

# Faculty of Science and Faculty of Graduate Studies Course Syllabus Department of Biology

## MARI 3604.03 - BIOL 5604.03

## Field Aquaculture (Online)

Summer 2021, SEASIDE

(April 26 to May 11, 2021)

Instructor: Dr. Diego Ibarra | email: Diego.Ibarra@dal.ca | Office: LSC-3625 (Oceanography)

Questions MUST be posted in Brightspace's Discussion boards (see

guidelines below). Only use email for private/personal matters.

**TA:** Jessica Bennett | email: <u>js344308@dal.ca</u>

Time zone: All times (syllabus, Brightspace, calendar, etc.) are in Atlantic Daylight Time (ADT, UTC-3)

## **Course Description**

This course teaches students aquaculture techniques through online "virtual field trips" to several aquaculture facilities in the Maritimes and around the World (e.g. farms, hatcheries, etc.). The "virtual field trips" consist of online video-calls with aquaculture farmers, where students can ask questions in real-time, but also include curated PowerPoint presentations with photos and videos that can be studied asynchronously.

Last year we "virtually-visited" a pearl farm in Tahiti, tilapia farms in Alberta and Ghana (Africa), salmon farms in Scotland and New Your State, oyster farms in BC and Nova Scotia, an organic seaweed farm in Main, a seahorse farm in Hawaii, and more. We hope to have more farms this year.

#### **Course Prerequisites:**

Undergraduate	Graduate
BIOL 2003.03 – Animal Diversity	
OR	Instructor's approval
Instructor's approval	mstructor's approval
Recommended: MARI 3602.03 Introduction to	
Aquaculture	

## Key knowledge or skills expected of students coming into the course

• Students should be familiar with the basic concepts of aquaculture and the diversity of animal life.

#### **Course Goals and Outcomes**

- Describe aquaculture techniques, methods and processes employed in the Maritime provinces of Canada
- Identify culturing techniques to grow microalgae, rotifers, artemia and other aquatic species
- Compare techniques used in the research and culturing of shellfish and finfish species



- Describe skills used in the cleaning and processing of aquaculture species
- Recognize techniques for assessment and monitoring of water quality

#### **Course Materials**

Class notes: Class notes are posted on BrightSpace.

**OneDrive:** Photos, videos and other documents will also be posted in a OneDrive folder (link to folder is in Brightspace). This folder also will be used to back up your work.

**Announcements:** Electronic announcements and additional material will be posted on BrightSpace. Students should check the site frequently.

**Text book:** There is no textbook required for this course.

## Other suggested resources:

Aquaculture. Farming Aquatic Animals and Plants. 2nd edition 2012. J. Lucas and	SH 21 A68 2003
P. Southgate (Editors), 629 pp.	
Encyclopedia of Aquaculture. (2000). R. Stickney (Editor)	SH 20.3 E53
Principles of Aquaculture. R Stickney	SH 135 S74 1994
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Introduction to aquaculture. M. Landau	SH 135 L36 1992
Ecological Aquaculture. The evolution of the blue revolution B. Costa-Pierce	SH 135 E35 2002
Cold-water aquaculture in Atlantic Canada A. Boghen	SH 37 C64 1995

### **Course Assessment**

Course Assessment			
	Weight (% of final grade)		
Component*	Undergrad	Graduate	Date
Quizzes*	40	30	
Farm report °	(adds to 55)	(adds to 46)	
- Outline ◊	5	5	
<ul><li>PowerPoint report (before tour) °</li></ul>	5	5	For specific due dates, please
- Recording of interview with farmer °	5	5	refer to the Detailed Schedule
- PowerPoint report (after tour - Final) o	20	15	table below (in the Course Con-
- Questions for students o	10	10	tent Section)
Final Exam*	15	10	
Research paper*	-	20	
TOTAL	/100	/100	

<sup>\*</sup> Individual work

## **Conversion of numerical grades to Final Letter Grades**

Undergraduate students follows the <u>Dalhousie Common Grade Scale</u>. Graduate students follows a more strict scale, where a minimum of 70% (B-) is required to pass.

