

**ANSC 4303**  
**Meat Fabrication**  
Spring 2022- 8 Weeks

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**Instructor**

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**Time and Location**

Lecture & Lab- MW 3:00pm – 6:20pm – 135 RAS

**Course Description**

An investigation of factors involved in the breaking down the body of an animal into consumer cuts and boned meat, by hands-on training instruction.

**Course Objectives**

At the completion of the course, the learner will be able :

1. To develop the knowledge and skills to produce quality consumer cuts of meat products
2. To understand the meat processing industry.

**TEA AFNR Educator Standards**

Standard I. The AFNR teacher understands the scope of agriculture...

Standard VII. The AFNR teacher has a basic understanding of emerging technologies and understands the use of information technologies in the AFNR industries.

**(ANSC) 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, and
3. Demonstrate the ability to communicate through written, spoken, and graphical methods.

**Recommended Texts**

Notes Will Be Provided

**Exams** will cover any material taught in class, as well as any information presented by the guestspeakers. Exams will be in class with social distancing applied. All exam questions will require you to synthesize and evaluate the information from class.

### **Participation, Attendance, and other assignments**

A high degree of engagement is expected and will contribute to your learning as an active participant. This includes interacting with the instructor, speakers, and other students, completing outside of class assignments and readings, and being prepared to participate in class discussions. This class is the beginning of your journey to becoming a professional. Evidence of professionalism includes attendance, collegial attitude, participation, and punctuality.

<b>Course Assignments</b>	<b>Points</b>
Fabrication of Beef Chuck	100
Fabrication of Beef Round	100
Fabrication of Beef Loin	100
Fabrctation of Lamb or Pork	175
	Total= 500

### **Grading Scale**

- A = 360-400
- B = 323-359
- C = 286-322
- D = 249-285
- F = <248

### **Attendance and Make-up Exams and Assignments**

Students' class attendance and participation are required. All assignments must be turned in at the beginning of class on the due date. No emailed assignments will be accepted and no work will be accepted past the deadline set by the syllabus unless noted by the instructor. No consideration of extending a due date will be considered on the day an assignment is due, students should contact the instructor if they are expecting to be unable to meet a deadline.

Any time instruction is missed, for any reason, it will count as an absence. College approved field trips, and competitive and leadership development events are considered legitimate and with proper documentation will not be considered an absence. However, it is up to the student to inform the instructor before the absence in the form of a professional email. Seeking an extended deadline due to the above mentioned absences should be arranged before missing the course meeting. In case of emergencies, arrangements for completing assignments should be made immediately upon return to campus. Missing an examination for an unexcused absence will result in a grade of zero on the exam.

### **Use of technology during instruction**

This class is part of your journey to becoming a professional, and the use of personal cell phones, iPads, computers, and other electronic devices can distract learning for all individuals and create an unprofessional environment. However, electronic devices can also be powerful tools to be used in the learning process. Therefore, the use of electronic devices for class purposes, such as note-taking and internet searches is allowed. But, remember that you are now a professional and will be required to act accordingly. So, if you choose to use electronic devices in the classroom, please do so in a professional manner. **NO CELLPHONES ON THE FABRICATION FLOOR**

### **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.

### **Expectations**

The purpose of this class is to help you become a professional in the agricultural and natural resource sciences. The information and skills you learn in this course are designed to help you develop your expertise and professionalism. Therefore, the activities you will be required to complete work toward achieving this goal. In line with this, there are some expectations that I have of you, and conversely, there are some expectations that you should have of me. The expectations for this course are as follows:

I will expect you to:

- Complete all assignments thoroughly, in a timely manner.
- Attend all classes, unless there are extenuating circumstances, which you should inform me of as soon as possible.
- Be on time for all class sessions and activities
- Look at each assignment as an occasion for you to learn, and make the most of every learning opportunity.
- Be honest and submit your own original work.
- Participate in class discussions and activities; this helps you as well as all of your classmates.
- Enjoy this class!

You can expect me to:

- Provide learning opportunities that advance your knowledge and development in agricultural education.
- Be available before and after class, during office hours, and at other times (I have an open door policy) to provide assistance and answer your questions.
- Be fair in my grading and assessment of your work.
- Provide you with timely, constructive feedback on your work.
- Enjoy this class!

### **Product Development**

During the semester, students will be required to develop a product for display and taste tested by a panel of judges. The product is to be determined, where every student will start with the same meat block. The project will require production of a label and an evaluation of taste and marketability by the instructor and other SRSU faculty. This product will be presented to judges during the product show. Greater detail will be given about the project later.

### **Clean Up**

Students will be required to “chip in” and help clean equipment and tools used during class. A group of students will be assigned to help clean up at the end of class. See processing schedule for clean-up crew lists for each date. This group will assist the TA with cleaning and sanitation. Students that are on the clean-up crew that do not stay to help will be counted as absent for the class. If you cannot clean up, please find a student to switch scheduled clean up with. We will cover the basics of clean up during the first class.

### **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.