

**Course Syllabus**  
**ANEQ 460 – Meat Safety**  
**Department of Animal Sciences**  
**Colorado State University**  
**Spring 2018**

***Instructor and Teaching Assistants***

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***Course Identification***

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Course Name:	Meat Safety
Course Number:	ANEQ 460
Course Location:	Animal Sciences 131
Class Times:	T/R: 9:30-10:45am

***Course Description/Overview***

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This discussion-based course is intended to familiarize students with fundamental components of meat safety, in addition to the scientific and industry strategies to assure the safety of meat and meat products.

***Course Learning Objectives and Assessment***

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Broadly, the objective of this course is to develop a fundamental understanding of meat safety and explore various sectors of this field related to the meat industry, research, and government. Overall, each individual should leave this course with an understanding of meat safety and be able to engage in conversations regarding meat safety challenges and solutions.

**Specifically, the objectives of the course are:**

- Discuss the importance of meat safety as it relates to public health and the meat industry as a whole;
- Discuss and identify meat safety hazards and how each impacts the meat industry,
- Identify and discuss industry efforts to assure the safety of meat,
- Identify and discuss future challenges related to meat safety.

**These objectives will be assessed through:**

1. Three exams: Exams will consist of: multiple choice, true/false, short answer, and short essay questions. Exam questions are intended to assess not only your understanding of class topics, but also your ability to think critically utilizing course material and related discussions. Please take note of the scheduled exam dates so that you are not absent.
2. Group Project: Students will work in groups to present various meat safety challenges. Students will have designated “group work” days during the semester which are intended to facilitate progress on the class project. Details related to the class project will be discussed at length during the semester.

3. **Class Participation:** This course will devote a significant amount of time to discussion and other non-lecture activities. Active participation in these activities is critical to success in this course. Participation will be measured by posing and answering questions, engaging in discussions, participating in the lab demonstrations, and attending class trips. Attendance on class trips is **required** to receive full participation points.

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### **Course Resources**

#### **Course Website(s):**

- Canvas < [info.canvas.colostate.edu](http://info.canvas.colostate.edu) >
  - Students may log-in to the Canvas site using their eid.
    - Course grades and pertinent course information/announcements will be available.

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### **Grading Policy**

Your final course grade will be determined using a standard grading scale (below). In the event that the professor determines it is necessary, the grading scale may be lowered for the entire class. However, the grading scale will not be raised under any circumstances. There are no preconceived quotas for the distribution of letter grades in this course.

#### Final Grading Scale:

A	90-100%
B	80-89.5%
C	70-79.5%
D	60-69.5%
F	< 60%

#### Final Grade Calculation:

Exams (20% each)	60%
Group Project	20%
Out of Class Assignment	5%
<u>Participation</u>	<u>15%</u>
Total	100%

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### **Course Attendance Policies**

Attendance is viewed as an individual's responsibility and reflection of maturity—likewise, your grade will reflect your commitment to attendance. Attendance will be monitored in various ways, but most notably in participation, as participation is a component of your overall course grade. Absences from this course will be excused if the:

1. Absence is because of a university-approved field trip or activity (provide letter),
2. Absence is the result of a death or serious injury in the immediate family (provide obituary or documentation),
3. Absence due to documented personal illness (provide signed note, receipt, etc.),
4. Absence is to observe a religious holiday, or
5. Absence is the result of extenuating circumstance not covered above, but discussed with the professor.

You will be responsible for all material covered in this course. If you miss a class for any reason (excused or not), it is your responsibility to acquire and learn the material covered.

### ***Important Course Dates***

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- Friday, January 19th: Restricted Drop Deadline
- Monday, March 19th: Course withdrawal period ends and Repeat/Delete Deadline
- Friday, May 4th: Last Day of Classes & Last day to Process a University withdrawal

### ***Collaboration/Plagiarism Rules***

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Examinations are individual activities. Any student caught collaborating on exams will receive a grade of “0”. Collaboration is defined as providing or taking assistance from another student or source (smartphone, internet, notes, textbook, etc.).

The group project will require you to use external sources and cite them appropriately. However, students caught presenting information as their own, which originated elsewhere (i.e. plagiarism), without citation will be given a grade of “0”.

Finally, those caught violating the collaboration/plagiarism rules on two or more occasions will receive an “F” in the course, regardless of their calculated grade.

