & Reproductive Efficiency of meat animals.	X	X		X				
Get knowledge of feeding and nutritional aspects of meat animals including ration formulation, feed additives and metabolic disorders.	X	X		X		X		X
Gain information on control and manipulation of growth and development in meat animals and how this change body composition of meat, fat and bones with concepts of growth measurements of life animals and carcasses.				X		X	X	X
Acquire information on methods of slaughtering and carcass preparations and cuts.				X	X	X		X
Learn concepts of meat quality and meat grading for different meat animals and meat defects.			X	X			X	X

*** Program ILOs:**

ILO (1): Demonstrate a deep understanding of the basic principles in the various areas of livestock production; including nutrition, physiology, genetics, health and management.

ILO (2): Apply the acquired knowledge in various areas of livestock production.

ILO (3): Utilize critical thinking and logical reasoning in addressing issues related to livestock production.

ILO (4): Communicate effectively with a wide range of related stakeholders and provide appropriate extension services.

ILO (5): Apply the principles of public safety and environmental protection.

ILO (6): Acquire and apply practical skills along with keeping up with recent advances in livestock production.

ILO (7): Identify basic principles of research methodology and evidence-based decision making.

ILO (8): Abide by professional, ethical and legal considerations relevant to the livestock production.

21. Topic Outline and Schedule:

Week	Lecture	Topic	Intended Learning Outcome	Learning Methods (Face to Face/Blended/ Fully Online)	Platform	Synchronous / Asynchronous Lecturing	Evaluation Methods	Resources
1	1 2 3	Introduction Classification Breeds & Types.	1, 2	Face to Face	MS Teams	Synchronous	Assignments & quizzes	
2	4 5 6	Major Beef breed and their features. Dairy- beef concept.	2,7	Face to Face	MS Teams + Moodle	Synchronous	Assignments & quizzes	
3	7 8 9	Genetic Improvement and main traits	1, 3, 4	Face to Face	MS Teams + Moodle	Synchronous	Assignments & quizzes	
4	10 11 12	Crossing systems for meat animals.		Face to Face	MS Teams + Moodle	Synchronous	Assignments & quizzes	
5	13 14 15	1st Exam Reproduction & Reproductive Efficiency	1, 2, 4	Face to Face	MS Teams + Moodle	Synchronous	Assignments & quizzes	
6	16 17	Nutrition NRC of Beef Cattle		Face to Face	MS Teams + Moodle	Synchronous	Assignments & quizzes	
7	18 19	Nutrition NRC of Beef Cattle		Face to Face	MS Teams + Moodle	Synchronous	Assignments & quizzes	
8	20 21	Feed Additives	4, 5	Face to Face	MS Teams + Moodle	Synchronous	Assignments & quizzes	
9	22 23	Metabolic Disorders Growth,	1, 2, 4	Face to Face	MS Teams + Moodle	Synchronous	Assignments & quizzes	
	24 25 26 27	Development & Measurement of Growth	4, 6, 8	Face to Face	MS Teams + Moodle	Synchronous	Assignments & quizzes	
10	28	2nd exam	4, 5, 6, 8	Face to Face	MS Teams + Moodle	Synchronous	Assignments & quizzes	
	29 30	Slaughtering and main meat cuts		Face to Face	MS Teams + Moodle	Synchronous	Assignments & quizzes	
11	31 32 33	Slaughtering and main meat cuts	4, 5, 6, 8	Face to Face	MS Teams + Moodle	Synchronous	Assignments & quizzes	

12	34 35 36	Carcass Evaluation & Meat Quality.	3, 4, 7, 8	Face to Face	MS Teams + Moodle	Synchronous	Assignments & quizzes	
13	37 38 39	Carcass Evaluation & Meat Quality.		Face to Face	MS Teams + Moodle	Synchronous	Assignments & quizzes	
14	40 41 42	Carcass Evaluation & Meat Quality.		Face to Face	MS Teams + Moodle	Synchronous	Assignments & quizzes	
15	43 44 45	Health Management.	1, 2, 4, 8	Face to Face	MS Teams + Moodle	Synchronous	Assignments & quizzes	
16	46	Final Exam						

22. Evaluation Methods:

Opportunities to demonstrate achievement of the SLOs are provided through the following assessment methods and requirements:

Evaluation Activity	Mark	Topic(s)	SLOs	Period (Week)	Platform
Midterm Exams	30%	1 st Exam cover material up to Crossing systems. 2 nd Exam cover material up to Development & Measurement of Growth. Each exam accounts 15 % of your grade.	See the students learning outcomes (SLOs) table	5 th & 10 th week	Face to Face
HW and assignments	20%	Students will have HW, each will be graded out of 10. Average of each part will be added to get your grade out of 20%.		Upon request	Face to Face
Final Exam	50%	All covered topics		16 th week	Face to Face

23. Course Requirements

Students should have a computer, webcam, internet connection, account on a specific software/platform...etc.):

24. Course Policies:

A- Attendance policies:

Each student is expected to attend all classes & take their own notes (part from the exam). Absence shall not exceed **15%**. If a student is absent from class, it is his responsibility to get the material that was missed. You must get any handouts or notes from your classmates.

B- Absences from exams and submitting assignments on time:

Exams will consist of **Essay questions and/or multiple choice**. Exams will cover all material presented for each section. Make-up exams will only be for students with an excused absence and supporting documentation. Scheduling of a make-up exam will vary depending upon available dates/times.

C- Health and safety procedures:

Students should follow the Jordanian government guide

D- Honesty policy regarding cheating, plagiarism, misbehavior:

Academic dishonesty will **NOT** be tolerated. This includes cheating, fabrication or falsification, plagiarism, abuse of academic materials, complicity in academic dishonesty, falsifying grade reports, and misrepresentation to avoid academic work. Evidence of any form of dishonesty will result in all involved students zero grade for any associated exam, or assignment.

E- Grading policy:

2 Mid-exams (15% each)	30%
HW and assignments	20%
Final Exam	50%
Total Points	100%

F- Available university services that support achievement in the course:

Students account on E-learning, and Microsoft teams

Grade Scale:							
<45	F	54-56	D+	64-66	C+	74-76	B+
46-49	D-	57-59	C-	67-69	B-	77-79	A-
50-53	D	60-63	C	70-73	B	80-100	A

25. References:

A- Required book(s), assigned reading and audio-visuals:

- Beef Production and Management Decisions", 4/E. 2003. **Thomas G. Field & Robert W. Taylor**, ISBN: 0-13-088879-6, Prentice Hall.
- NRC, **Beef cattle requirements**, 7th revised ed., 1996. Updated 2000. National academy press.

B- Recommended books, materials and media:

Internet publications

Sheet hand-outs.

PDF copies of all class material is also available.

26. Additional information:

Name of Course Coordinator: Prof. Hosam Titi	Signature: -----	Date: 13/7/2021
Head of Curriculum Committee/Department: -----	Signature: -----	
Head of Department: -----	Signature: -----	
Head of Curriculum Committee/Faculty: -----	Signature: -----	