	Undergraduate		Graduate			
%	Letter Grade	Grade Point Value	Definition	Letter Grade	Grade Point Value	Definition
90 - 100	A+	4.30	Exceptional	A+	4.30	Exceptional
85-89	A	4.00	Excellent	A	4.00	Excellent
80-84	Α-	3.70	Very Good	A-	3.70	Very Good
77-79	B+	3.30		B+	3.30	

<sup>&</sup>lt;sup>◊</sup> Teamwork



73-76	В	3.00	Good	В	3.00	Good
70-72	B-	2.70		B-	2.70	
65-69	C+	2.30	Satisfactory	F	0.00	Failure
60-64	С	2.00		F		
55-59	C-	1.70		F		
50-54	D	1.00	Marginal Pass	F		
<50	F	0.00	Failure	F		

#### **Course Policies**

**Discussion boards.** All questions MUST be posted in Brightspace's Discussion boards. Only use email for private/personal matters. Please follow the posting guidelines below:

- Before you post your question, <u>CHECK</u> if the question has already been asked/answered
- Post only ONE question per post. If you have multiple questions, post them in separate posts
- The post's TITLE should be your question
- If you know the answer to a question, please help by answering the post
- Be respectful and polite

**Participation.** You are expected to contribute to the discussion boards (questions **AND ANSWERS**). You are responsible for communicating (email, zoom, etc.) with your teammates. You are expected to participate in some of the real-time activities of the class, as explained below in the attendance section. If you do not participate accordingly, marks will be deducted.

**Attendance.** Many portions of this course are asynchronous (i.e. not in real-time) to enable you to do them at your time and at your own pace. Some other portions of this course are synchronous (i.e. in real-time, e.g. video-calls with farmers, socials, etc.). You are required to participate in the real-time events that are associated with your team (e.g. recording interview with your farmer). However, other real-time events are not mandatory, although you are encouraged to participate in as many real-time events as you can.

**Video-call protocols and etiquette.** Synchronous (i.e. real-time) events will require you to connect, via a link posted in Brightspace, to a "Zoom" video-call event (all time are in Halifax time, i.e., Atlantic Daylight Time, UTC-3) please be aware of time zones differences and follow the etiquette below:

- You are expected to have your camera ALWAYS On in a video-call, therefore:
  - Be mindful of your clothing and appearance
  - Be mindful of your background (virtual background is ok)
  - Silence your cellphone and other electronic devices
  - Advice your roommates about your video-call so they are also mindful
- Microphone off during video-calls except when talking

**Quizzes:** Online quizzes (approx. 10 minutes) will be applied to test the material from lectures and from the PowerPoints of different farms. Each quiz will be available for 24 hours. Students can answer the quiz at anytime during those 24 hours; however, there is set amount of time to answer the quiz once it is started, and there is only one attempt. Students are **required** to make and use a **hand-written "cheat-sheet"** for each Quiz. A **photo of the cheat-sheet must be uploaded to its corresponding Brightspace dropbox BEFORE you do the quiz.** Cheat-sheets not meeting specifications (see below) will result in a zero



grade in the corresponding quiz. Note that appropriate documentation (e.g. SDA form, doctor's note) is required to justify missed quizzes.

#### Cheat-sheet specifications:

- Cheat-sheets are personal. **Copying somebody else's cheat-sheet is a serious plagiarism offence** requiring the Instructor to report all involved parties to the Academic Integrity Office.
- Cheat-sheets MUST be hand-written on paper. Digitization, electronic manipulation, photocopying, photographing and/or printing of cheat-sheets is not allowed.
- Size: each cheat-sheet is limited to one side of a letter-sized sheet of paper.
- Content: Anything you want, but **must** demonstrate effort to synthetize lecture content.

NOTE: On your cheat-sheet, write your name, B00 number, date and Quiz number.

