

**LECTURE SYLLABUS FOR ANSC 3404**  
**Consumer Selection and Utilization of Meat Products**

Fall 2010

Classroom: ML 100

**Objective:** To provide students with an appreciation and general knowledge of meat science and the meat industry so that they can become more knowledgeable consumers and workers in their chosen occupation. To understand meat and muscle chemistry and composition. To understand muscle growth and contraction. To understand meat in a healthy diet and food safety and sanitation.

**Expected Learning Outcomes:** Upon completion of the course, students will have a general knowledge of meat science and the meat industry and will be confident consumers and workers.

**Instructor:** Dr. Mark F. Miller, Rm. 200H, Animal and Food Sciences  
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**Teaching Assistant:** Jerrad Legako, Rm. 227, Animal and Food Sciences  
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**Reading material required for lecture/lab and out of class assignment:**  
The Meat We Eat by Romans, Costello, Carlson, Greaser, and Jones. 14<sup>th</sup> Edition  
The Jungle, by Upton Sinclair

**Assessment of Learning Outcomes:** Quizzes will be given at the end of class.

**Evaluation of objectives and student performance:**

Weekly Quizzes = 50% of grade; Major Exams = 20% of grade;  
Out of Class Assignments = 10% of grade; Lecture Attendance = 10 % and Lab Attendance = 10%

A =100 - 90%, B = 89.9% - 80%, C = 79.9% - 70%, D = 69.9% - 60%, F = 59.9% or less.

Attendance is mandatory and all students must clear missed classes with the instructor prior to missing the class. A quiz can be made up if a death occurs in your family (provide the obituary), if you are ill (provide a note from your physician), or if you are attending a University function (provide a note from the instructor).

**Topics of Class Discussion**

<b>DATE</b>	<b>TOPIC</b>
8-27-10	Introduction
8-30-10	History
9-01-10	History, Quiz 1
9-03-10	Inspection
9-06-10	Labor Day- Holiday
9-08-10	Inspection, Quiz 2
9-10-10	Inspection,
9-13-10	Food Safety
9-15-10	Food Safety- Quiz 3
9-17-10	Food Microbiology
9-20-10	Food Microbiology
9-22-10	Exam I
9-24-10	Disassembly
9-27-10	Disassembly
9-29-10	Poultry and Seafood, Quiz 4
10-01-10	Poultry and Seafood
10-04-10	Muscle Composition
10-06-10	Muscle Composition, Quiz 5
<b>10-08-10</b>	<b>Muscle Structure</b>
<b>10-11-10</b>	<b>Fall Break Holiday – No Class</b>
10-13-10	Muscle Structure, Quiz 6
10-15-10	Conversion of Muscle to Meat
10-18-10	Diet and Health
10-20-10	Diet and Health, Quiz 7
10-22-10	Beef Grading
10-25-10	Beef Grading

10-27-10	Cookery, Quiz 8
10-29-10	Cookery
11-01-10	Sensory
11-03-10	Exam II
11-05-10	Fresh Meat Processing
11-08-10	Fresh Meat Processing/Sausages
11-10-10	Sausages, Quiz 9
11-12-10	Curing
11-15-10	Curing
11-17-10	Packaging, Quiz 10
11-19-10	Packaging
11-22-10	Thanksgiving Holiday Walk - No Class
11-24-10	Thanksgiving Holiday Walk - No Class
11-26-10	Thanksgiving Holiday Walk - No Class
11-29-10	Natural and Organic Marketing
12-01-10	Exam III
12-03-10	Make Up Quiz Day
12-06-10	Out of Class Assignment # 1 Due (12 p.m.)
12-08-10	Out of Class Assignment # 2 Due (12 p.m.)

Lecture topics, quizzes, and exam dates are subject to change if deemed necessary during the semester.

#### Laboratory Dates

501,502	09-13-10	Weekly lab topics will be determined as the semester proceeds.
503,504	09-15-10	
501,502	09-20-10	Topics that will be covered include: Meat Animal Anatomy, Harvest of Meat Animals, Carcass Evaluation, Carcass Fabrication, Retail Cut Identification, Sausage Making, Curing of Meats Sensory of Meats,
503,504	09-22-10	
501,502	09-27-10	
503,504	09-29-10	
501,502	10-04-10	
503,504	10-06-10	
501,502	10-11-10 No Labs	
503,504	10-13-10 No Labs	
501,502	10-18-10	
503,504	10-20-10	
501,502	10-25-10	
503,504	10-27-10	
501,502	11-01-10	
503,504	11-03-10	

#### University Policies

##### *ADA Statement*

Any student who because of a disability may require special arrangements to meet course requirements should contact the instructor as soon as possible to make any necessary accommodations. Students should present appropriate verification from Access TECH. No requirement exists that accommodations be made prior to completion of this approved university procedure. Classroom accommodations will be made for students with disabilities at the request of the student.

##### *Scholastic Dishonesty*

It is the aim of the faculty of Texas Tech University to foster a spirit of complete honesty and high standards of integrity. The attempt of students to present as their own any work not honestly performed is regarded by the faculty and administration as a most serious offence and renders the offenders liable to serious consequences, possibly suspension. Scholastic dishonesty includes but is not limited to, cheating, plagiarism, collusion, falsifying academic records, misinterpreting facts, and any act designed to give unfair academic advantage to the student or the attempt to commit such an act. Further information can be found in the *Student Handbook*.

##### *Absence for Observance of a Religious Holiday*

A student who intends to observe a religious holy day should make that intention known to the instructor prior to the absence. A student who is absent from classes for the observance of a religious holiday shall be allowed to take an examination or complete an assignment scheduled for the day within a reasonable time after the absence. A student may not be penalized for the absence but the instructor may respond appropriately if the student fails to complete the assignment satisfactorily.

Cell Phones must be turned off and not in use during class. If cell phones are used for any purpose then the student will be given a zero for the next quiz grade.