Submit original with signatures + 1 copy + electronic copy to Faculty Senate (Box 7500). See http://www.uaf.edu/ufasng/faculty-senate/curriculum/course-degree-procedures/ for a complete description of the rules governing curriculum & course changes.

TRIAL COURSE OR NEW COURSE PROPOSAL

SUBMITTED BY:

Department: Veterinary Medicine
Prepared by: Cathy Griseto
cagriseto@alaska.edu
Faculty Contact: Arleigh Reynolds, Assoc Dean Vet Med

College/School: CNSM
Phone: 474-1928

1. ACTION DESIRED
(CHECK ONE):
Trial Course [ ] New Course [x]

2. COURSE IDENTIFICATION:

Dept: DVM Course #: 648
No. of Credits: 2

Justify upper/lower division status & number of credits:
Professional Program required course - see CSU syllabus attached

3. PROPOSED COURSE TITLE:
Food Animal Production & Food Safety

4. To be CROSS LISTED? [YES/NO]

If yes, Dept:

NOTE: Cross-listing requires approval of both departments and deans involved. Add lines at end of form for additional required signatures.

5. To be STACKED? [YES/NO]

If yes, Dept:

How will the two course levels differ from each other? How will each be taught at the appropriate level?

Stacked course applications are reviewed by the (Undergraduate) Curricular Review Committee and by the Graduate Academic and Advising Committee. Creating two different syllabi-undergraduate and graduate versions-will help emphasize the different qualities of what are supposed to be two different courses. The committees will determine: 1) whether the two versions are sufficiently different (i.e., is there undergraduate and graduate level content being offered); 2) are undergraduates being overtaxed?; 3) are graduate students being undertaxed? In this context, the committees are looking out for the interests of the students taking the course. Typically, if either committee has qualms, they both do. More info online - see URL at top of this page.

6. FREQUENCY OF OFFERING:
Spring each year
Fall, Spring, Summer (Every, or Even-numbered Years, or Odd-numbered Years) - or As Demand Warrants

7. SEMESTER & YEAR OF FIRST OFFERING
(AY2013-14 if approved by 3/1/2013;
otherwise AY2014-15)
AY2015-2016

8. COURSE FORMAT:

NOTE: Course hours may not be compressed into fewer than three days per credit. Any course compressed into fewer than six weeks must be approved by the college or school's curriculum council. Furthermore, any core course compressed to less than six weeks must be approved by the Core Review Committee.

COURSE FORMAT: (check all that apply)
[ ] 1 [ ] 2 [ ] 3 [x] 4 [ ] 5 [ ] 6 weeks to full semester

OTHER FORMAT (specify)

Mode of delivery (specify lecture, field trips, labs, etc)
Lecture

RECEIVED
AUG -5 2014
Dean's Office
College of Natural Science & Mathematics
9. CONTACT HOURS PER WEEK: 2 LECTURE hours/weeks () LAB hours/week 0 PRACTICUM hours/week
Note: # of credits are based on contact hours. 800 minutes of lecture=1 credit. 2400 minutes of lab in a science course=1 credit. 1600 minutes in non-science lab=1 credit. 2400-4800 minutes of practicum=1 credit. 2400-8000 minutes of internship=1 credit. This must match with the syllabus. See http://www.usf.edu/westp/faculty-senate/curriculum/course-degree-procedures/guidelines-for-computing/ for more information on number of credits.
OTHER HOURS (specify type)

10. COMPLETE CATALOG DESCRIPTION including dept., number, title, credits, credit distribution, cross-listings and/or stacking (50 words or less if possible):
Example of a complete description:
FISH 487 W, O Fisheries Management
3 Credits Offered Spring
Theory and practice of fisheries management, with an emphasis on strategies utilized for the management of freshwater and marine fisheries. Prerequisites: COMM F131X or COMM F141X; ENGL F111X; ENGL F211X or ENGL F213X; ENGL F414; FISH F425; or permission of instructor. Cross-listed with NRM 487. (3+0)
DVM 648 Department of Veterinary Medicine
2 Credit Offered Spring
Food Animal Production and Food Safety
Help the student achieve an understanding of food animal agriculture and the basis for participating in some of the important public discourse that faces our society now and in the future.
Pre-requisites: Successful completion of first Semester Veterinary Courses

11. COURSE CLASSIFICATIONS: Undergraduate courses only. Consult with CLA Curriculum Council to apply S or H classification appropriately; otherwise leave fields blank.
H = Humanities S = Social Sciences
Will this course be used to fulfill a requirement for the baccalaureate core? If YES, attach form.
YES: [ ] NO: [ ] X
IF YES, check which core requirements it could be used to fulfill:
0 = Oral Intensive, W = Writing Intensive, X = Baccalaureate Core Format 6 Format 7

11.A Is course content related to northern, arctic or circumpolar studies? If yes, a "snowflake" symbol will be added in the printed Catalog, and flagged in Banner.
YES [ ] NO [ ] X

12. COURSE REPEATABILITY:
Is this course repeatable for credit?
YES [ ] NO [ ] X
Justification: Indicate why the course can be repeated (for example, the course follows a different theme each time).

