UNIVERSITY OF THE FRASER VALLEY

ORIGINAL COURSE IMPLEMENTATION DATE: September 2009
REVISED COURSE IMPLEMENTATION DATE: September 2026
COURSE TO BE REVIEWED (six years after UEC approval)**:** April 2032
Course outline form version: 29/08/2024

OFFICIAL UNDERGRADUATE COURSE OUTLINE FORM

Note: The University reserves the right to amend course outlines as needed without notice.

Course Code and Number: AGRI 256	**Number of Credits:** 3 Course credit policy (105)
Course Full Title: Monogastric Animal Production **Course Short Title:** Monogastric Animal Production	
Faculty: Faculty of Science	**Department/School:** Agriculture Technology

Calendar Description:

Focuses on nutrition, genetics, welfare, and common diseases of monogastrics, such as poultry and swine. Differences in the marketing of supply managed versus unregulated commodities will be explored.

Note: Field trips during class time will be required. Please check with the department for details.

Prerequisites (or NONE):	None.
Corequisites (if applicable, or NONE):	None.
Pre/corequisites (if applicable, or NONE):	None.

Antirequisite Courses *(Cannot be taken for additional credit.)*

Former course code/number: **AGRI 139**

Cross-listed with:

Equivalent course(s):

(If offered in the previous five years, antirequisite course(s) will be included in the calendar description as a note that students with credit for the antirequisite course(s) cannot take this course for further credit.)

Typical Structure of Instructional Hours

Lecture/seminar	33
Supervised laboratory hours (science lab)	12
Total hours	**45**

Scheduled Laboratory Hours

Labs to be scheduled independent of lecture hours: **No**

Course Details

Special Topics course: **No**
(If yes, the course will be offered under different letter designations representing different topics.)

Directed Study course: **No**
(See policy 207 for more information.)

Grading System: **Letter grades**

Delivery Mode: **Face-to-face only**

Expected frequency: **Every other year**

Maximum enrolment (for information only)**: 36**

Prior Learning Assessment and Recognition (PLAR)

PLAR is available for this course.

Transfer Credit *(See **bctransferguide.ca**.)*

Transfer credit already exists: **No**

Submit outline for (re)articulation: **Yes**
(If yes, fill in transfer credit form.)

Department approval	**Date of meeting:**	December 5, 2025
Faculty Council approval	**Date of meeting:**	January 9, 2026
Undergraduate Education Committee (UEC) approval	**Date of meeting:**	April 24, 2026

Learning Outcomes *(These should contribute to students' ability to meet program outcomes and thus Institutional Learning Outcomes.)*

1. Describe the production cycle, nutrition, genetics, and basic husbandry practices of poultry and swine in modern agricultural systems.
2. Compare poultry and swine industry structure, regulations, and marketing strategies in Canada—including supply management—with those in selected international markets.
3. Identify common diseases, welfare considerations, and biosecurity practices relevant to monogastric livestock operations.
4. Explain how economic, cultural, and societal factors shape global monogastric food systems and consumer demand.
5. Demonstrate foundational hands-on animal care skills.

Recommended Evaluation Methods and Weighting *(Evaluation should align to learning outcomes.)*

Quizzes/tests/midterm:	20%	Final exam:	40%	Assignments:	40%
[click to select]	%	[click to select]	%	[click to select]	%

Details:

One of the assignments is an Animal Care Log, in which students will develop a reflective log documenting their days and hours spent doing animal care and barn chores in the UFV Demonstration Barn (20%).

NOTE: The following sections may vary by instructor. Please see course syllabus available from the instructor.

Typical Instructional Methods *(Guest lecturers, presentations, online instruction, field trips, etc.)*

Texts and Resource Materials *(Include online resources and Indigenous knowledge sources. Open Educational Resources (OER) should be included whenever possible. If more space is required, use the Supplemental Texts and Resource Materials form.)*

	Type	Author or description	Title and publication/access details	Year
1.	Online resource	National Farm Animal Care Council	Codes of Practice for Pigs, and Chickens, Turkeys and Breeders, Pullets and Laying Hens	Current
2.	Online resource		Merck Veterinary Manual https://www.merckvetmanual.com/	Current
3.	Textbook	Patience and Thacker	Swine Nutrition Guide	Current
4.	Textbook		Poultry Production 12th edition	Current
5.	Textbook		Poultry Nutrition Handbook	Current

Required Additional Supplies and Materials *(Software, hardware, tools, specialized clothing, etc.)*

Supplies – Coveralls, boots, calculator, notebook, transportation to field trips

Course Content and Topics

- Overview of the poultry industry, marketing boards, and consumer trends
- Overview of the swine industry, import and export market, and consumer trends
- Supply management in Canada — quota, pricing mechanisms, and policy
- Global poultry and swine production - unregulated, export-driven, and alternative market models
- Value chains, production stages, and key stakeholders
- Genetics, breeding systems and selection goals
- Nutrition fundamentals and feeding strategies for poultry and swine
- Monogastric digestive physiology
- Overview of housing, husbandry, and technology in commercial poultry and swine production
- Health management and common diseases
- Regulatory frameworks and certification— food safety, traceability, and animal care
- Economics, societal expectations, and public trust
- Future trends and emerging challenges in monogastric production