FDSC 318  
Meat Technology

INSTRUCTOR(S):  Dr. Randy Harp
OFFICE NO. :  AGIT 135
TELEPHONE/FAX :  903-886-5351  cell ph. 254-485-4295  Fax 903-886-5990
OFFICE HOURS:  Posted /contact Mrs. Valerie Fulkerson at the College of Agricultural Sciences and Natural Resources office  903-886-5358
E mail:  Randy.Harp@tamuc.edu

Meets 8/27/2018 through 12/14/2018
T 12:30p-2:50p   Location: AGIT255
Lab:  TBA

REQUIRED TEXTBOOK:
ISBN # 0-89641-347-0

You will also be required to contact CEV Multi-Media in Lubbock Texas and purchase a contract to obtain a password and ID number. More information will be given the first week of school regarding the purchase of this media opportunity. Outside Reading and Video reviewing assignments will be subject matter and current topic related and given as CEV assignments or internet readings. Assignments for iCEVonline will be given in class and as each video relates to the subject matter being covered in class. All iCEV videos assigned should be viewed by April 21, 2017.

www.icevonline.com/register

COURSE DESCRIPTION: Three semester hours (2 lecture, 2 lab). Theory and practice of slaughtering, processing, curing, and storing meat from domestic animals. Wholesale and retail cuts. Prerequisites:  ANS 1119, ANS 1319.

COURSE OBJECTIVES:

1.  To familiarize the students with basic principles and technological procedures of meat processing.
2.  To provide the students with an insight on the meat industry history and origin.
3.  To familiarize the students with fundamental procedures in curing and smoking meats.
4.  Provide students with food safety procedures for meat and meat products.

STUDENT LEARNING OUTCOMES:

1. Understand the principles and concepts of processing meat and meat products.
2. Understand the principles of harvesting beef, sheep, and swine for human consumption.
3. Be knowledgeable of current terminology in the processed meats industry.
4. Be knowledgeable about safe food handling and government food safety regulations.
COURSE REQUIREMENTS: (COURSE EXPECTATIONS)

Instructional methodology will include lecture and classroom discussion and engagement. Please refer to the grading policy for a breakdown of student evaluation. Outside readings and assignments will be included. You will be emailed powerpoint outlines for lectures as well as either email or personally give handout materials for reading and discussion. Field trips are potentially available.

NO CELL PHONE USAGE WHILE IN CLASS
Cell phones should not be visible during lectures or testing and should be turned off. If the student has a cell phone in their possession it should be off. A “No Tolerance” policy will be exercised in this matter. Student will be excused from class in cases of non-compliance.

GUYS; PLEASE TAKE YOUR HATS OFF WHILE IN CLASS
All male students will take off any hats (caps, hats of any kind) when entering the classroom for a classroom setting in both lecture and lab. An exception to this is the processing/inspected areas of the meat laboratory whereby food safety rules will supersede this policy.

GRADING POLICY:

Grades will be determined using the breakdown as follows:

- Four exams: 70%
- iCEV: 20%
- Daily Quizzes: 10%

Final grades are based on the following scale:

- Over 90% - A
- 75-89 - B
- 65-75 - C
- less than 65% - F

Make-up exams will only be given for excused absences. All make-up exams will be given at a time and date designated by the faculty member before the final exam review and exam period. It is the responsibility of the student to make arrangements for make-up exams.

Final Exam policy: All students are expected to be at the comprehensive final examination time period as outlined by the university final exam schedule. Once the final exam period begins, no student is allowed to leave the testing area/room until their exam is completed. At the same time, no student will be allowed to begin the test during this time period if another student has already completed testing and has left the designated testing area/room (in the case of a late arrival).

Students are responsible for materials presented as lectures, handouts, assigned audio-visual material, and assigned readings. Furthermore, students will be responsible for all out of class assignments that pertain to the lecture material.
TECHNOLOGY REQUIREMENTS

There will not be any technology requirements through TAMU-C.

COURSE AND UNIVERSITY PROCEDURES/POLICIES

Course Specific Procedures/Policies
Attendance/Lateness, Late Work, Missed Exams and Quizzes and Extra Credit

Syllabus Change Policy
The syllabus is a guide. Circumstances and events, such as student progress, may make it necessary for the instructor to modify the syllabus during the semester. Any changes made to the syllabus will be announced in advance.