How many times may the course be repeated for credit?
TIMES
If the course can be repeated for credit, what is the maximum number of credit hours that may be earned for this course?
CREDITS
If the course can be repeated with variable credit, what is the maximum number of credit hours that may be earned for this course?
CREDITS

13. GRADING SYSTEM: Specify only one. Note: Changing the grading system for a course later on constitutes a Major Course Change - Format 2 form.
LETTER: [X] PASS/FAIL: [ ]
RESTRICTIONS ON ENROLLMENT (if any)

14. PREREQUISITES: Acceptance in Professional Veterinary Medical Program or permission of instructor

These will be required before the student is allowed to enroll in the course.

15. SPECIAL RESTRICTIONS, CONDITIONS: Professional Veterinary Medical program student or permission of instructor

16. PROPOSED COURSE FEES: TBD

Has a memo been submitted through your dean to the Provost for fee approval? Yes/No

17. PREVIOUS HISTORY

Has the course been offered as special topics or trial course previously? Yes/No

If yes, give semester, year, course #, etc.: 

18. ESTIMATED IMPACT

WHAT IMPACT, IF ANY, WILL THIS HAVE ON BUDGET, FACILITIES/SPACE, FACULTY, ETC.?

Professional Program approved by BOR, Chancellor and Provost – Impact on Animal Resource Center in year one depending upon renovation completion.

19. LIBRARY COLLECTIONS

Have you contacted the library collection development officer (kljensen@alaska.edu, 474-6695) with regard to the adequacy of library/media collections, equipment, and services available for the proposed course? If so, give date of contact and resolution. If not, explain why not.

No [x] Yes [ ]

Department will keep complete library of required course materials in AHRE office

20. IMPACTS ON PROGRAMS/DEPTS

What programs/departments will be affected by this proposed action?

Include information on the programs/departments contacted (e.g., email, memo)

Impact on Animal Resource Center facility in year one due to renovation completion. ARC contacted and approved (jeblake@alaska.edu)

21. POSITIVE AND NEGATIVE IMPACTS

Please specify positive and negative impacts on other courses, programs and departments resulting from the proposed action.

Biology & Wildlife, Chemistry or SNRE students may request admission to course for research or professional development. Vet Med will be providing curriculum in biomedical sciences which was not available previously.

JUSTIFICATION FOR ACTION REQUESTED

The purpose of the department and campus-wide curriculum committees is to scrutinize course change and new course applications to make sure that the quality of UAF education is not lowered as a result of the proposed change. Please address this in your response. This section needs to be self-explanatory. Use as much space as needed to fully justify the proposed course.

The course is required for first year veterinary students and the syllabus is provided by CSU CVMBS. The course has been approved by their accreditation requirements and will be offered at UAF as part of the 2+2 program (first two years at UAF and last two years at CSU).
APPROVALS: Add additional signature lines as needed.

Signature, Chair, Program/Department of: Veterinary Medicine
Date 7/7/14

Signature, Chair, College/School Curriculum Council for: CNSM
Date 10/2/14

Signature, Dean, College/School of: CNSM
Date 10/3/14

Offerings above the level of approved programs must be approved in advance by the Provost.

Signature of Provost (if above level of approved programs)

ALL SIGNATURES MUST BE OBTAINED PRIOR TO SUBMISSION TO THE GOVERNANCE OFFICE

Signature, Chair
Faculty Senate Review Committee: __Curriculum Review __Core Review
__GAAC __SADAC

ADDITIONAL SIGNATURES: (As needed for cross-listing and/or stacking)

Signature, Chair, Program/Department of:
Date

Signature, Chair, College/School Curriculum Council for:
Date

Signature, Dean, College/School of:
DVM 648 FOOD ANIMAL PRODUCTION AND FOOD SAFETY
SYLLABUS – Spring

Department of Veterinary Medicine, University of Alaska Fairbanks

1. Course Information:
   Title: Food Animal Production and Food Safety
   Number: DVM 648
   Credit: 2
   Prerequisites: Successful Completion of First Semester Veterinary Medical Program
   Location: TBD
   Meeting time: Two Lectures per week

2. Instructor Contact Information:
   Name: Dr. Lisa Lunn
   Office Location: 182 Arctic Health Research Building
   Office Hours: By appointment
   Office Phone: 474-7732
   Email: llunn2@alaska.edu

   Email is the best way to reach the instructor. You should receive a response to your email within 24 hours of
   when it is received. If you do not receive a reply within this time frame, assume the Email was not received
   and please resend your message.

