Fall 2016
Sul Ross State University
ANSC 4300—Meat Technology

Paul A. Will, Ph.D., Distinguished Professor Emeritus

432 837-8207, Meat Lab 432-837-8208

Office Hours: MW 11-11:30 a.m.

Recommended text: The Meat We Eat: Romans, et. al. 13th Edition

Course Objectives:

A. To present basic knowledge of muscle structure, composition development and growth as a foundation for the understanding and importance of muscle as a food.
B. To delineate the underlying physiological and biochemical processes and the chemical and physical events encompassing the conversion of muscle to meat and the relationship of these events to meat quality.
C. To describe the palatability and processing characteristics of meat, the facts affecting them, and to show how an understanding of A and B are associated with palatability and processing.
D. To disseminate information about meat microbiology and preservation and the significance of these to the safety and wholesomeness of meat.
E. To acquaint you with quality control and research procedures and instrumentation through laboratory experiences.
F. To academically stimulate and motivate you to become involved in the science and education of muscle and meat.
G. To make the individual aware of practical problems involving the use of meat, poultry, sea food, and dairy products.
H. To become aware of the quality attributes of meat.
I. To learn the principles of identification, purchasing and utilization of meat and meat products.
J. To become familiar with the principles of preservation of meat and meat products.
K. To become acquainted with the principles of sanitation in the meat industry.

Exams

A. Major Exams (may include written and I.D.)

B. Final Exam (includes written and I.D. practical)

C. Special Reports
   1. One may receive up to 5 points on the semester average grade.
D. Current Topic Reports / Discussion Board

Grading Scales:

A = 90% B = 80% C = 70% D = 60% F = < 60%

Note:

1. Students missing 3 laboratory periods will be dropped from the course with an F!
2. Students will make up missed exams only on Monday, November 28 from 6 to 8 p.m. This exam will be comprehensive over the entire course, lectures, and labs.
3. The Final Exam in ANSC 4300 will be given during Finals Week, on Monday, December 5, 2016 10:15 a.m,

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 ADA Coordinator, Ferguson Hall, or call (432-837-8203).

It is imperative that you read and abide by the policy linked below.

SRSU Policy on Concealed Carry

ANSC 4300 Meat Technology Monday – Wednesday 10:00 – 10:45 a.m. Fall 2016 Dr. Paul A. Will, Distinguished Professor Emeritus		
Week	Date*	Topic
1	Aug 22	Course Introduction; Syllabus
	Aug 24	Historical aspects of Meat Technology
2	Aug 29	Meat in the Nation's economy
	Aug 31	Gross Structure of Meat
	Sept 5	Labor Day Holiday
	Sept 7	Ultra structure of Meat
4	Sept 12	Exam 1
	Sept 14	Pork Carcass and its cuts
5	Sept 19	Lamb & Goat Carcass and its cuts
	Sept 21	Beef Carcass and its cuts
6	Sept 26	Exam 2
	Sept 28	Cured and smoked Meats
7	Oct 3	Sausage Manufacturing
	Oct 5	Meat Quality
8		
9	Oct 10	Meat buying and marketing
	Oct 12	Exam 3
10	Oct 17	Meat Inspection
	Oct 19	Meat Sanitation
11	Oct 26	Grading and Labeling
	Oct 28	Meat Grading
12	Nov 7	Exam 4
	Nov 9	Portion Control and Raw to Ready Meats
13	Nov 14	Grading and Labeling
	Nov 16	Poultry Meat
14	Nov 21	Packaging of Meat
	Nov 22	Thanksgiving Holiday—no class
15	Nov 28	Principles of Meat Cookery
	Nov 30	Review
Final	Dec 5	10:15 a.m.-12:15 p.m.

*Topics and dates may change, if necessary