**Farm report:** The final project for this course is the production of a PowerPoint Report of a farm. This is a group project (~3 people per team), where each team will do a different farm. Below are details about this project:

• Details not available yet

**Final exam:** Exam is online, and format is multiple choice and/or short answers. You are allowed to use your cheat-sheets during the final exam (i.e. open book). Final will include material from the lectures, quizzes, and information from the PowerPoints reports (V2) of the farms. The Final Exam will be synchronous; time of day when the exam takes place will be determined later, depending on student availability.

## Research paper (Graduate students only)

Each graduate student needs to prepare a *Literature Review* "manuscript" following the "Review Articles" guidelines in the "Guide for Authors" from the journal Aquaculture. The manuscript must provide objective critical evaluation of the subject. It cannot consist solely of a summary of the available literature. Evaluation of the quality of existing data, the status of knowledge, and the research required to advance knowledge of the subject are essential.

Students are encouraged to discuss their interests and propose subject ideas to the instructor. However, the subject of the review will ultimately be appointed by the instructor. If the student is registered for the *Graduate Certificate in Aquaculture*, the subject of the review must also be approved by the Certificate Coordinator.

Rubric: Research paper (Graduate Students only)

Component		Comments	Weight (%)
Format		Manuscript must follow the formatting guidelines from the "Guide for Authors – Type of paper: Review Articles" from the journal Aquaculture <a href="https://www.elsevier.com/journals/aquaculture/0044-8486/guidefor-authors">https://www.elsevier.com/journals/aquaculture/0044-8486/guidefor-authors</a>	5%
Clarity		Writing style must be clear and concise. The main content must be divided using headings carefully chosen to assist the reader to understand the content	
Critical thinking		The manuscript cannot be a simple summary of literature. Students must demonstrate the ability to evaluate the quality of the available knowledge and to provide suggestions for further advance the subject	
Content	Title	Follow instructions in "Guide for Authors – Type of paper: Review Arti-	5%
	Abstract	cles" from the journal Aquaculture.	10%



Table of contents	https://www.elsevier.com/journals/aquaculture/0044-8486/guide-	5%
Introduction	<u>for-authors</u>	5%
Content sections		30%
Conclusions		10%
References		10%
	TOTAL:	100%

## **Course Content**

## **Detailed Schedule**

All dates and times are in (Halifax) <u>Atlantic Daylight Time</u> (UTC-3). Note that quizzes, exams and other due dates are shown in <u>red</u> and synchronous real-time events are shown in <u>blue</u>.

Day	Date	Topic
1	Mon	(11 am) Zoom meeting: Welcome and introduction to the course
	Apr 26	Lecture – Introduction to Aquaculture
		Lecture – Culture systems
		Students should:
		- Organize into teams
		<ul> <li>Research farm background information by reading farmer's websites, social media and uploaded content</li> </ul>
		<ul> <li>Download and test screen capturing software</li> </ul>
		- Start working "PowerPoint Report"
		Zoom meeting to ask questions and bounce ideas. See link and time in Brightspace
2	Tue	Quiz (Introduction to Aquaculture) - deadline: 11:59 pm ADT
	Apr 27	Quiz (Culture Systems) - deadline: 11:59 pm ADT
		Lecture – Live feed
		Continue work on "PowerPoint Report"
		Zoom meeting to ask questions and bounce ideas. See link and time in Brightspace
3	Wed	Quiz (Live Feed) - deadline: 11:59 pm ADT
	Apr 28	Virtual-tours of farms 1. See Brightspace for times and links to meetings
		Record interview with farmer (only teams with presenting farmers)
		Zoom meeting to discuss virtual-tours of farms 1. See Brightspace for times and links
		to meetings  Record discussion (only teams with presenting farmers)
4	Thu	Record discussion (only teams with presenting farmers)  Virtual-tours of farms 2. See Brightspace for times and links to meetings
4	Apr 29	Record interview with farmer (only teams with presenting farmers)
	Apr 23	Zoom meeting to discuss virtual-tours of farms 2. See Brightspace for times and links
		to meetings
		Record discussion (only teams with presenting farmers)
		Submit PowerPoint reports: Farms 1 (only teams with presenting farmers)
5	Fri	Virtual-tours of farms 3. See Brightspace for times and links to meetings
	Apr 30	Record interview with farmer (only teams with presenting farmers)
	•	Zoom meeting to discuss virtual-tours of farms 2. See Brightspace for times and links
		to meetings
		Record discussion (only teams with presenting farmers)
		Submit PowerPoint reports: Farms 2 (only teams with presenting farmers)
		Quiz (Farms 1) - deadline: 11:59 pm ADT
6	Sat	"Wild-card day" in case some farmers can only give us a tour during the weekend