### ***University Policies***

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#### ***ADA Statement***

Any student who may require special arrangements in order to meet course requirements should contact the instructor as soon as possible to make any necessary accommodations. Students should present appropriate verification from Resources for Disabled Students Office during the instructor’s office hours or by appointment with the instructor. Please note instructors are not allowed to provide classroom accommodations to a student until appropriate verification from Resources for Disabled Students has been provided.

#### ***Scholastic Dishonesty***

It is the aim of the faculty of Colorado State University to foster a spirit of complete honesty and high standards of integrity. The attempt of students to present as their own any work not honestly performed is regarded by the faculty and administration as a most serious offense and renders the offenders liable to serious consequences.

Scholastic dishonesty includes but is not limited to, cheating, plagiarism, collusion, falsifying academic records, misinterpreting facts, and any act designed to give unfair academic advantage to the student or the attempt to commit such an act. Further information can be found in the Academic Integrity Policy of the Colorado State University General Catalog and the Student Conduct Code.

#### ***Absence for Observance of a Religious Holiday***

A student who intends to observe a religious holy day should make that intention known to the instructor prior to the absence. A student who is absent from classes for the observance of a religious holiday shall be allowed to take an examination or complete an assignment scheduled for the day within a reasonable time after the absence. A student may not be

penalized for the absence but the instructor may respond appropriately if the student fails to complete the assignment satisfactorily.

**Course Schedule\***

<b>Course Week</b>	<b>Date</b>	<b>Topic</b>
<b>Week 1</b>	January 16 <sup>th</sup>	<i>No Class</i>
	January 18 <sup>th</sup>	Syllabus Overview and Lab Safety Training
<b>Week 2</b>	January 23 <sup>rd</sup>	<i>Out of Class Assignment</i>
	January 25 <sup>th</sup>	Introduction to Meat Safety & Group Project Discussion
<b>Week 3</b>	January 30 <sup>th</sup>	Trouble with Antibiotics Video
	February 1 <sup>st</sup>	<i>No Class</i>
<b>Week 4</b>	February 6 <sup>th</sup>	Plant Tour ( <i>Leave Campus at 8:15am</i> )
	February 8 <sup>th</sup>	Microorganisms in Meat
<b>Week 5</b>	February 13 <sup>th</sup>	<i>Escherichia coli</i> O157:H7 and other STECs
	February 15 <sup>th</sup>	<i>Salmonella</i> spp.
<b>Week 6</b>	February 20 <sup>th</sup>	Modes of Contamination— <i>Salmonella</i> and STECs
	February 22 <sup>nd</sup>	Exam 1
<b>Week 7</b>	February 27 <sup>th</sup>	Guest Speaker
	March 1 <sup>st</sup>	<i>Listeria monocytogenes</i>
<b>Week 8</b>	March 6 <sup>th</sup>	Group Work Day- Out of Class
	March 8 <sup>th</sup>	Group Work Day- Out of Class
<b>Week 9</b>	March 13 <sup>th</sup>	<b><i>No Classes-Spring Break</i></b>
	March 15 <sup>th</sup>	<b><i>No Classes-Spring Break</i></b>
<b>Week 10</b>	March 20 <sup>th</sup>	<i>Campylobacter</i> & Other Pathogens
	March 22 <sup>nd</sup>	Sanitation & Hygiene
<b>Week 11</b>	March 27 <sup>th</sup>	Interventions in Meat Safety
	March 29 <sup>th</sup>	Safety Testing Methodologies
<b>Week 12</b>	April 3 <sup>rd</sup>	Exam 2
	April 5 <sup>th</sup>	Antibiotic Resistance
<b>Week 13</b>	April 10 <sup>th</sup>	Group Work Day- In Class
	April 12 <sup>th</sup>	Guest Speaker
<b>Week 14</b>	April 17 <sup>th</sup>	Current & Future Challenges in Meat Safety
	April 19 <sup>th</sup>	Group Work Day-In Class
<b>Week 15</b>	April 24 <sup>th</sup>	Group Presentations
	April 26 <sup>th</sup>	Group Presentations
<b>Week 16</b>	May 1 <sup>st</sup>	Group Presentations
	May 3 <sup>rd</sup>	Exam 3

**\* The course schedule is subject to change. Changes will be announced in class and via Canvas announcement and/or email.**