Course title and number: ANSC 307 Meats
Term: Spring 2014
Meeting times and location:
M W 8 to 8:50 AM, MSTC 100
Labs, various times throughout the week

Course Description and Prerequisites
Integrated studies of the meat animal processing sequence regarding the production of meat-type animals and the science and technology of their conversion to human food.

Objectives
1. To impart knowledge relating the live animal to its ultimate value as a food product.
2. To relate breeding, feeding, selection and management to changes in the ultimate composition of meat animal products.
3. To develop technological and manipulative skills in the slaughter and cutting of meat animals and the processing of meat products.
4. To introduce anatomy, muscle structure and function, chemical composition and physical characteristics of carcasses and cuts as determinants of live animal and meat quality.
5. To teach the skills of carcass identification and grading to facilitate descriptions and definitions of quality and cutability in meat animal products.

Student Learning Objectives
1. The student will understand the complexities involved in the conversion of live animals into food and by-products.
2. The student will be able to determine yield and quality grades of beef, pork, and lamb.
3. The student will know the basic anatomy and wholesale cuts of each species.
4. The student will understand the broad factors affecting meat tenderness, meat color, meat processing, and diet/health.

Instructor Information
Name: Jeffrey W. Savell
Telephone number: Office: 979-845-3935; Home: 979-693-8906; Mobile: 979-255-6676
Email address: j-savell@tamu.edu
Office hours: Variable
Office location: Room 348 KLBG

Substitute Lecture and Lab Coordinator
Name: Ray R. Riley
Telephone number: Office: 979-845-5651; Mobile: 979-255-0730
Email address: r-riley@tamu.edu
Office hours: Variable
Office location: Room 101A MSTC (Rosenthal Center)
Lecture Assistant

Name: Helen Kline  
Telephone number: (727) 463-0210  
Email address: hckline@neo.tamu.edu  
Office hours: Variable  
Office location: Room 322 KLBG

Lab Instructors

<table>
<thead>
<tr>
<th>Monday</th>
<th>Tuesday</th>
<th>Wednesday</th>
<th>Thursday</th>
<th>Friday</th>
</tr>
</thead>
</table>
|        | ANSC 307 501/502  
8:00 to 10:50 AM | ANSC 307 505/506  
8:00 to 10:50 AM | ANSC 307 509/510  
8:00 to 10:50 AM |        |
|        |  Leslie Frenzel  
Room 322  
Kleberg Center |  Lindsey Mehall  
Room 322  
Kleberg Center |  Helen Kline  
Room 322  
Kleberg Center |        |
|        |  Leslie Frenzel  
Room 322  
Kleberg Center |  Lindsey Mehall  
Room 322  
Kleberg Center |  Helen Kline  
Room 322  
Kleberg Center |        |
|        |  Leslie Frenzel  
Room 322  
Kleberg Center |  Lindsey Mehall  
Room 322  
Kleberg Center |  Helen Kline  
Room 322  
Kleberg Center |        |
| Ray Riley  
Room 101A  
Rosenthal Center |  Mark Frenzel  
Room 101  
Rosenthal Center |  Clay Eastwood  
Room 322  
Kleberg Center |  Crystal Waters  
Room 101B  
Rosenthal Center |  Michael Berto  
Room 322  
Kleberg Center |
| Helen Kline  
Room 322  
Kleberg Center |  Crystal Waters  
Room 101B  
Rosenthal Center |  Helen Kline  
Room 322  
Kleberg Center |  Mark Frenzel  
Room 101  
Kleberg Center |  Helen Kline  
Room 322  
Kleberg Center |
| Leslie Frenzel  
Room 322  
Kleberg Center |  Michael Berto  
Room 322  
Kleberg Center |  Helen Kline  
Room 322  
Kleberg Center |  Mark Frenzel  
Room 322  
Kleberg Center |  Helen Kline  
Room 322  
Kleberg Center |
Attendance Policy
Attendance for Major Examinations is MANDATORY. There will be NO makeup examinations. For students with an authorized excuse, the grade for a missed Major Examination will be determined by averaging the scores for the Major Examinations that were taken. The only absences that will be authorized are those found at http://student-rules.tamu.edu at the section 7.

7. Attendance:
7.1.1 Participation in an activity appearing on the university authorized activity list. (see List of Authorized and Sponsored Activities)
7.1.2 Death or major illness in a student’s immediate family. Immediate family may include: mother, father, sister, brother, grandparents, spouse, child, spouse’s child, spouse’s parents, spouse’s grandparents, stepmother, step-father, step-sister, step-brother, step-grandparents, grandchild, step-grandchild, legal guardian, and others as deemed appropriate by faculty member or student’s academic dean.
7.1.3 Illness of a dependent family member.
7.1.4 Participation in legal proceedings or administrative procedures that require a student’s presence.
7.1.5 Religious holy day. (See Appendix IV.)
7.1.6 Illness that is too severe or contagious for the student to attend class (to be determined by Health Center or off-campus physician).
7.1.7 Required participation in military duties.
7.1.8 Mandatory admission interviews for professional or graduate school which cannot be rescheduled. Any major examination missed for any other reason will not be excused and a grade of zero will be assigned for that examination.