	May 1	
7	Sun May 2	Day off
8	Mon May 3	Virtual-tours of farms 4. See Brightspace for times and links to meetings Record interview with farmer (only teams with presenting farmers) Zoom meeting to discuss virtual-tours of farms 2. See Brightspace for times and links to meetings Record discussion (only teams with presenting farmers) Submit PowerPoint reports: Farms 3 (only teams with presenting farmers) Quiz (Farms 2) - deadline: 11:59 pm ADT
9	Tue May 4	Virtual-tours of farms 5. See Brightspace for times and links to meetings Record interview with farmer (only teams with presenting farmers) Zoom meeting to discuss virtual-tours of farms 2. See Brightspace for times and links to meetings Record discussion (only teams with presenting farmers) Submit PowerPoint reports: Farms 4 (only teams with presenting farmers) Quiz (Farms 3) - deadline: 11:59 pm ADT
10	Wed May 5	Virtual-tours of farms 6. See Brightspace for times and links to meetings Record interview with farmer (only teams with presenting farmers) Zoom meeting to discuss virtual-tours of farms 2. See Brightspace for times and links to meetings Record discussion (only teams with presenting farmers) Submit PowerPoint reports: Farms 5 (only teams with presenting farmers) Quiz (Farms 4) - deadline: 11:59 pm ADT
11	Thu May 6	Virtual-tours of farms 7. See Brightspace for times and links to meetings Record interview with farmer (only teams with presenting farmers) Zoom meeting to discuss virtual-tours of farms 2. See Brightspace for times and links to meetings Record discussion (only teams with presenting farmers) Submit PowerPoint reports: Farms 6 (only teams with presenting farmers) Quiz (Farms 5) - deadline: 11:59 pm ADT
12	Fri May 7	Virtual-tours of farms 8. See Brightspace for times and links to meetings Record interview with farmer (only teams with presenting farmers) Zoom meeting to discuss virtual-tours of farms 2. See Brightspace for times and links to meetings Record discussion (only teams with presenting farmers) Submit PowerPoint reports: Farms 7 (only teams with presenting farmers) Quiz (Farms 6) - deadline: 11:59 pm ADT
13	Sat May 8	Submit PowerPoint reports: Farms 8 (only teams with presenting farmers) Quiz (Farms 7) - deadline: 11:59 pm ADT
14	Sun May 9	Day off
15	Mon May 10	Quiz (Farms 8) - deadline: 11:59 pm ADT Zoom meeting to ask questions and bounce ideas and wrap up course. See link and time in Brightspace
16	Tue May 11	Final exam – time to be determined



Tue May 18 Submit "Research paper" (only Graduate Students) - deadline: 11:59 pm ADT





## **University Policies and Statements**

## This course is governed by the academic rules and regulations set forth in the University Calendar and by Senate

## **Academic Integrity**

At Dalhousie University, we are guided in all of our work by the values of academic integrity: honesty, trust, fairness, responsibility and respect (The Center for Academic Integrity, Duke University, 1999). As a student, you are required to demonstrate these values in all of the work you do. The University provides policies and procedures that every member of the university community is required to follow to ensure academic integrity.

Information: https://www.dal.ca/dept/university\_secretariat/academic-integrity.html

## **Accessibility**

The Advising and Access Services Centre is Dalhousie's centre of expertise for student accessibility and accommodation. The advising team works with students who request accommodation as a result of a disability, religious obligation, or any barrier related to any other characteristic protected under Human Rights legislation (Canada and Nova Scotia).

