ANSCI 30 Course Outline as of Fall 2004

CATALOG INFORMATION

Dept and Nbr: ANSCI 30   Title: MEAT TECHNOLOGY
Full Title: Meat Technology
Last Reviewed: 11/17/2008

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	3.00	Lecture Scheduled	2.00	17.5	Lecture Scheduled	35.00
Minimum	0.50	Lab Scheduled	3.00	17	Lab Scheduled	52.50
		Contact DHR	0		Contact DHR	0
		Contact Total	5.00		Contact Total	87.50
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 70.00   Total Student Learning Hours: 157.50

Title 5 Category: AA Degree Applicable
Grading: Grade Only
Repeatability: 00 - Two Repeats if Grade was D, F, NC, or NP
Also Listed As:
Formerly: AG 66.2

Catalog Description:
Evaluation of live animals: beef, sheep, hogs. Evaluate carcasses of animals. Learn wholesale and retail cuts and how to break carcasses into these cuts. Economics of carcass traits is emphasized.

Prerequisites/Corequisites:

Recommended Preparation:
Eligibility for ENGL 100 or ESL 100.

Limits on Enrollment:

Schedule of Classes Information:
Description: Evaluation of live animals: Beef, sheep, hogs. Evaluations of carcasses and learning wholesale and retail cuts. (Grade Only)
Prerequisites/Corequisites:
Recommended: Eligibility for ENGL 100 or ESL 100.
Limits on Enrollment:
Transfer Credit: CSU;UC.

Repeatability: Two Repeats if Grade was D, F, NC, or NP

ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:

AS Degree:	**Area**		Effective:	Inactive:
CSU GE:	**Transfer Area**		Effective:	Inactive:
IGETC:	**Transfer Area**		Effective:	Inactive:
CSU Transfer:	Transferable	Effective:	Spring 1982	Inactive: Spring 2010
UC Transfer:	Transferable	Effective:	Fall 2001	Inactive: Spring 2010

CID:

Certificate/Major Applicable:
Certificate Applicable Course

COURSE CONTENT

Outcomes and Objectives:
  The student will:
1. Identify USDA grades of beef, sheep, and hogs.
2. Identify wholesale cuts of beef, pork and lamb.
3. Know how to break carcasses into wholesale and retail cuts.
4. Evaluate live animal characteristics and correlate them to carcass traits.
5. Evaluate the dollar value for different types and grades of meat animals.

Topics and Scope:

1. Introduction to Evaluation
2. Growth, Development, and Fattening of Meat Animals
3. Livestock Improvement Through Selection
4. Supplemental Aids in Livestock Selection
5. Live Hog Evaluation, Grading, and Pricing
6. Pork Carcass Evaluation, Grading and Pricing
7. Evaluation of Swine Performance Data
8. Visual Evaluation of Breeding Swine
9. Live Cattle Evaluation, Grading, and Pricing
10. Beef Carcass Evaluation, Grading, and Pricing
11. Evaluation of Beef Cattle Performance Data
12. Visual Evaluation of Breeding Beef Cattle
13. Live Lamb Evaluation, Grading, and Pricing
14. Lamb Carcass Evaluation, Grading, and Pricing
15. Evaluation of Sheep Performance Data
16. Visual Evaluation of Breeding Sheep
17. Selection of Feeder Livestock
18. Wholesale and Retail Pricing of Pork, Beef, and Lamb

Assignment:

Assignments will be taken from periodicals, handouts and texts.

Methods of Evaluation/Basis of Grade:

Writing: Assessment tools that demonstrate writing skills and/or require students to select, organize and explain ideas in writing.

Lab reports, Essay exams

Writing 10 - 30%

Problem Solving: Assessment tools, other than exams, that demonstrate competence in computational or non-computational problem solving skills.

Field work, Quizzes, Exams

Problem solving 5 - 10%

Skill Demonstrations: All skill-based and physical demonstrations used for assessment purposes including skill performance exams.

Class performances, Performance exams

Skill Demonstrations 10 - 30%

Exams: All forms of formal testing, other than skill performance exams.

Multiple choice, True/false, Matching items, Completion

Exams 40 - 60%

Other: Includes any assessment tools that do not logically fit into the above categories.

None

Other Category 0 - 0%

Representative Textbooks and Materials:
LIVE ANIMAL CARCASS EVALUATION AND SELECTION MANUAL by Boggs.1993