

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. Evaluate carcasses of animals. Learn wholesale and retail cuts and how to break carcasses into these cuts. Economics of carcass traits is emphasized. (Grade Only)
Prerequisites/Corequisites:
Recommended: Eligibility for ENGL 100 or ESL 100
Limits on Enrollment:

Transfer Credit:

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: |
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| CSU Transfer: | Effective: | Inactive: |
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| UC Transfer: | Effective: | Inactive: |
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CID:

Certificate/Major Applicable:

Certificate Applicable Course

COURSE CONTENT

Outcomes and Objectives:

Upon completion of the course, students will be able to:

1. Identify USDA grades of beef, sheep, and hogs.
2. Identify wholesale cuts of beef, pork, and lamb.
3. 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 of Meat Animals according to USDA standards.
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:

Lecture Assignments:

Read periodicals, handouts, and textbooks (20 pages per week)

Term paper (6 to 8 pages).

One Midterm

Final Exam

Lab Assignments:

Worksheets (16--one per week)

Livestock Judging & Evaluation field work

Carcass Evaluation

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.

Worksheets and term paper

Writing
20 - 40%

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

Field work

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.

Quizzes, tests, exams

Exams
40 - 60%

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

Attendance and participation

Other Category
0 - 10%

Representative Textbooks and Materials:

Live Animal Carcass Evaluation And Selection Manual, Donald Boggs. Kendall/Hunt, 1993 (classic)