



**ANSC 4309**  
**Que'Linary: West Texas Barbecue**



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**Instructor**

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**Time and Location**

Online

**Course Description**

This course is designed to educate students using surveys, demonstrations, and participating in a class celebrating the rich heritage of American Barbecue. We will explore Texas Barbecue; preparation techniques which includes types of meats, seasonings, and cooking methods with emphasis of meat in the diet and food safety, cost, and availability. Emphasis will focus on regional cuisine (e.g., Alabama, Carolinas, Georgian, Kansas City, Memphis, and Cajun) and international (e.g., Brazil, Cuban, Asian, Australian) methods to compare to the US.

**Course Objectives**

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

1. Describe current contentious issues in the meat animal industry, processing technology, and food sciences.
2. Recognize and differentiate facts, fiction, and opinion of barbecue.
3. Demonstrate social, cultural, and global competence while in class and working in teams.
4. Critically analyze the evidence/data pertaining to traditional and modern meat processing.
5. Understand and present ideas of what technology has improved in the Barbecue industry.

**TEA AFNR Educator Standards**

Standard I. The AFNR teacher understands the scope of meat processing and barbecue...

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

**(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.

**Required Texts**

Course readings will be assigned by the instructor. They will be made available in class or via the Blackboard course management system. Workbook will be provided

**Recommended Texts**

Search your local bookstore or Barnes & Nobles for references

## **Writing Assignments**

Assignments will cover any material taught in class, as well as any information presented by the guest speakers. Assignments will be take-home (via Blackboard). All questions will require you to synthesize and evaluate the information from class. Since these are take-home assignments, you will be expected to provide sufficient information and documentation to back up your answers. Each week, students will be asked to summarize in an E-mail message to the instructors their key learnings from the previous week to include: (1) what they learned, (2) what questions they still have, (3) how they can use the information. Students are requested to write more formally in their E-mail assignments. Each assignment is worth 10 pts.

## **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, collegiate attitude, participation, and punctuality.

Course Assignments	Points
Writing Assignments (13 x 10pts each)	130
BBQ Class Dallas, TX (150pts.)	150
Barbecue Tour Workbook (120pts)	120
Total Percentage	400pts., 100%

## **Grading Scale**

- A = 90-100%
- B = 80-89%
- C = 70-79%
- D = 60-69%
- F = below 60%

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

Students' class attendance and participation are required. All assignments must be turned in at 8 AM the following Tuesday after class. All must emailed assignments, no handwritten will be accepted and no late 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. Students missing 3 periods will be dropped from the course with an F! Disruptive students will be asked to leave the classroom and will count as an unexcused absence.

## **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.

## **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!

### **About Me**

I grew up in Montgomery, Texas where I was a member of my high school FFA chapter. I attended Prairie View A&M University and received my BS degree in Agriculture. Afterwards, I worked for a local feed store and the university farm for a year. My love of agriculture and education led me to pursue my Master's degree in Animal Science at West Texas A&M where I majored in meat science and worked at the Beef Carcass Research Center. Afterwards, I then went to North Dakota State University to work on my PhD in Animal/Meat Science.

### **Reasonable Accommodation Statement**

#### **ADA Statement**

SRSU Disability Services. Sul Ross State University (SRSU) is committed to equal access in compliance with Americans with Disabilities Act of 1973. It is SRSU policy to provide reasonable accommodations to students with documented disabilities. It is the student's responsibility to initiate a request each semester for each class. Alpine Students seeking accessibility/accommodations services must contact Rebecca Greathouse Wren, LPC-S, SRSU's Accessibility Services Coordinator at 432-837-8203 (please leave a message and we'll get back to you as soon as we can during working hours), or email [rebecca.wren@sulross.edu](mailto:rebecca.wren@sulross.edu). Our office is located on the first floor of Ferguson Hall (Suite 112), and our mailing address is P.O. Box C122, Sul Ross State University, Alpine, Texas, 79832.

#### **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.

## **Library Information**

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](http://library.sulross.edu). Off-campus access requires logging in with your Lobo ID and password. Librarians are a tremendous resource for your coursework and can be reached in person, by email ([srsulibrary@sulross.edu](mailto: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 on the basis of 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.

## ANSC 4309 Course Calendar

Dates	Topics / Learning Experiences	Assignments
	<b><u>Introductions</u></b> Expectations, brief history, food safety overview	
	<b>Cooking methodology:</b> pits, BGE, kettles, water smokers, barrel smokers	
	<b>Types of Fuel</b> (Charcoal briquettes, chunks, wood coals) and smoke (hickory, oak, pecan, mesquite, fruit wood)	
	<b>Adding Flavoring:</b> seasonings, marinades, rubs, sauces	
	<b>Pork:</b> Southeast pulled pork, Pacific style pork	
	<b>Ribs, Ribs, Ribs!:</b> Spare, St. Louis, Baby Backs; Dry Vs. Wet; Memphis, KC, St. Louis, Asian Styles	
	<b>Poultry:</b> Chicken; smoking, cooking by rotisserie; whole and pieces	
	<b><u>Exotics or Cultural Barbecue</u></b> Lamb, Goat, Louisiana ALLIGATOR	
	<b>Texas Brisket: Peach Papers Rise to Fame</b>	
	TURKEY DAY- EVERYTHING TURKEY	
	<b>Cooking Beef South American Style:</b> Brazil and Argentina <b>Cooking Beef Australian Style:</b> Melbourne	
	<b><u>MANDATORY BBQ CLASS TOUR Dallas, Texas 3 days 2 nights</u></b>	October 10-12
	<b>Cooking Pacific and Caribbean Pork:</b> Whole Pigs <u>Cuban</u> <u>Hawaiian</u> <u>Cajun</u>	