

ANSC 2406 Meat Science
Sul Ross State University
Spring 2017

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

Department of Animal Science

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ANSC Main Office (432) 837-8200

Office Hours: Monday 11-12; Wednesday 11-12

Lecture hours: MW 10 a.m. - 10:50 a.m.

*Lab hours: Monday, 2 - 3:50 p.m.; Wednesday, 2-3:50 p.m.

Optional text: The Meat We Eat, 14th ed., 2000 by Romans, Costello, Carlson, Greaser, and Jones
Available in SR Bookstore for purchase or rent

Objectives:

After completion of the 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:

- A. Major Exams (100 points each)
- B. Final Exam (100 points)
- C. Pop Quizzes
- D. Laboratory Evaluation (100 points per exam)
 1. Students will be graded at each laboratory period as to their performance for that day's assignment.
- E. Meat Laboratory Practical Exam (Midterm and Final) (100 points each)
- F. 60% of the student's grade will be determined by lecture examination and work.
- G. 40% of the student's grade will be determined by laboratory work, examinations.
- H. Grading Scales:
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 April 26, 2017, from 6 to 8 p.m. This exam will be comprehensive over the entire course, lectures and labs. The exam will be given in Room RAS 130. The percentage you earn will be used for the major exams 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

Any student who, because of a disability, may require special arrangements in order to meet the course requirements should contact the instructor as soon as possible to make necessary arrangements. Students must present appropriate verification from Accessibility Services during the instructor's office hours. Please note that instructors are not allowed to provide classroom accommodation to a student until appropriate verification from Accessibility Services has been provided. For additional information, please contact Mary Schwartze with Accessibility Services in Ferguson Hall 112, or call 432 837-8203.

DATES TO REMEMBER

March 13-17 Spring Break

April 26, 2017 Make-up exam comprehensive (RM 130, 6 p.m.-8 p.m.)
Includes any material covered in lecture and lab for entire semester

FRIDAY, May 5, 2017 FINAL EXAM 10:15 a.m.

Complete Final Exam Schedule

<http://www.sulross.edu/page/983/final-exam-schedule>

ANSC 2406
Meat Science
MW 10 – 10:50 a.m.
Spring 2017
Dr. Paul A. Will

Week	Date	Topic*
Week 1	Jan. 18	Course Introduction; Discuss Syllabus
Week 2	Jan. 23	Meat Industry; Careers
	Jan. 25	Gross Composition of Meat Animals
Week 3	Jan. 30	Macrostructure of Carcass Tissues of Meat Animals
	Feb. 1	Microstructure of Carcass Tissues of Meat Animals
Week 4	Feb. 6	Grading of Animals
	Feb. 8	Beef (Wholesale & Retail Cuts)
Week 5	Feb. 13	Beef (Wholesale & Retail Cuts)
	Feb. 15	Pork (Wholesale & Retail Cuts)
Week 6	Feb. 20	Pork (Wholesale & Retail Cuts)
	Feb. 22	Lamb (Wholesale & Retail Cuts)
Week 7	Feb. 27	Review
	Mar. 1	Exam 1
Week 8	Mar. 6	Post-Mortem changes in Meat Carcass Tissues and Products.
	Mar. 8	Chemical composition of Meat Carcass
	Mar. 13-17	SPRING BREAK—NO CLASSES
Week 9	Mar. 20	Nutritive Value of Meat
	Mar. 22	Review
Week 10	Mar. 27	Exam 2
	Mar. 29	Microbiology of Meat
Week 11	Apr. 3	Fundamentals of Curing and Smoking Meat
	Apr. 5	Fundamentals of Sausage Manufacturing
Week 12	Apr. 10	Fundamentals of Meat Preservation
	Apr. 12	Review
Week 13	Apr. 17	Exam 3

	Apr. 19	Field Trip
Week 14	Apr. 24	Meat Marketing Strategies
	Apr. 26	Meat Retail Counter Field Trip
Week 15	May 1	Advances in Meat Science
	May 3	Review
FINAL	Friday May 5, 2017	FINAL EXAM 10:15 a.m. – 12:15 p.m. http://www.sulross.edu/page/983/final-exam-schedule

*Subject to change if necessary!