3. Course Reading/Materials:
   There are three recommended texts for this course (information below). Supplemental reading material will
   be posted on Blackboard as needed.

   Textbook Title: Scientific Farm Animal Production
   Editors: Taylor and Field

   Textbook Title: Food Safety and Quality Assurance
   Editors: Hubbert, et al

   Textbook Title: Contemporary Issues in Animal Agriculture
   Editors: Cheeke

4. Course Description:
DVM 611 is the second semester of a four-course series in Foundations of Veterinary Medicine. The full course
series will encompass topics in Ethics, Communication, Physical Exam Skills, Surgical Skills, Clinical Reasoning
and Professional Development. This course will help you develop the professional skills necessary for the successful
practice of veterinary medicine, by providing opportunities for you to practice in these areas. The emphasis of
this course will be on self-directed learning, and encouraging YOU to take responsibility for your own learning.
5. Course Goals:
This course is designed to provide a basic understanding of food animal agriculture, food quality assurance, and the concepts surrounding the utilization of animals in agriculture practice. Presented information will include issues that veterinarians commonly deal with regarding client education, maintenance of animal health, and prevention of zoonotic disease as they relate to food producing animals. Traditional didactic lectures as well as small group work will provide foundation for meaningful discussion and understanding of the issues.

5. Course Goals:
Upon successful completion of the course the student should have an understanding of:
- Historical changes in animal agriculture and the evolution of world food systems
- Issues pertaining to farming and farmed animals (beef, dairy, small ruminant, swine, poultry, and non-traditional food animals)
- Animal handling and welfare
- Slaughter and euthanasia regulations
- Food harvest procedures and policies (milk, meat, and eggs)
- Foodborne and zoonotic diseases
- Management food quality and testing for food safety

6. Student Learning Outcomes:
- To gain an appreciation of the changes in livestock production agriculture, locally and globally
- Understand the characteristics of the various livestock industries and the issues presented regarding animal health and welfare
- To become aware of current animal handling and welfare issues faced by producers
- Understand the process of harvesting animal foods (meat, milk, eggs) from live animal to finished product
- Understand the management of food harvest and the aspects that can negatively affect animal health and food safety

7. Instructional Methods:
The course is designed to utilize didactic lectures, small group discussions, and formative assessments. Students are expected to read assigned material before the start of class so that classroom time can be spent on active discussion and problem solving of assigned material. On-line quizzes and homework assignments will be utilized throughout the course to assess student learning.

Blackboard (classes.uaf.edu) will be used for publishing of class notes, PowerPoints, supplemental reading material, as well as audio/visual teaching aids.

6. Course Calendar:
Course Details are being developed and will be provided as an addendum.

7. Course Policies:
- Attendance:
Students are expected to attend all classes. If you must miss a surgical skills, physical exam or small-animal handling lab due to an excused absence, you will need to attend a scheduled make-up lab during finals week. This will provide an opportunity to practice the skills and complete your task booklet. If you miss another activity (ethics, case-based discussion), you will be assigned an appropriate make-up activity in order to receive credit for the missed session.

- Classroom Behavior:
Any type of behavior in the classroom that is disruptive, distracting, or disrespectful to the instructor or to your fellow students will not be tolerated and will result in dismissal from the classroom. This includes, but is not
limited to, disrespectful comments, the use of tobacco products, consumption of food, use of cell phones or wireless devices, or use of any type of communicative device. All cell phones or other such devices must be turned off while in the classroom. Do not browse the Internet, text message or IM while in the classroom.

- Plagiarism:
  Plagiarism is the overt or covert use of other people’s work or ideas without acknowledgement of the source. This includes using ideas or data from a classmate or colleague without permission and acknowledgement, including sentences from journal articles in your writing without citing the author, or copying parts of a website into your essay. Plagiarism and cheating are serious offenses that violate the student code of conduct which may result in an “F” in the course and/or referral to the university disciplinary committee.

