

ANSC 2305 Meat Animal & Carcass Evaluation
Sul Ross State University
Fall, 2014

Paul A. Will, Ph.D., Professor

Chair, Department of Animal Science

Office Phone (432) 837-8207

Meat Lab (432) 837-8208

RAS Office (432) 837-8200

Office Hours: Monday 2-3; Wednesday 2-4, Thursday 1 - 4:30

Lab hours: 1:00 pm - 2:45 pm Tuesday, Meat Lab

Required text: Live Animal Carcass Evaluation and Selection Manual 7th edition

Course Objectives:

At the completion of this course, students will be able to:

- A. Evaluate carcasses and wholesale cuts of beef, pork and lamb.
- B. Evaluate live animals for beef, pork and lamb.
- C. Work with the factors influencing grades, yields and value of cattle sheep and swine.
- D. Integrate appropriate components to Stars Over La Frontera, QEP Outdoor Learning Program.

Method of Grading for Course

Exams:

- A. Major Exams (100 points each)
- B. Final Exam (100 points)
- C. Pop Quizzes
- D. Placing Classes
 - 1. Students will place classes of livestock, carcasses and wholesale cuts (beef, pork and lamb).
 - 2. These points earned will be based on 50 pt./class.
- E. Weekly Lab Grade
 - Each week a lab grade will be assigned for the students involvement in lab assignment. This is worth 100 points.
- F. Grading Scales:
A = 90% B = 80% C = 70% D = 60% F = < 60%

Note:

- 1. Attendance is a must!
- 2. Make-up exams will only be given on December 6, 2014, from 6 to 8 p.m. This exam will be comprehensive over the entire course, lectures and labs. The percentage you earn will be used for the major exams which you miss.

Accommodations

It is Sul Ross State University policy to provide reasonable accommodation to students with disabilities. If you would like to request such accommodation because of a physical, mental or learning disability, please contact Mary Schwartz, ADA Coordinator for Program Accessibility, Disabilities Services, Ferguson Hall 112, (432) 837-8203.

ANSC 2305 Meat Animal & Carcass Evaluation (Beef)
 Web-Delivered Course
 Fall 2014
 Dr. Paul A. Will

Week	Dates	Topic**
1	Aug 25-27, 2014	Course orientation; Meat Lab Tour
2	Sept 1 Sept 3, 2014	Labor Day Holiday Introduction to Evaluation
3	Sept 8 – 10, 2014	Growth, Development and Fattening of Meat Animals
4	Sept 15 – 17, 2014	Selection of Feeder Cattle; Evaluation of Slaughter Cattle
5	Sept 22 – 24, 2014	Live Cattle Evaluation, Grading and Pricing
6	Sept 29 – Oct 1, 2014	Evaluation of Beef Cattle Performance Data
7	Oct 6 – 8, 2014	Visual Evaluation of Breeding Beef Cattle Exam 1
8	Oct 13 – 15, 2014	Beef Carcass Evaluation, Grading and Pricing
9	Oct 20 – Oct 22, 2014	Beef Carcass Evaluation, Grading and Pricing;
10	Oct 27 – Oct 29, 2014	Wholesale and Retail Pricing of Beef
11	Nov 3 – 5, 2014	Exam 2 and follow-up
12	Nov 10-12	Quality & Yield Grading
14	Nov 17 – Nov 19, 2014	Project/Survey Assigned
15	Nov 24 Nov 26-30	Project/Survey, continuation Thanksgiving Holiday
15	Dec. 1 – 3, 2014	Quality & Yield Grading; Review
16	Dec 8, 10:15 a.m.	FINAL EXAM

**Subject to modification as circumstances warrant.