

# MEAT IDENTIFICATION AND CONSUMER EVALUATION

AGR 330

2 Credits

## TIME & LOCATION:

Lecture - M & W 10:30 - 11:30 ; Rm 10 Carter Bldg.  
Laboratory - Mon. 11:45 - 12:45 ; Rm 10 Carter Bldg.

## INSTRUCTOR:

Dr. Bruce R. Pratt  
Rm 4 Carter Building  
622-2237  
[AGRPRATT@ACS.EKU.EDU](mailto:AGRPRATT@ACS.EKU.EDU)  
Open Door Policy

## INTRODUCTION:

This course can be looked at from two perspectives: as a consumer of meat products or as a producer of meat animals that will be consumed by the general population.

As a producer of meat animal products it is necessary to understand how the product will be perceived by the public and factors that can affect their consumption.

Consumers can make better educated decisions in their purchases of meat products by understanding the steps of processing and identification of the types and cuts of meat. Ultimately how that product is stored and cooked will affect consumer appeal.

## OBJECTIVES:

- 1) To become familiar with the meat processing industry; including slaughtering and processing of meats.
- 2) To acquaint students with the various cuts of meat.
- 3) To introduce students to different types of processing of meat products.
- 4) To understand factors that can affect the flavor and quality of meat products.

**TEXT:** None Assigned.

## ATTENDANCE:

Lecture attendance is required. University and medical excuses are accepted with prior approval by the instructor. Students missing more than 10% of the lectures or lab will have their final grade lowered one letter. The departmental attendance policy of more than 20% of the classes missed will result in course failure. Students are responsible for all material covered in lecture. The instructors lecture notes are not available for student use. Attendance in laboratory is required. Laboratories can not be made up.

## EXAMS:

All preliminary exams will cover the material from the previous exam up to

## MEAT IDENTIFICATION AND CONSUMER EVALUATION

and including the lecture or laboratory before the exam. Dates for the exams are scheduled and will not change.

	<u>Points</u>	<u>Date</u>
Exam 1	70	Sept.29
Exam 2	50	Oct. 20
Exam 3	70	Nov. 17
Final	150	Dec. 17 (10:30 - 12:30) 80 Pts. New material 70 Pts. Comprehensive
Term Paper	<u>60</u>	Nov. 24
	400	Total Points for the Course

### GRADING:

<u>Grade</u>	<u>Minimum Points for a specific Grade</u>	<u>% of Total</u>
A	368	92%
B	336	84%
C	296	74%
D	248	62%

**LAST DAY TO DROP COURSE:** Oct. 15, 1999.

Students will have two exams graded and returned by that time representing 38% of their final grade.

### TERM PAPER:

Length: 3-5 Typed pages. Excluding figures, tables and references.

Style: Journal of Animal Science. For citation of references in the text and at the end of the paper.

References: Minimum of 5; two from scientific journals.

Topic: Any approved topic. Submit your topic with two references on a 3 x 5" index card by Oct. 13.

#### Suggested topics

The effect of diet on blood levels of cholesterol.  
E. Coli: Impact on the Meat Industry  
X-irradiation of Meat products.  
Sulfa residue in meat products  
Hot boning of beef carcasses  
Nitrates as a preservative in meats.  
Use of Ultra sound for determining carcass traits in beef.  
Use of Ultra sound for determining carcass traits in hogs.  
Postmortem tenderization of beef by aging

## MEAT IDENTIFICATION AND CONSUMER EVALUATION

Post mortem tenderization of beef by electrical stimulation

Post mortem tenderization of beef by blade tenderization

Effect of breed of beef cattle on tenderness and flavor.

Grading: 60 Points:

40 Points contents

20 points spelling & grammar.

Due Date: Nov. 22, 1999 at 10:30 AM.

### LECTURE AND LABORATORY SYLLABUS

<u>Date</u>	<u>Topic</u>
8/23	Course Introduction
8/25- 9/1	Trends in Meat Consumption
9/3 - 9/13	Advantages of Eating Meat
9/15 - 9/20	Health Concerns in the Consumption of Meat Products
9/22 - 9/22	Anatomy of the Skeleton and Muscles
9/27	Slaughtering Beef & Lamb
<b>9/29</b>	<b>EXAM 1 (70 Points)</b>
10/4	Slaughtering Beef - Field Trip
10/6	Cuts of Beef & Lamb
10/11 -10/13	Quality and Yield Grade of Beef & Lambs
10/15	Factors Affecting Taste and Tenderness
10/18	Cooking Beef & Lamb
<b>10/20</b>	<b>Exam 2; 50 Points</b>
10/25 - 10/27	Ground Meat Products
11/1	Determination of Fat in Ground Beef
11/3	Portion Control Meat Products
11/8	Field Trip to Uncle Charlies
11/11	Packaging & Storage of Meat Products
11/13	Slaughtering Swine
<b>11/17</b>	<b>EXAM 3 - 70 Points</b>
11/22	Cuts of Pork, Curing Pork, Cooking Pork - <b>Term Paper Due</b>
11/29	Types of Sausage- Making Sausage
12/1	Slaughtering Poultry
12/6	Cooking Poultry
12/8	Grades of Poultry & Eggs
<b>12/17 F</b>	<b>Final Exam (150 Points)</b> (80 Points - New Material; 70 Points - Comprehensive)