

Syllabus
ANSC 5328 Domestic Meat Production
Spring 2026

Instructor: Dr. DeMetris Reed, Jr.

Office: Remote

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: 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	(75pt x4)	300pt
-8 Summary papers	(50pt x8)	400pt
- 1 Current topic paper		200pt
Total:		900pt

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

Weekly Test: (75pts, 300 total 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.

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 1 paper 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 were excellent. The purpose of this is to give you practice at reviewing and evaluating scientific papers. Each summary should be 2-3pgs 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 (16pts) -Demonstrate a thorough understanding and interpretation of the article by summarizing and addressing relevant questions raised by the article (10pts) -Introduction (10pts) -Body of the summary (30pts) -Conclusion (20pts) -Correct grammar, word usage, spelling, and punctuation (14pts)

Current Topic Paper: (200 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 TBD). 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)

****Late assignments will be accepted with a 30% off per day late penalty**