Optional Final for Those With No Unauthorized Absences
In order to encourage attendance, the final examination will be optional for those students who do not have unauthorized absences in lecture and in laboratory (for laboratory attendance, the student must attend the laboratory they are assigned to). Students who are tardy three times will be considered absent. Students exempt from the final will be allowed to take the final to improve their grade if necessary.

Opportunity to Improve Grade in Future Semesters
Beginning Fall 2006, students who have no more than four unauthorized absences will be allowed to retake exams in subsequent semesters to attempt to improve their grades. Students who are eligible for this option must take the exams during the class time and date they are offered. The new exam grade will be inserted into the grade book for the student, and if the new average improves the grade to the next grade level, a grade change form with the new grade will be completed and turned into the registrar's office.
Textbook and/or Resource Materials
Lecture notes are available from Copy Corner, 2307 Texas Avenue South, Suite B, College Station, Phone: 979-694-COPY.

Lecture Outline

<table>
<thead>
<tr>
<th>Monday</th>
<th>Topic</th>
<th>Wednesday</th>
<th>Topic</th>
</tr>
</thead>
<tbody>
<tr>
<td>January 13</td>
<td>Introduction/Meat Inspection</td>
<td>January 15</td>
<td>Meat Inspection</td>
</tr>
<tr>
<td>January 20</td>
<td>Martin Luther King, Jr. Holiday</td>
<td>January 22</td>
<td>Food Safety and Meat</td>
</tr>
<tr>
<td>January 27</td>
<td>Slaughter-Dressing of Livestock</td>
<td>January 29</td>
<td>Slaughter-Dressing of Livestock</td>
</tr>
<tr>
<td>February 3</td>
<td>Kosher and Halal</td>
<td>February 5</td>
<td>Producer-Related Problems</td>
</tr>
<tr>
<td>February 10</td>
<td>Packer-Related Problems</td>
<td>February 12</td>
<td>Exam A</td>
</tr>
<tr>
<td>February 17</td>
<td>Livestock By-Products</td>
<td>February 19</td>
<td>Carcass Components, Muscle</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Structure</td>
</tr>
<tr>
<td>February 24</td>
<td>Meat Tenderness</td>
<td>February 26</td>
<td>Meat Tenderization</td>
</tr>
<tr>
<td>March 3</td>
<td>Meat Color</td>
<td>March 5</td>
<td>Packaging Systems for Meat</td>
</tr>
<tr>
<td>March 17</td>
<td>Meat Curing, Bacon &amp; Ham Processing</td>
<td>March 19</td>
<td>Sausage Manufacturing</td>
</tr>
<tr>
<td>March 24</td>
<td>Sausage Manufacturing</td>
<td>March 26</td>
<td>Exam B</td>
</tr>
<tr>
<td>March 31</td>
<td>Appraisal of Market Animals</td>
<td>April 2</td>
<td>Appraisal of Market Animals</td>
</tr>
<tr>
<td>April 7</td>
<td>USDA Slaughter Animal/Carcass Grades</td>
<td>April 9</td>
<td>Growth/Development of Meat</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Animals</td>
</tr>
<tr>
<td>April 14</td>
<td>Objective Evaluations of Meat Animals</td>
<td>April 16</td>
<td>Contribution of Meat to the</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Diet</td>
</tr>
<tr>
<td>April 21</td>
<td>Contribution of Meat to the Diet</td>
<td>April 23</td>
<td>Exam C</td>
</tr>
<tr>
<td>April 28</td>
<td>Exams handed back; exemptions to the finals given</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>


Exams
Three major examinations covering both lecture and laboratory material will be given during lecture on the following dates:

<table>
<thead>
<tr>
<th>Exam</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>Exam A</td>
<td>Wednesday, February 12</td>
</tr>
<tr>
<td>Exam B</td>
<td>Wednesday, March 26</td>
</tr>
<tr>
<td>Exam C</td>
<td>Wednesday, April 23</td>
</tr>
<tr>
<td>Final exam</td>
<td>Friday, May 2, 10 AM</td>
</tr>
</tbody>
</table>

Grading
Grades will be computed on the basis of 750 total points (600 for exempt students).