Information: https://www.dal.ca/campus\_life/academic-support/accessibility.html

#### **Student Code of Conduct**

Everyone at Dalhousie is expected to treat others with dignity and respect. The Code of Student Conduct allows Dalhousie to take disciplinary action if students don't follow this community expectation. When appropriate, violations of the code can be resolved in a reasonable and informal manner—perhaps through a restorative justice process. If an informal resolution can't be reached, or would be inappropriate, procedures exist for formal dispute resolution.

**Code**: <a href="https://www.dal.ca/dept/university">https://www.dal.ca/dept/university</a> secretariat/policies/student-life/code-of-student-conduct.html

## **Diversity and Inclusion – Culture of Respect**

Every person at Dalhousie has a right to be respected and safe. We believe inclusiveness is fundamental to education. We stand for equality. Dalhousie is strengthened in our diversity. We are a respectful and inclusive community. We are committed to being a place where everyone feels welcome and supported, which is why our Strategic Direction prioritizes fostering a culture of diversity and inclusiveness

Statement: http://www.dal.ca/cultureofrespect.html

#### Recognition of Mi'kmaq Territory

Dalhousie University would like to acknowledge that the University is on Traditional Mi'kmaq Territory. The Elders in Residence program provides students with access to First Nations elders for guidance, counsel and support. Visit or e-mail the Indigenous Student Centre (1321 Edward St) (elders@dal.ca).

Information: <a href="https://www.dal.ca/campus">https://www.dal.ca/campus</a> life/communities/indigenous.html

Important Dates in the Academic Year (including add/drop dates)

https://www.dal.ca/academics/important\_dates.html

#### **University Grading Practices**

https://www.dal.ca/dept/university\_secretariat/policies/academic/grading-practices-policy.html

## Missed or Late Academic Requirements due to Student Absence (policy)

https://www.dal.ca/dept/university\_secretariat/policies/academic/missed-or-late-academic-requirements-due-to-student-absence.html



## **Student Resources and Support**

## Advising

General Advising https://www.dal.ca/campus life/academic-support/advising.html

Science Program Advisors: <a href="https://www.dal.ca/faculty/science/current-students/academic-advis-">https://www.dal.ca/faculty/science/current-students/academic-advis-</a>

ing.html

Indigenous Student Centre: https://www.dal.ca/campus life/communities/indigenous.html

Black Students Advising Centre: https://www.dal.ca/campus\_life/communities/black-student-advis-

ing.html

International Centre: https://www.dal.ca/campus life/international-centre/current-students.html

## **Academic supports**

Library: <a href="https://libraries.dal.ca/">https://libraries.dal.ca/</a>

Writing Centre: <a href="https://www.dal.ca/campus">https://www.dal.ca/campus</a> life/academic-support/writing-and-study-skills.html

Studying for Success: https://www.dal.ca/campus life/academic-support/study-skills-and-tutor-

ing.html

Copyright Office: https://libraries.dal.ca/services/copyright-office.html

Fair Dealing Guidelines https://libraries.dal.ca/services/copyright-office/fair-dealing.html

#### Other supports and services

**Student Health & Wellness Centre**: <a href="https://www.dal.ca/campus\_life/health-and-wellness/services-sup-port/student-health-and-wellness.html">https://www.dal.ca/campus\_life/health-and-wellness/services-sup-port/student-health-and-wellness.html</a>

Student Advocacy: https://dsu.ca/dsas

Ombudsperson: https://www.dal.ca/campus life/safety-respect/student-rights-and-responsibili-

ties/where-to-get-help/ombudsperson.html

## Safety

**Biosafety**: https://www.dal.ca/dept/safety/programs-services/biosafety.html

Chemical Safety: https://www.dal.ca/dept/safety/programs-services/chemical-safety.html

Radiation Safety: https://www.dal.ca/dept/safety/programs-services/radiation-safety.html

Scent-Free Program: https://www.dal.ca/dept/safety/programs-services/occupational-safety/scent-

free.html