

Course title and number **ANSC 307 Meats**
 Term Summer 2015
 Meeting times and location M, T, W, R, 12:00 to 1:15 PM, MSTC 100

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: 979-845-3992; Home: 979-693-8906; Mobile: 979-255-6676
Email address	j-savell@tamu.edu
Office hours	Variable
Office location	Room 348 KLBG

Lecture and Lab Assistants

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

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 which will be authorized are those found at <http://student-rules.tamu.edu> at the section

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 available from Copy Corner

Lecture Outline

Date	Topic
Week 1	
Tuesday, July 7	Introduction and Meat Inspection
Wednesday, July 8	Meat Inspection
Thursday, July 9	Meat Inspection
Week 2	
Monday, July 13	Food Safety and Meat
Tuesday, July 14	Slaughter-Dressing of Livestock
Wednesday, July 15	Kosher and Halal
Thursday, July 16	Producer- and Packer-Related Problems
Week 3	
Monday, July 20	Exam A
Tuesday, July 21	By-Products, Carcass Components and Muscle Structure
Wednesday, July 22	Meat Tenderness, Meat Tenderization
Thursday, July 23	Meat Color, Packaging Systems for Meat
Week 4	
Monday, July 27	Meat Curing, Bacon and Ham Processing
Tuesday, July 28	Sausage Manufacturing
Wednesday, July 29	Exam B
Thursday, July 30	Appraisal of Market Animals
Week 5	
Monday, August 3	Appraisal of Market Animals, USDA Grades
Tuesday, August 4	Growth and Development of Meat Animals, Objective Evaluations of Meat Animals
Wednesday, August 5	Contribution of Meat to the Diet
Thursday, August 6	Exam C
Week 6	
Monday, August 10	Course wrap-up and review
Tuesday, August 11	Final Exam, 1-3 PM

Exams

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

Exam	Date
Exam A	Monday, July 20
Exam B	Wednesday, July 29
Exam C	Thursday, August 6
Final exam	Tuesday, August 11 (1-3 PM)

Grading

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

Item	Points
Exam A	150
Exam B	150
Exam C	150
Laboratory	150
Final exam	150
Total	750

Laboratory Schedule

Lab	Subject	Date	Knives required
1	Orientation/HACCP	July 8	No
2	Anatomy	July 13	No
3	Pork Slaughter	July 15	Yes
4	Pork Evaluation and Fabrication	July 20	Yes
5	Lamb Slaughter	July 22	Yes
6	Beef Slaughter	July 27	Yes
7	Lamb Evaluation and Fabrication	July 29	Yes
8	Beef Evaluation/Fabrication – Hindquarter	August 3	Yes
9	Beef Fabrication – Forequarter	August 5	Yes
10	Sausage	August 10	No

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:

Item	Points
Lab exercises	100
Attendance	25
Participation	25
Total	150

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

Savell, J.W. and G.C. Smith. 2009. "Meat Science Laboratory Manual (8th ed.)", American Press, Boston, Massachusetts.

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"; steak cutting knife, 8"; steel, rough 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>

Academic Integrity

For additional information please visit: <http://www.tamu.edu/aggiehonor>

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