<table>
<thead>
<tr>
<th>Item</th>
<th>Points</th>
</tr>
</thead>
<tbody>
<tr>
<td>Exam A</td>
<td>150</td>
</tr>
<tr>
<td>Exam B</td>
<td>150</td>
</tr>
<tr>
<td>Exam C</td>
<td>150</td>
</tr>
<tr>
<td>Laboratory</td>
<td>150</td>
</tr>
<tr>
<td>Final exam</td>
<td>150</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td>750</td>
</tr>
</tbody>
</table>

Laboratory Schedule

<table>
<thead>
<tr>
<th>Lab</th>
<th>Subject</th>
<th>Week of</th>
<th>Knives required</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Orientation and Meat Inspection</td>
<td>January 13</td>
<td>No</td>
</tr>
<tr>
<td>2</td>
<td>Anatomy</td>
<td>January 20</td>
<td>No</td>
</tr>
<tr>
<td>3</td>
<td>Pork Slaughter-Dressing</td>
<td>January 27</td>
<td>Yes</td>
</tr>
<tr>
<td>4</td>
<td>Pork Evaluation</td>
<td>February 3</td>
<td>No</td>
</tr>
<tr>
<td>5</td>
<td>Pork Fabrication</td>
<td>February 10</td>
<td>Yes</td>
</tr>
<tr>
<td>6</td>
<td>Ham Manufacturing</td>
<td>February 17</td>
<td>No</td>
</tr>
<tr>
<td>7</td>
<td>Lamb Slaughter-Dressing</td>
<td>February 24</td>
<td>Yes</td>
</tr>
<tr>
<td>8</td>
<td>Lamb Evaluation and Fabrication</td>
<td>March 3</td>
<td>Yes</td>
</tr>
<tr>
<td>9</td>
<td>Spring Break</td>
<td>March 10</td>
<td>--</td>
</tr>
<tr>
<td>10</td>
<td>Sausage Manufacturing I</td>
<td>March 17</td>
<td>No</td>
</tr>
<tr>
<td>11</td>
<td>Sausage Manufacturing II</td>
<td>March 24</td>
<td>No</td>
</tr>
<tr>
<td>12</td>
<td>Beef Slaughter-Dressing</td>
<td>March 31</td>
<td>Yes</td>
</tr>
<tr>
<td>13</td>
<td>Beef Evaluation</td>
<td>April 7</td>
<td>No</td>
</tr>
<tr>
<td>14</td>
<td>Beef Fabrication I</td>
<td>April 14</td>
<td>Yes</td>
</tr>
<tr>
<td>15</td>
<td>Beef Fabrication II</td>
<td>April 21</td>
<td>Yes</td>
</tr>
</tbody>
</table>
Laboratory Policy, Grading, and Materials

Attendance
Policies regarding authorized absences are the same as those set forth in lecture.

Grading
The laboratory will make up 150 points of the 750 total possible points in this course. The 150 total possible points will be broken down as follows:

<table>
<thead>
<tr>
<th>Item</th>
<th>Points</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lab exercises</td>
<td>100</td>
</tr>
<tr>
<td>Attendance</td>
<td>25</td>
</tr>
<tr>
<td>Participation</td>
<td>25</td>
</tr>
<tr>
<td>Total</td>
<td>150</td>
</tr>
</tbody>
</table>

Lab Exercises
Thirteen laboratory exercises (100 points total) will be assigned during the semester. After each lab, there will be an exercise assigned which is due the following lab. Failure to turn in homework when specified will result in the following point deductions: (1) same day, but after lab = -1; (2) 1 day late = -2; (3) 2 days late = -3; and (4) 3 days late = no credit.

Participation
A relative value assigned by your instructor based upon your performance in lab. Interest, preparedness for lab (including having knives), and participation with your group (both during lab and cleanup) will be evaluated. Lab instructors may give pop quizzes to help determine this grade. Five (5) points will be subtracted from this value for each unauthorized absence.

Attendance
Five (5) points will be subtracted from this value for each unauthorized absence.

Laboratory Manual

Equipment
Orders will be taken during the first week of class for the knife sets that will be used in lab. This is what is needed: scabbard and chain; boning knife, 5"; lamb skinning knife; steel, smooth 10".

Lockers will be available for clothing in the Rosenthal Center during the laboratory period only. (These lockers will not be issued for the full semester.) Rubber footwear must be worn during all laboratory periods, which involve participation on the slaughter floor, in the cutting room or in the cooler.
The Rosenthal Center will provide safety helmets, rubber aprons, boning aprons, coveralls, frocks, rubber footwear, cutting gloves, arm guards, and white aprons, which are located in the laundry and uniform storage room. Because equipment will be used by other students in the other lab periods, you will be responsible for cleaning it and placing it back in the room for the subsequent laboratory periods.

**Americans with Disabilities Act (ADA)**
The Americans with Disabilities Act (ADA) is a federal anti-discrimination statute that provides comprehensive civil rights protection for persons with disabilities. Among other things, this legislation requires that all students with disabilities be guaranteed a learning environment that provides for reasonable accommodation of their disabilities. If you believe you have a disability requiring an accommodation, please contact Disability Services, in Cain Hall, Room B118, or call 845-1637. For additional information visit [http://disability.tamu.edu](http://disability.tamu.edu)

**Academic Integrity**
*For additional information please visit: [http://www.tamu.edu/aggiehonor](http://www.tamu.edu/aggiehonor)*

“An Aggie does not lie, cheat, or steal, or tolerate those who do.”