

Syllabus

ANSC 5328 Domestic Meat Production

Summer 2024

Instructor: Dr. DeMetris Reed, Jr.

Office: Email

Phone: N/A

Office hours by appointment

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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. The course will investigate live animal, meat products, and formulation of recipes for processed meats and sausage products of domestic meat production.

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 Test	(200pt x4)	800pt
Total:		800pt

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

Weekly Test: (200 pts)

Test 1- Overview: Meat as food, Muscle Structure, Growth

Test 2- Contraction Part 1 and 2, Harvest

Test 3- Conversion of muscle to meat, Regulatory Acts, Postmortem Changes

Test 4- Meat Merchandising, Fresh and cured meats, Sausage, By Products.

Class Schedule:

Week 1: Health and Safety of Meat Products, Exam 1 opens 07/12

Week 2: Product Quality Issues, Exam 2 Opens 07/19

Week 3: Consumer Attitudes and Marketing, Exam 3 Opens 7/26

Week 4: New Technology and New Controversies in the Industry, Exam 4 Opens 08/02

Week 5: All Missing Exams Due (50% credit) 08/05

Exams Open on Friday and Close on the Following Wednesday at Midnight- If you miss the exam it will open again on Monday, August 5, 2024 and Close August 7, 2024 at 8:00am