

FSCI 3446

Introduction to Meat Science and Muscle Biology

COURSE INFORMATION:

Lecture:	Tuesday, Thursday	11:00 – 12:15 pm	VIN 263
Laboratory Sections:	01Z Thursday	1:00 – 2:50 pm	FSPD 128
	02Z Thursday	3:00 – 4:50 pm	FSPD 128

INSTRUCTOR:

Lecture

Dr. John Kellermeier

VIN Rm. 216, (325) 486-6746

jkellermeier@angelo.edu

Office Hours: M 8:00-10:00; T 1:00-4:00, W 8-10, F 8:00-12:00; by appointment

*Due to ongoing research and other duties, there may be times during my scheduled office hours when I will not be available. I highly encourage you to make an appointment.

Laboratory/Teaching Assistants:

Mr. Robert Cope

Eddie Behrends

Megan Martinez

robert.cope@angelo.edu

ebehrends@angelo.edu

mmcfarland1@angelo.edu

FSPD Office, (325) 942-2015 Office Hours: By Appointment

LEARNING OBJECTIVES:

Student Outcomes – Upon successful completion of this course, students will obtain the following:

- Introduction to facets of the meat industry from conception of meat animals to consumption of meat products.
- Knowledge of general history, food safety, inspection, physiology, muscle ultrastructure, harvest, fabrication, quality, and processing of meat products.
- Understanding of several key and general concepts relating to production and marketing of meat products.

Assessment of Learning Outcomes:

- Exams containing essay, short answer, multiple choice, fill in the blank, true/false and/or matching will be given to gauge understanding of the principles of meat science. Students will actively participate in laboratory exercises and use specialized equipment to complete assignments.

Recommended Text: (Not Required)

Aberle, E.D., J.C. Forrest, D.E. Gerrard, and E.W. Mills. 2012. *Principals of Meat Science*. 5th ed. Kendall Hunt Publishing. Available for purchase online.

Romans, J.R., W.J. Costello, W.C. Carlson, M.L. Greaser, and K.W. Jones. 2000. *The Meat We Eat*. 14th ed. Prentice Hall. Available for purchase online.

**Periodically reading assignments will be given in class. Students will be responsible for information in the readings.*

This course will utilize blackboard.

COURSE MATERIALS (Required):

Harvesting, Fabrication, and Processing Tools (Knives, Scabbard, and Steel) – Can be purchased from the FSPD for \$45.00.

ATTENDANCE:

- Absences will be excused for illness if a physician's note is provided, proof of a family member's death, or absences due to travel related to a University function (**A memo from a sponsoring faculty member is required. It is the students' responsibility to confirm the professor has received the memo notification. NO MAKE-UP EXAMS OR QUIZZES WILL BE GIVEN without proper documentation. Tests and quizzes missed due to an excused absence must be completed within one week. Absences due to an unforeseen emergency which occur on an exam day will be dealt with as they occur.**

CLASSROOM EXPECTATIONS:

- Attendance, participation, willingness to learn, courteous, academic integrity, and honesty. **All cell phones will be put up out of sight during class. If a student is seen with a cell phone out during class they will be asked to leave the room. This includes the time during a test or quiz.**

ACADEMIC DISHONESTY:

Angelo State University expects its students to maintain complete honesty and integrity in their academic pursuits. Students are responsible for understanding the [Academic Honor Code](#)¹.

According to the Academic Honor Code, "a faculty member may take any or all of the following actions in a case of academic dishonesty:

- F on the work;
- F in the course;
- Report the student to the Department Head;
- Refer to the case to the Academic Integrity Committee"

Scholastic dishonesty includes but is not limited to, cheating, plagiarism, 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.

SPECIAL REQUIREMENTS:

ASU is committed to the principle that no qualified individual with a disability shall, on the basis of disability, be excluded from participation in or be denied the benefits of the services, programs or activities of the university, or be subjected to discrimination by the university, as provided by the American with Disabilities Act of 1990 (ADA), the American with Disabilities Act Amendments of 2008 (ADAAA) and subsequent legislation.

Student Disability Services is located in the Office of Student Affairs, and is the designated campus department charged with the responsibility of reviewing and authorizing requests for reasonable accommodations based on a disability. It is the student's responsibility to initiate such a request by contacting an employee of the Office of Student Affairs in the Houston Harte University Center, Room 112, or contacting the department via email at ADA@angelo.edu. For more information about the application process and requirements, visit the [Student Disability Services website](#)².

GRADING and CLASS TOPICS:

Lecture/Lab	% of Grade	Grading Scale
Lecture Exams (3)	30%	A = 90% and above
Lecture Quizzes	20%	B = 80 – 89.9%
Laboratory Quizzes	20%	C = 70 – 79.9%
Lab Final	15%	D = 60 – 69.9%
Final Exam (Comprehensive)	15%	F = 59.9% and below
Total	100%	

The dates for exams will be announced by the instructor. Lecture quizzes will be given daily throughout the semester. Any student who is late for an exam can make a 90% at best. A student is late once all tests are distributed. Students who arrive after the first test has been turned into the instructor will not be allowed to take the exam.

Lecture Topics	Lab Topics
Introduction	Tour and Training
History	Anatomy and Harvest
Inspection	Microbiology
Microbiology & HACCP	Pork Harvest
Composition	Pork Fabrication
Muscle Structure	Lamb Harvest
Conversion of Muscle to Meat	Lamb Fabrication
Meat in the Diet	Packaging and Storage
Curing	Cookery
Sausage	Beef Harvest
Fresh Meat Processing	Beef Fabrication
Meat Color & Packaging	Sausage Production
Meat Cookery	Meat Curing
Poultry Processing	Sensory/Taste Panels
Industry Sectors	
Rendering	

Any Student who has an A (90.0% or higher) at the completion of the semester will be exempt from the lecture final.

Final @ 10:30 AM, December 10th

*All assignments must be submitted in English.

*Syllabus is tentative and subject to change.

¹ <http://www.angelo.edu/forms/pdf/honorcode5.pdf>

² www.angelo.edu/ADA