University Specific Procedures

Student Conduct
All students enrolled at the University shall follow the tenets of common decency and acceptable behavior conducive to a positive learning environment. The Code of Student Conduct is described in detail in the Student Guidebook. http://www.tamuc.edu/admissions/registrar/documents/studentGuidebook.pdf

Students should also consult the Rules of Netiquette for more information regarding how to interact with students in an online forum: Netiquette http://www.albion.com/netiquette/corerules.html

TAMUC Attendance
For more information about the attendance policy please visit the Attendance webpage and Procedure 13.99.99.R0.01. http://www.tamuc.edu/admissions/registrar/generalInformation/attendance.aspx

http://www.tamuc.edu/aboutUs/policiesProceduresStandardsStatements/rulesProcedures/13students/academic/13.99.99.R0.01.pdf

Academic Integrity
Students at Texas A&M University-Commerce are expected to maintain high standards of integrity and honesty in all of their scholastic work. For more details and the definition of academic dishonesty see the following procedures:

Undergraduate Academic Dishonesty 13.99.99.R0.03

ADA Statement

Students with Disabilities

The Americans with Disabilities Act (ADA) is a federal anti-discrimination statute that provides comprehensive civil rights protection for persons with disabilities. Among other things, this legislation requires that all students with disabilities be guaranteed a learning environment that provides for reasonable accommodation of their disabilities. If you have a disability requiring an accommodation, please contact:

Office of Student Disability Resources and Services
Texas A&M University-Commerce
Gee Library- Room 132
Phone (903) 886-5150 or (903) 886-5835
Fax (903) 468-8148
Email: StudentDisabilityServices@tamuc.edu
Website: Office of Student Disability Resources and Services
http://www.tamuc.edu/campusLife/campusServices/studentDisabilityResourcesAndServices/

Nondiscrimination Notice

Texas A&M University-Commerce will comply in the classroom, and in online courses, with all federal and state laws prohibiting discrimination and related retaliation on the basis of race, color, religion, sex, national origin, disability, age, genetic information or veteran status. Further, an environment free from discrimination on the basis of sexual orientation, gender identity, or gender expression will be maintained.

Campus Concealed Carry Statement

Texas Senate Bill - 11 (Government Code 411.2031, et al.) authorizes the carrying of a concealed handgun in Texas A&M University-Commerce buildings only by persons who have been issued and are in possession of a Texas License to Carry a Handgun. Qualified law enforcement officers or those who are otherwise authorized to carry a concealed handgun in the State of Texas are also permitted to do so. Pursuant to Penal Code (PC) 46.035 and A&M-Commerce Rule 34.06.02.R1, license holders may not carry a concealed handgun in restricted locations.

For a list of locations, please refer to the Carrying Concealed Handguns On Campus document and/or consult your event organizer.
Academic Honesty
TAMUC expects its students to maintain high standards of personal and scholarly conduct. Students guilty of academic dishonesty are subject to disciplinary action. Academic dishonesty includes, but is not limited to, cheating on an examination or other academic work, plagiarism, collusion, and the abuse of resource materials. Academic dishonesty will not be tolerated: Any student caught violating this policy will be given a zero for the affected assignment/exam or be administratively withdrawn from the course.

- **Plagiarism** - the unauthorized use or close imitation of the language and thoughts of another author and the representation of them as one's own original work.
- **Collusion** – the assistance or an attempt to assist another student in an act of academic dishonesty.
- **Self-Plagiarism** - The submission of the same work for academic credit more than once without permission.
- **Fabrication** - The falsification of data, information, or citations in any formal academic exercise.
- **Deception** - Providing false information to an instructor concerning a formal academic exercise e.g., giving a false excuse for missing a deadline or falsely claiming to have submitted work.
- **Cheating** - Any attempt to give or obtain assistance in a formal academic exercise without due acknowledgment.
- **Sabotage** - Acting to prevent others from completing their work. This includes cutting pages out of library books or willfully disrupting the experiments of others.

COURSE CALENDAR

SUGGESTED/TENTATIVE COURSE OUTLINE:

<table>
<thead>
<tr>
<th>Month/Date</th>
<th>Subject</th>
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<tbody>
<tr>
<td>Aug 28</td>
<td>History of the meat industry and Basic Meat Inspection</td>
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<tr>
<td>Sept 4</td>
<td>USDA-FSIS regulations/ HACCP/ Microorganisms in meat</td>
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<tr>
<td>Sept 11</td>
<td>Meat Purchasing/ Storage and Handling</td>
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<td>Sept 18</td>
<td>USDA Grades of Livestock and Meat Animals</td>
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<td>Sept 25</td>
<td>Skeletal Anatomy</td>
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<td>Oct 2</td>
<td>Muscle Anatomy – major muscle systems and Muscle Contraction</td>
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<td>Oct 9</td>
<td>Fabrication of Beef and Pork</td>
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<td>Oct 16</td>
<td>Slaughter Cattle and Swine Evaluation</td>
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<td>Oct 23</td>
<td>Factors affecting palatability</td>
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<td>Oct 30</td>
<td>Meat Cookery</td>
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<td>Nov 6</td>
<td>Retail Meat Identification</td>
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<td>Date</td>
<td>Topic</td>
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<tr>
<td>Nov 13</td>
<td>Retail Meat Identification</td>
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<td>Nov 20</td>
<td>Meat and Meat Products Evaluation</td>
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<td>Nov 27</td>
<td>Processed and Value Added Meats</td>
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<td>Dec 4</td>
<td>Processed and Value Added Meats</td>
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<td>Dec ?</td>
<td>Final Exam</td>
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