

ANSC 2406 Meat Science
Sul Ross State University
Fall, 2015

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Meat lab 432-837-8208

RAS Office 432-837-8200

Office Hours: Monday 2-4pm; Wednesday 2-4pm; Thursday 2-4pm

Lecture Hours: MW 10am -10:50am

Lab Hours: Monday 1-4:50pm

Required Text: The Meat We Eat, 14th ed., 2000 by Romans, Costello, Carlson, Greaser, and Jones

Objectives:

After completion of this course, Students should be able to:

1. Identify the basic physical and chemical components of meat animals and describe the influence of each on the quantitative and/or qualitative attributes of meat and meat products.
2. Describe the basic scientific principles and technological procedures involved in processing meat animals and in the manufacture, distribution and preservation of meat products.
3. Apply the scientific principles and technology in No. 2, above to the solving of routine problems in the meat packing industry.
4. Identify the factors influencing profit margins at the packer and retail levels of the meat industry.

Exams:

Major Exams (100 pts each)

Final Exam (100 pts each)

Pop Quizzes

Laboratory Evaluation (100 points per exam)

Students will be graded at each laboratory period as to their performance for that day's assignment.

Meat laboratory practical exam (midterm and final 100 pts each)

60% of the student's grade will be determined by lecture examination and work.

40% of the student's grade will be determined by laboratory work, examinations

Grading Scale:

A= 100-90%

B=89.9-80%

C=79.9-70%

D= 69.9-60%

F= <60%

Notes:

1. Before a student will be allowed to participate in laboratory exercises, he or she must score 100 points on a safety exam to be given the second week in lab.
2. Students missing 3 laboratory periods will be dropped from the course with an F! you need to keep your lab instructor informed about problems that may arise. Attendance is a must!
3. Make-up exams will only be given on November 30,2015, from 6-8pm. The exam will be given in room 130 in the RAS. The percentage you earn will be used for the major exam/s which you miss.
4. If an "I" (incomplete) grade is turned in at the end of the semester, the highest grade you can earn after all work has been completed is the letter grade of B.

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 the Disabilities Service Coordinator for the Program Accessibility in Ferguson Hall 112, 432-837-8203. Director: Mary Schwertze

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Fall 2015 MW 10-10:50am

Tentative Schedule

WEEK	DATE	TOPIC*
1	Aug 24	Course Introduction; Discuss Syllabus
1	Aug 26	Meat Industry; Careers
2	Aug 31	Gross Composition of Meat Animals
2	Sept 2	Macrostructure of Carcass Tissues of Meat Science
3	Sept 7	Labor Day Holiday – NO CLASS
3	Sept 9	Microstructure of Carcass Tissues of Meat Animals
4	Sept 14	Beef (wholesale & retail cuts)
4	Sept 16	Beef (wholesale & retail cuts)
5	Sept 21	Pork (wholesale & retail cuts)
5	Sept 23	Pork (wholesale & retail cuts)
6	Sept 28	Lamb (wholesale & retail cuts)
6	Sept 30	Review
7	Oct 5	Exam 1
7	Oct 7	Post-Mortem changes in meat carcass tissues and products
8	Oct 12	Chemical composition of meat carcass
8	Oct 14	Nutritive value of meat
9	Oct 19	Review
9	Oct 21	Exam 2
10	Oct 26	Microbiology of meat
10	Oct 28	Fundamentals of curing and smoking meat
11	Nov 2	Fundamentals of sausage manufacture
11	Nov 4	Fundamentals of meat preservation
12	Nov 9	Review
12	Nov 11	Exam 3
13	Nov 16	Field Trip
13	Nov 23-27	Thanksgiving Holiday
14	Nov 30	Meat marketing strategies
14	Dec 2	Meat Retail Counter Field Trip
15	Dec 4	Review
15	Dec 7	Final Exam 10:15am-12:15pm
16	Dec 11	Finals Week!
		*subject to modification if circumstances warrant.