ANSCI 30 Course Outline as of Spring 2010

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:

ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:

AS Degree: CSU GE:	Area Transfer Area	Effective: Effective:	Inactive: Inactive:
IGETC:	Transfer Area	Effective:	Inactive:
CSU Transfer	: Effective:	Inactive:	
UC Transfer:	Effective:	Inactive:	

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

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

Field work

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

Class performances, Performance exams

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

Quizzes, tests, exams

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

Attendance and participation

Representative Textbooks and Materials:

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

Writing 20 - 40%

Problem solving 5 - 10%

Skill Demonstrations 10 - 30%

> Exams 40 - 60%

Other Category 0 - 10%