

**ANSC 274**  
**Principles of Dairy Production**  
**Spring 2012**

**Instructor:** Wes Schager  
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**Office Hours:** Tuesday/Thursday 9:00-9:30 am, Tuesday 10:30 am - 1:30 pm or by appointment

**Schedule:** *Lecture:* Tuesday/Thursday 8:00-8:50, Plumas 329  
*Laboratory:* Tuesday 2:00-4:50, Dairy Unit

**Text:** Most reading will be assigned from pertinent, timely trade articles that will be provided on Blackboard or via a link to a website. It is your job to check Blackboard for assigned readings. This material will be required reading.

**Course Content:** The primary objective of this course is to allow students to understand the inner workings of a dairy as well as the various products generated. Following an introduction to the dairy industry within California and the United States, dairy production at individual site level will be examined closely. Dairy physiology, health, nutrition, equipment, housing, breeding, records, selection, and management will all be addressed.

Direct instruction with Power Point presentations will be utilized in lecture. Tours to nearby dairy facilities, guest speaker presentations, and hands-on experiences at CSU, Chico's Dairy will provide unique and dynamic learning experience the students.

**Course Grading:** *Remember—students earn grades, teachers merely assign them, do your best at all times.*

Attendance at lectures and labs is required due to the nature of this course. Quizzes will cover all material presented up to the day of the quiz. The final is cumulative.

Labs	15 @ 20 pts	300 pts
Quizzes	7 @ 50 pts	350 pts
Current event		50 pts
Final ( <i>cumulative</i> )		150 pts
<b>Total</b>		<b>850 points</b>

**Grade Scale:**

A ≥ 93%	B ≥ 83%	C ≥ 73%	D ≥ 60%
A- ≥ 90%	B- ≥ 80%	C- ≥ 70%	F < 60%
B+ ≥ 87%	C+ ≥ 77%	D+ ≥ 67%	

**Current Event:** Every day, lecture we will begin with a dairy-related current event presented by a class member. Each student in class will be responsible for one presentation; the instructor will assign presentation days at the beginning of the semester. The student is responsible for the following: choosing and thoroughly researching current event, typing and e-mailing current event summary to the instructor by the day of presentation, and clearly discussing current event with class (PPT's not necessary). Current dairy events are worth 50 points: 25 for the typed summary and 25 points for the verbal presentation. ***Please note that information from current event topics is fair game for quizzes so it is important to take notes from each of your peer's topics.***

**Course Policies:**

- **Students are expected to turn off cell phones and other electronic devices during class time** (taking notes directly into a laptop computer is acceptable). The instructor has the right to excuse student(s) from lecture/lab if they are inappropriately using electronic devices during class.
- Inappropriate or disruptive behavior will not be tolerated, nor will lewd or foul language.
- The class follows the standards set in the ***Code of Students Rights and Responsibilities (EM 96-38)*** and students are subject to disciplinary action for violation of that code.
- Cheating is not tolerated. Anyone suspected of such act will be reported to student judicial affairs and receive an F for the course.
- Be respectful and considerate of other students
- Be respectful and considerate of instructors and guest speakers.

**Please review the following document for course policies common to all ag classes:**  
[http://www.csuchico.edu/ag/\\_assets/documents/syllabi/COACCommonSyllabusPolicies.pdf](http://www.csuchico.edu/ag/_assets/documents/syllabi/COACCommonSyllabusPolicies.pdf)

**Lecture & Lab Schedule-** schedule/topics subject to change

Date	D	Week	LECTURE	LAB	ASSESSMENT
1/24	T	1	Dairy Industry Overview	Farm Tour: Dairy Unit Walk Through &	
1/26	Th			Dairy Terminology	
1/31	T	2	Lifecycle of Dairy Animal	Dairy Tour/James Garner	
2/2	Th		Sectors of Working Dairy		Quiz
2/7	T	3	Milk and Milk Products	Dairy Product Evaluation	
2/9	Th				
2/14	T	4	Dairy Product Marketing	Guest Speaker	
2/16	Th				Quiz
2/21	T	5	Lactation Physiology	Milking Parlor	
2/23	Th				
2/28	T	6	Dairy Housing & Equipment	Dairy Tour	
3/1	Th				Quiz
3/6	T	7	Nutrition (Feedstuffs)	Ration Evaluation	
3/8	Th				
3/13	T	8	Dairy Cattle Selection	Dairy Cattle Evaluation, Body Condition Scoring	
3/15	Th			Hoard's Dairyman Contest	Quiz
3/20	T		SPRING BREAK	SPRING BREAK	
3/22	Th				
3/27	T	9	Dairy Calves	Calf Care and Feeding	
3/29	Th				
4/3	T	10	Dairy Heifers	Heifer Evaluation, Growth Measurements	
4/5	Th				Quiz
4/10	T	11	Dairy Herd Health	Dehorning, Vaccinations	
4/12	Th				
4/17	T	12	Organic Dairy Farming	Pasture Management	
4/19	Th				Quiz
4/24	T	13	Dairy Records	DHIA	
4/26	Th				
5/1	T	14	Reproduction, Bull Selection	Breeding	
5/3	Th				Quiz
5/8	T	15	Dairy Course Review	Milking Shift Credit	
5/10	Th				
5/15	T	16	<b>FINAL EXAM Tues 10-11:50 AM</b>		Cumulative Test