

ANS 497
Meat Science and Food Safety

INSTRUCTOR(S): Dr. Randy Harp
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REQUIRED TEXTBOOK:

Meat Science/Laboratory Manual- Savell and Smith/ American Press, Boston, Mass.
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: Study of the science and physical processes involved in converting selected farm animals into marketable products. Particular attention will be given to the anatomy and nomenclature of meats, sanitation practices, and evaluation. Furthermore, this course will study the fundamental concepts and principles of further processing meat products. An integration of the principles of sausage manufacturing, quality control, HACCP/U.S.D.A. food safety requirements and consumer safety, meat cookery and harvesting of livestock for food will be included.

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:

Students completing this course should:

1. Understand the principles and concepts of processing meat and meat products.
2. Understand the principles of harvesting beef 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.

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.

You will be required to assist with the FFA CDE's sponsored by TAMUC/SOA on April 12th

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

<http://www.tamuc.edu/aboutUs/policiesProceduresStandardsStatements/rulesProcedures/13students/undergraduates/13.99.99.R0.03UndergraduateAcademicDishonesty.pdf>

Graduate Student Academic Dishonesty 13.99.99.R0.10

<http://www.tamuc.edu/aboutUs/policiesProceduresStandardsStatements/rulesProcedures/13students/graduate/13.99.99.R0.10GraduateStudentAcademicDishonesty.pdf>

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/)

<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.

Web url:

<http://www.tamuc.edu/aboutUs/policiesProceduresStandardsStatements/rulesProcedures/34SafetyOfEmployeesAndStudents/34.06.02.R1.pdf>

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 COURSE OUTLINE:

Information presented includes:

<u>Month/Date</u>	<u>Subject</u>
Jan 18	History of the meat industry and Basic Meat Inspection
Jan 25	USDA-FSIS regulations/ HACCP/ Microorganisms in meat
Feb 1	Meat Purchasing/ Storage and Handling
Feb 8	USDA Grades of Livestock and Meat Animals

Feb 15	Skeletal Anatomy
Feb 22	Muscle Anatomy – major muscle systems and Muscle Contraction
March 1	Fabrication of Beef and Pork
March 8	Slaughter Cattle and Swine Evaluation
March 22	Factors affecting palatability
March 29	Meat Cookery
April 5	Retail Meat Identification
April 12	Retail Meat Identification
April 19	Meat and Meat Products Evaluation
April 26	Processed and Value Added Meats
May 3	Processed and Value Added Meats
May 10	Final Exam