Course Description and Syllabus

DEPARTMENT: Agricultural Sciences
COURSE NUMBER AND TITLE: AGR 376; Meat Science
SEMESTER: Spring 2008
LOCATION OF CLASS MEETING: AHA and THOM 318
INSTRUCTOR: Lesley A. Rakowitz, Lecturer
OFFICE LOCATION: Thomason - Room 313 A
TELEPHONE: Telephone: 294.3675 (office); 979.696.4360 (home)
e-mail: lrakowitz@shsu.edu
OFFICE HOURS: As posted or by appointment

COURSE DESCRIPTION: Students will…

Develop an understanding and function of meat inspection and food safety regulations.

Learn the skeletal and muscle systems of food animals and study the nomenclature of specific muscles of importance to Meat science.

Observe and practice the procedures and manipulative skills involved in slaughter, dressing, and fabricating food animals.


Blackboard

ATTENDANCE POLICY: Regular and punctual class attendance is expected. If a student misses an exam due to an EXCUSED absence, arrangements must be made IN ADVANCE with the instructor to take the exam. Otherwise, make-up exams will be comprehensive and scheduled at the end of the semester.

EXAMS AND GRADING PLAN: Grades will be determined based upon the equal weighing of 4 lecture exams and lab average. Grade distributions will be based upon the following scale:

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A = 90 – 100;   B = 80 – 89;  C = 70 – 79;  D = 60 – 69;  F = <60

Work turned in late (unexcused) will be adjusted 10% for each day late from the original grade received.

If a student misses an exam due to an EXCUSED absence, arrangements must be made in ADVANCE with the
instructor to take the exam. Otherwise, a zero will be given for the exam grade. An UNEXCUSED absence will receive a zero.

Demerits will be given for leaving class early or not participating during lab.

ACADEMIC DISHONESTY: All students are expected to engage in all academic pursuits in a Manner that is above reproach. Students are expected to maintain complete honesty and integrity in the academic experiences both in and out of the classroom. Any student found guilty of dishonesty in any phase of academic work will be subject to disciplinary action. The University and its official representatives may initiate disciplinary proceedings against a student accused of any form of academic dishonesty including, but not limited to, cheating on an examination or other academic work which is to be submitted, plagiarism, collusion and the abuse of resource materials.

Cheating WILL NOT be tolerated. Students caught cheating on an exam will be given a zero (0) for the exam or quiz grade and a letter will be written to the student's file.

CLASSROOM RULES OF CONDUCT:
Students will refrain from behavior in the classroom that intentionally or unintentionally disrupts the learning process and, thus, impedes the mission of the university. Cellular phones and pagers must be turned off before class begins. Students are prohibited from making offensive remarks, sleeping, talking at inappropriate times, wearing inappropriate clothing, or engage in any other form of distraction. Inappropriate behavior in the classroom shall result in a directive to leave class. Students who are especially disruptive also may be reported to the Dean of Students for disciplinary action in accordance with university policy.

AMERICANS WITH DISABILITY ACT:
It is the policy of Sam Houston State University that no otherwise qualified disabled individual shall, solely by reason of his/her handicap, be excluded from the participation in, be denied the benefits of, or be subjected to discrimination under any academic or Student Life program or activity. Disabled students may request assistance with academically related problems stemming from individual disabilities by contacting the Director of the Counseling Center in the Lee Drain Annex or by calling 936.294.1720.

RELIGIOUS HOLIDAYS:
University policy states that a student who is absent from class for the observance of a religious holy day shall be permitted to take an examination or complete an assignment scheduled for that day within a reasonable time after the absence.

COURSE OUTLINE:
I. Orientation and Introduction
   A. Safety
   B. Knives
   C. Tour of Facilities
II. Federal and State Regulation
   A. Laws and Agencies
   B. Antemortem Evaluation
   C. Postmortem Evaluation
   D. Inspection

III. Food Safety
   A. HACCP
   B. Food Borne Diseases

IV. Anatomy

V. Slaughter, Evaluation, Fabrication
   A. Cattle
   B. Swine
   C. Lamb
   D. Goat
   E. Poultry

Exams will be administered at the completion of carcass fabrication of each specie or combination of each.

***This syllabus is subject to change with proper notice to the class***