

Syllabus

Introduction to Meat Product Evaluation ANEQ 362 001

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Office Hours: Meeting times are by appointment

Class Meeting: MWF 3-5pm Animal Sciences TBD

Required Text: Meat Evaluation Handbook. Published by the American Meat Science Association
This text is available from the instructor at a volume discount price.

Grading: One credit hour has been allocated for this course and grades will be assigned based on participation and mastery of subjects. Scores at national contest will constitute participation, and routing class exercises will be given along with practical examinations.

A = 100 – 90%

B = 89.9 – 80%

C = 79.9 – 70%

D = 69.9 – 60%

F ≤ 59.9%

Participation will make up 50% of your course grade, while practical exams will make up the remaining 50%.

Objective: The objective of this course is to continue to learn from the principles of meat product evaluation introduced in ANEQ 360. Students will develop advanced skills for evaluating beef, pork, and lamb products. Students in this class are members of the Intercollegiate Meat Judging Team and will travel to meat processing facilities across the country and participate in 7 national contests.

Date	Topic
Week 1	Course Introduction
Week 2	Advanced Beef Grading
Week 3	Advanced Beef and Lamb Grading
Week 4	Advanced Beef, Pork, and Lamb Specifications
Week 5	Advanced Beef, Pork and Lamb Specifications
Week 6	Trips to packing plants for topic execution
Week 7	Trips to packing plants for topic mastery
Week 8	Advanced Beef Judging and Reasons
Week 9	Advanced Pork Judging and Reasons
Week 10	Advanced Lamb Judging and Reasons
Week 11	Trips to packing plants for topic execution
Week 12	Trips to packing plants for topic mastery
Week 13	Advanced Beef, Pork, and Lamb Judging and Reasons + Grading
Week 14	Advanced Beef, Pork, and Lamb Judging and Reasons + Grading
Week 15	Advanced Beef, Pork, and Lamb Judging and Reasons + Grading
Week 16	Advanced Beef, Pork, and Lamb Judging and Reasons + Grading

*All dates are tentative and are subject to change pending the progress of the course.