

Animal Science (ANSC) 2305
Meat Animal & Carcass Evaluation
Fall 2021
Lecture: TBD Oct 18-Dec08

Instructor

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Catalog Description: ANSC 2305. Meat Animal Evaluation and Marketing. 3 Credits.

Relationship between live animal composition and meat product values. Introduction to basic muscle biology and effects of livestock practices on meat quality.

Course description: This course will teach the principles and procedures involved in evaluation, grading, selection, and economic value of meat animals, carcasses, and wholesale and retail cuts. This course is an excellent introduction and (or) prerequisite for all livestock production courses and will provide a baseline of information for students interested in livestock and (or) meat judging. The **objectives** of this course are:

1. Evaluate live animal traits and measures and their relationships to carcass value in meat producing animals (beef, sheep, hogs).
2. Evaluate carcass traits and measures and other factors as they affect meat quality, proportion of edible production and meat price.
3. Investigate and evaluate marketing systems and marketability of slaughter livestock.

Text: *OPTIONAL* "*Livestock and Carcasses. An Integrated Approach to Evaluation, Grading and Selection*", 6th Edition, 2004, D.L. Boggs, R.A. Merkel and M.E. Doumit, Kendall/Hunt Publishing Co., Dubuque, IA.

Laboratory Equipment (required): *clipboard, calculator, warm clothing (long pants), & sensible footwear (no open toed shoes).*

Grading procedures: 5 exams will be given, including the final (100 pts each) throughout the semester. The lowest of the 5 exam scores will be dropped. Considerations **regarding missed exams** will be allowed **ONLY** with **prior** consultation with the instructor and (or) teaching assistant. No "after the fact" reasons will be considered.

Attendance: During lab times we will be evaluating live animals and carcasses; therefore, there is no viable way to make up missed labs. Therefore, attendance is required for **all** labs; unexcused absences from lab will result in a 10 point penalty. If student misses more than 2 labs, their overall grade will be reduced by one letter grade per lab missed, if you miss 3 labs the highest letter grade you can receive is a "B" if you miss more than 5 labs you will fail the course.

Labs: Assignments will be given at each day of lab and will be worth 20 points, a lab final worth 90 points will be given on the last day of lab.

Assignment	Quantity	Points/Assignment	Total
Exams, including final	(drop the lowest)	100	400
Lab Assignments	15 (Drop Two)	20	260
Lab Final	1	90	90
<i>Total</i>			<i>750</i>

Grading: Earning 90% of the total points will ensure a letter grade of “A”, 80% of the total points a “B”, 70% of the total points a “C”, and 60% of the total points a “D.” The instructor may curve the point total slightly if the grade distribution warrants a grading curve.

Office Hours: I will be in my office on Mondays and Wednesdays after class until 1:00 PM. Other office hours can be scheduled as needed.

SRSU Distance Education Statement

Students enrolled in distance education courses have equal access to the university’s academic support services, such as library resources, online databases, and instructional technology support. For more information about accessing these resources, visit the SRSU website. Students should correspond using Sul Ross email accounts and submit online assignments through Blackboard, which requires secure login. Students enrolled in distance education courses at Sul Ross are expected to adhere to all policies pertaining to academic honesty and appropriate student conduct, as described in the student handbook. Students in web-based courses must maintain appropriate equipment and software, according to the needs and requirements of the course, as outlined on the SRSU website. Directions for filing a student complaint are located in the student handbook.

Libraries (Alpine)

The Bryan Wildenthal Memorial Library in Alpine offers FREE resources and services to the entire SRSU community. Access and borrow books, articles, and more by visiting the library’s website, library.sulross.edu. Off-campus access requires logging in with your LobolD and password. Librarians are a tremendous resource for your coursework and can be reached in person, by email (srsulibrary@sulross.edu), or phone (432-837-8123).

Academic Integrity

Students in this class are expected to demonstrate scholarly behavior and academic honesty in the use of intellectual property. A scholar is expected to be punctual, prepared, and focused; meaningful and pertinent participation is appreciated. Examples of academic dishonesty include but are not limited to: Turning in work as original that was used in whole or part for another course and/or professor; turning in another person’s work as one’s own; copying from professional works or internet sites without citation; collaborating on a course assignment, examination, or quiz when collaboration is forbidden.

Classroom Climate of Respect

Importantly, this class will foster free expression, critical investigation, and the open discussion of ideas. This means that all of us must help create and sustain an atmosphere of tolerance, civility, and respect for the viewpoints of others. Similarly, we must all learn how to probe, oppose and disagree without resorting to tactics of intimidation, harassment, or personal attack. No one is entitled to harass, belittle, or discriminate against another based on race, religion, ethnicity, age, gender, national origin, or sexual preference. Still, we will not be silenced by the difficulty of fruitfully discussing politically sensitive issues.

Diversity Statement

I aim to create a learning environment for my students that supports a diversity of thoughts, perspectives and experiences, and honors your identities (including race, gender, class, sexuality, religion, ability, socioeconomic class, age, nationality, etc.). I also understand that the crisis of COVID, economic disparity, and health concerns, or even unexpected life events could impact the conditions necessary for you to succeed. My commitment is to be there for you and help you meet the learning objectives of this course. I do this to demonstrate my commitment to you and to the mission of Sul Ross State University to create an inclusive environment and care for the whole student as part of the Sul Ross Familia. If you feel like your performance in the class is being impacted by your experiences outside of class, please don't hesitate to come and talk with me. I want to be a resource for you.

***Meat Animal Evaluation
Course Schedule Fall 2021***

	<i>Topic</i>
	Syllabus and class introduction
	Basic growth biology, growth and development, and anatomy Humane slaughter
	Conversion of Muscle to Meat
	Drop credits and by-products of slaughter USDA Grading Standards
	<i>Exam 1 – Growth and Development, Slaughter, and Grading</i>
	Marketing live hogs
	Factors affecting live hog price Marketing pork carcasses
	Factors affecting pork carcass prices Pork retail cutting and pricing
	<i>Exam 2 – Pig and pork pricing and marketing</i>
	Marketing live cattle
	Factors affecting live cattle prices Marketing beef carcasses
	Factors affecting beef carcass price Complications of beef production and marketing
	Beef retail cutting and pricing <i>Exam 3 – Cattle and beef pricing and marketing</i>
	Marketing live sheep Factors affecting live sheep prices
	Marketing lamb carcasses Factors affecting lamb carcasses prices
	Lamb retail cutting and pricing <i>Exam 4 – Sheep and Lamb pricing and marketing</i>
	Feeder calf pricing Feeder calf Pricing
	Mature livestock marketing and prices Meat palatability and review of students grades
	Final @ 8:00 AM