



South Central College

SWPR 1000 Introduction to U. S. Pork Production

Course Outcome Summary

Course Information

Description	This course will provide an overview and introduction to the current U.S. Pork Industry. The course will cover industry trends and statistics, production systems, ethical production principles, Good Production Practices (GPP), and support systems. The course will also focus on health concerns, alternative production systems, production records and financial analysis. Additionally, a discussion on meat quality and consumer issues related to food safety and animal welfare will be addressed. Current industry issues related to the Show and Seed Stock businesses will be covered as well. (Prerequisites None).
Total Credits	2
Total Hours	32
Prior Learning Assessment	College Competency Test

Types of Instruction

Instruction Type	Credits/Hours
Lecture	2/32

Pre/Corequisites

None

Institutional Core Competencies

Communication - Students will be able to demonstrate appropriate and effective interactions with others to achieve their personal, academic, and professional objectives.

Critical and Creative Thinking - Students will be able to demonstrate purposeful thinking with the goal of using a creative process for developing and building upon ideas and/or the goal of using a critical process for the analyzing and evaluating of ideas.

Cultural Competence - Students will be able to demonstrate an attitude of personal curiosity, a rising knowledge of cultures, and an evolving range of skills for living and working among others with other worldviews and ways of life.

Course Competencies

1. Describe the current swine industry trends, statistics, and structure

Learning Objectives

Describe swine industry structure.
Review economic impact of swine industry.
Describe pork production trends.
Describe pork production organizations.

2. Explain industry production systems

Learning Objectives

Describe production phases.
Explain reproductive systems used in the industry.
Describe reproductive management techniques.
Describe farrowing management considerations.
Describe wean pig management considerations.

3. Describe ethical principles and production practices

Learning Objectives

Explain ethical principles of pork production.
Describe Good Production Practices.
Describe nutrient management plans.

4. Explain consumer's role in meat industry

Learning Objectives

Describe consumer buying preferences.
Describe packer audit requirements.
Describe international market buying considerations.

5. Explain pork business considerations

Learning Objectives

Describe business records.
Describe enterprise financial analysis.
Identify industry break-even projections.

6. Describe alternative or niche production industry

Learning Objectives

Describe niche pork markets.
Describe alternative pork production systems.
Compare production alternative system economics.
Describe seed stock and show pig businesses.

7. Describe industry health considerations

Learning Objectives

Describe major health issues.
Describe biosecurity measures.

8. Describe industry support systems

Learning Objectives

Identify support needs of swine industry.
Describe industry logistics for inputs and outputs.

9. Examine employment opportunities connected to swine production industry

Learning Objectives

Identify production industry careers.
Describe industry support careers.
Interview industry professionals.

SCC Accessibility Statement

South Central College strives to make all learning experiences as accessible as possible. If you have a disability and need accommodations for access to this class, contact the Academic Support Center to request and discuss accommodations. North Mankato: Room B-132, (507) 389-7222; Faribault: Room A-116, (507) 332-7222.

Additional information and forms can be found at: www.southcentral.edu/disability

This material can be made available in alternative formats by contacting the Academic Support Center at 507-389-7222.