

Syllabus
ANSC 5328 Domestic Meat Production
Summer 2018

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This is a web-delivered course that will be accessible through Blackboard. Class correspondence will be through Blackboard or the student's SRSU email account.

Course Description:

Please note: This will be a very intensive class, we have to cover a complete semester's material in 5 weeks. You should expect to devote a significant amount of time to this course. This course is designed to introduce graduate level students to the practice of analyzing and forming opinions based on scientific research on current and controversial topics facing the meat production industry.

Course Objectives:

- Conduct graduate level analysis of the selected topics.
- Engage in discussions on current and evolving topics in the meat industry, including but not limited to today's food industry, food safety, product development and marketing and more.

Required Text: None

Student Learning Outcomes:

Student will be able to:

1. Demonstrate the basic skills of interpreting research data gathered in an agricultural context,
2. Apply critical thinking skills to mitigate potential challenges in diverse animal sciences and related agricultural industries,
3. Develop problem solving skills, and
4. Demonstrate the ability to communicate through written, spoken, and graphical methods.

Academic Honesty

On all work submitted for credit by students in this course, the following pledge is either required or implied: **"On my honor, I have neither given nor received unauthorized aid in doing this assignment."**

As members of a learning community, all should strive to be honest in all endeavors. A fundamental principle is that the whole process of learning and pursuit of knowledge is diminished by cheating, plagiarism and other acts of academic dishonesty. In addition, every dishonest act in the academic environment affects other students adversely, from the skewing of the grading curve to giving unfair advantage for honors or for professional or graduate school admission. Therefore, the university will take severe action against dishonest students. Similarly, measures will be taken against faculty, staff and administrators who practice dishonest or demeaning behavior.

Reasonable Accommodation Statement

It is the SRSU policy to provide reasonable accommodation to students with disabilities. If you would like to request such accommodations because of physical, mental, or learning disabilities, please contact the ADA coordinator in Student Services: Ferguson 112, 837-8203.

Evaluations:

-4 Discussion Boards (50pt x4)	200pt
-4 Summary papers (50pt x4)	400pt
<u>- 1 Current topic paper</u>	<u>100pt</u>
Total:	700pt

Grade Assignments:	A= 100-90%
	B= 89.9-80%
	C= 79.9-70%
	D= 69.9-60%
	F= <60%

Discussion Boards: (200 pts)

A new discussion topic will be posted according to the schedule below. You are responsible for making 5 entries for each discussion topic. Two entries must be original thoughts and 3 entries should be in response to your peers. Undeveloped responses (ie extremely brief) may not receive full credit. If necessary, do some reading and research online or in the library, or use outside textbooks to form your responses. Note: The topics have been chosen to spark discussion, you may agree or not or you may take issue with some of the data interpretation. The purpose is to push you as a graduate student/ agricultural leader to be able to clearly state your thoughts and be able to sort good data from questionable and defend your view with solid facts not just personal opinion. Plan your thoughts and words carefully and it is always a good idea to proofread!

If an opinion or personal experience is included, please present it in an informative and constructive way. There is no need to mention names of persons or companies, if doing so would be incriminating or embarrassing. However, if noting names makes your input more credible and you are comfortable, share it.

Summary Papers: (400 pts)

A selection of literature articles will be posted each week. You will have 1 week to read the papers and select 2 papers to evaluate and provide a general summary of the topic and what your personal opinion is after reviewing the papers. Did you find anything new and interesting, do you think there may be a better approach, or where the papers poorly planned and reported or the opposite the papers where excellent. The purpose of this is to give you practice at reviewing and evaluating scientific papers. Each summary should be 2-4pgs double spaced, Times New Roman, 12pt font. Any papers that fail to meet the minimum page length or exceed the page length will lose an automatic 5pt per page.

Grading Rubric:

- Clearly and effectively, respond to the assignment (8pts)
- Demonstrate a thorough understanding and interpretation of the article by summarizing and addressing relevant questions raised by the article (5pts)
- Introduction (5pts)
- Body of the summary (15pts)
- Conclusion (10pts)
- Correct grammar, word usage, spelling, and punctuation (7pts)

Current Topic Paper: (100 pts)

You are also responsible for selecting a topic of personal interest related to the meat industry. You will write a paper 4-6pg double-spaced, Times New Roman, 12pt font. You need to include and properly cite at least 3 scientific journal articles for this paper. The citation page does not count towards the page requirement and any papers that fail to meet the minimum page length or exceed the page length will lose an automatic 5pt per page. All topics must be submitted to the instructor for approval (5pt) (date below). Papers written on topic that have not been approved will not be accepted and will result in a grade of zero.

Grading Rubric:

Clearly and effectively, respond to the assignment (10pts)

-Demonstrate a thorough understanding and interpretation of the article by summarizing and addressing relevant questions raised by the topic (10pts)

-Introduction (15pts)

-Body of the summary (30pts)

-Conclusion (15pts)

-Use of required citations and correct format in the text and literature cited (10pts)

-Correct grammar, word usage, spelling, and punctuation (10pts)

Class Schedule:

Week 1: Health and Safety of Meat Products

Discussion 1 opens 1am Tue 7/10 and closes midnight Wed 7/18

Summary papers due by midnight Wed 7/18

Week 2: Product Quality Issues

Discussion 2 opens 1am Wed 7/18 and closes midnight Wed 7/25

Summary papers due by midnight Wed 7/25

Paper Topic Due: midnight Thu 7/26

Week 3: Consumer Attitudes and Marketing

Discussion 3 opens 1am Wed 7/25 and closes midnight Wed 8/1

Summary papers due by midnight Wed 8/1

Week 4: New Technology and New Controversies in the Industry

Discussion 4 opens 1am Wed 8/1 and closes midnight Wed 8/8

Summary papers due by midnight Wed 8/8

Week 5: Current Topic Paper (Final)

Current Topic paper due by midnight Wed 8/15

****Late assignments will be accepted with a 20% off per day late penalty**