8. Evaluation:
Students will have the opportunity to earn 200 points in the course.

- Pre-lecture quizzes: 100 points
  - There will be 12 pre-lecture quizzes that reflect assigned reading material. Each quiz is worth 10 points, with the two lowest scoring quizzes being dropped from the final calculated grade.
  - No Make-Up Quizzes! All quizzes must be taken at the scheduled time. NO EXCEPTIONS! Quizzes cannot be taken before or after the scheduled date/time. A missed quiz can be used as a dropped quiz at the end of the semester.
  - Quizzes are to be taken independently. Cheating will result in a grade of zero for the quiz and the incident will be reported to the university disciplinary committee.

- Homework assignments: 100 points
  - There will be 10 homework assignments reflecting material presented in class. All homework assignments count toward the final grade.

- Grading Scale: Grades will be calculated on a 100-point scale

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<thead>
<tr>
<th>Letter Grade</th>
<th>Numeric Score</th>
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<tbody>
<tr>
<td>A/A+</td>
<td>93 – 100%</td>
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<tr>
<td>A-</td>
<td>90 – 92.9%</td>
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<tr>
<td>B+</td>
<td>87 – 89.9%</td>
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<tr>
<td>B</td>
<td>83 – 86.9%</td>
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<tr>
<td>B-</td>
<td>80 – 82.9%</td>
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<td>C+</td>
<td>77 – 79.9%</td>
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<td>C</td>
<td>70 – 76.9%</td>
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<td>D</td>
<td>65 – 69.9%</td>
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<tr>
<td>F</td>
<td>&lt;65%</td>
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- No Make-Up Exams:
  All exams must be taken at the scheduled time. NO EXCEPTIONS! Exams cannot be taken before or after the scheduled date/time. If you miss an exam, you will receive a zero as your grade. *Note: If you have a conflict due to a university-sponsored event, you must notify me prior to the exam with a confirmation letter from University authority.

9. Support Services:
If you require more assistance than can be provided in class, and office hours, you may want to contact Student Support Services (http://www.uaf.edu/sssp/) or the Department of Veterinary Medicine for assistance.

10. Disability Services:
All students, including those with disabilities, are welcome in this course, and we are committed to providing equal access to this course for all students. If you have a disability (including learning disabilities) please inform us during the first week of class so that we can accommodate your specific needs. If you have not already done so, you will also need to contact UAF's Office of Disabilities Services (474-7043). Everyone
should have the opportunity to participate fully in the course and to complete assignments and exams to the best of their ability. If accommodations are needed to enable you to do so, we will gladly work with you to provide them.

Tentative Lecture Schedule

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<thead>
<tr>
<th>Lecture</th>
<th>Lecture Topics</th>
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<tbody>
<tr>
<td>1</td>
<td>Evolution of world agriculture</td>
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<tr>
<td>2</td>
<td>Animal production systems</td>
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<td>3</td>
<td>Animal production systems</td>
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<td>4</td>
<td>Feeds and feeding systems</td>
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<td>5</td>
<td>Livestock handling</td>
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<td>6</td>
<td>Livestock welfare</td>
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<td>7</td>
<td>Small Ruminant production</td>
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<td>8</td>
<td>Small Ruminant production</td>
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<td>9</td>
<td>Beef production</td>
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<td>10</td>
<td>Beef production</td>
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<td>11</td>
<td>Dairy production</td>
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<td>Dairy production</td>
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<td>13</td>
<td>Swine production</td>
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<td>14</td>
<td>Swine production</td>
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<td>15</td>
<td>Poultry production</td>
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<td>16</td>
<td>Non-traditional Food Animal production</td>
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<td>17</td>
<td>Milk harvest</td>
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<td>18</td>
<td>Milk harvest</td>
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<td>19</td>
<td>Slaughter/Euthanasia</td>
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<td>20</td>
<td>Meat harvest</td>
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<td>21</td>
<td>Meat harvest</td>
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<td>22</td>
<td>Organic food processing</td>
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<td>23</td>
<td>Food product harvesting and processing</td>
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<td>24</td>
<td>Food product harvesting and processing</td>
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<td>25</td>
<td>Foodborne disease</td>
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<td>26</td>
<td>Foodborne disease</td>
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<td>27</td>
<td>Feed additives</td>
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<tr>
<td>28</td>
<td>Food safety testing</td>
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<tr>
<td>29</td>
<td>Food quality and safety management</td>
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<td>30</td>
<td>Food quality and safety management</td>
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