***AS10 – MEAT EVALUATION AND PROCESSING***

REEDLEY COLLEGE – FALL 2022

 Lecture: M, W Room AGR 1

 Lab: F 8:00 AM to 10:50 PM – Food Processing Lab or RC Farm

**Contact Information**

Instructor: Kevin Woodard Office: AGR 12

Phone: 494-0300 ext. 3219 Office Hours: M-F 11:00am – 12:00pm. Also by arrangement

E-mail: kevin.woodard@reedleycollege.edu

 **Course Description**

This course is an introduction to the meat industry with a special emphasis on meat products and value added meat processing techniques. It includes concepts of food safety and sanitation, grading and inspection along with preservation and marketing strategies to meet current consumer demands. ADVISORIES: Mathematics 45 and English 1A or 1AH. .(A, CSU)

**Text/Materials**

You will have a better shot of being successful in this course if you participate by pre-reading and note taking outside of the lecture environment. For this reason, you are expected to have a copy of the textbook by the end of the first week of instruction.

**Required Text**: *Meat Science Laboratory Manual.* Savell, J.W. & Smith, G.., American Press, 2009

**Materials**: Notebook, Simple Calculator (+ - x ÷) Rubber Boots. No Cell Phones allowed on quizzes and exams.

**Course Outcomes**

AS-10 SLO1: Explain safe and sanitary techniques for processing beef, sheep and pork carcasses into wholesale cuts and retail products.

AS-10 SLO2: Outline industry-approved procedures for harvesting beef cattle, sheep and swine.

AS-10 SLO3: Practice safe and sanitary methods for maintaining and utilizing meat processing tools, equipment, and facilities.

**Course** **Objectives**

1. Identify tools and equipment commonly used in the meats industry.

2. Identify the wholesale and retail cuts of beef, sheep and swine carcasses.

3. Discuss current trends, challenges and issues impacting the meats industry.

4. Determine the quality and yield grades for beef, sheep and pork carcasses utilizing current USDA grading standards.

5. Evaluate career opportunities and requirements for successful employment in the meats industry.

6. Use proper sanitation techniques for meat processing tools, equipment and facilities.

**Course Outline**

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| Topic Sequence will be determined based on availability of product |
| Orientation | Lamb Harvesting and Dressing |
| Meat Inspection | Lamb Evaluation |
| Anatomy | Lamb Fabrication |
| Pork Harvesting and Dressing | Beef Harvesting and Dressing |
| Pork Evaluation | Beef Evaluation |
| Pork Fabrication | Beef Fabrication |
| Curing and Smoking of Meat | Quality Control and Packaging Procedures |
| Sausage Manufacturing | Meat Cookery  |
| ***REVIEW and FINAL EXAM*** |

**Attendance**

1. Attendance is EXPECTED since the majority of learning occurs in the lecture/laboratory environment.
2. All absences are UNEXCUSED
3. Students are personally RESPONSIBLE for obtaining notes/information missed due to an absence. Notes/information can be obtained from a fellow classmate or by meeting with the instructor during regularly scheduled office hours.
4. Students are expected to show up on time and prepared each day to READY TO WORK.
5. Please NOTIFY the instructor in advance if you know that you will be absent from class. kevin.woodard@reedleycollege.edu
6. College policy dictates that an instructor may drop a student with two consecutive weeks of unexcused absences (i.e., class meets two times per week, 4 unexcused absences equals a drop: class meets 1 time per week, 2 unexcused absences equals a drop).
7. If you plan to DROP THIS COURSE you will need to follow college protocol. If you do not drop in time you will be held accountable for your grade.
8. At the end of the 9th week of instruction, no withdrawals are permitted and the student must receive a grade.
9. Make-up tests and assignments will only be allowed for EMERGENCY SITUATIONS AND PRE-ARRANGED ABSENCES.

**Methods for Measuring Student Achievement and Determining Grades**

The methods for measuring student achievement & determining grades are:

###### Skill Demonstrations

###### Class performances and homework

1. Quizzes and Exams

###### All assignments are due at the beginning of the class session on the date due. Late assignments can be submitted for grading prior to starting the next Chapter/Unit; however, all late assignments will receive a deduction in the amount of 50% of the overall point value for that specific assignment.

**Course Grade Determination**

A = 90-100%

B = 80-89%

C = 70-79%

D = 60-69%

F = under 60%

Class performances and Assessments

Class Performance 50%

Tests 20%

Quizzes 30%

**Policy on Cheating & Plagiarism**

In keeping with the philosophy that students are entitled to the best education available, and in compliance with Board Policy, each student is expected to exert an entirely honest and individual effort toward attaining an education. Violations of this policy will result in disqualification for the course.

**Accommodations for Students with Disabilities**

If you have a verified need for an academic accommodation or materials in alternate media (i.e., Braille, large print, electronic text, etc.) per the Americans with Disabilities Act (ADA) or Section 504 of the Rehabilitation Act, please contact me as soon as possible.

**Behavioral Expectations**

1. It is a common courtesy to turn off all electronic devices (i.e., cell phones, mp3 players, etc…) when in a group setting. Please exercise this courtesy!
2. Students are expected to conduct themselves in a mature and responsible manner that respects the rights of all other individuals.

**Final Exam Day TBA**

A copy of this document is posted to your CANVAS PAGE for your records. PLEASE print your name, Sign, Date and return to instructor for credit.

PRINT NAME \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ SIGNATURE \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ DATE \_\_\_\_\_\_\_\_