FSCI 4447
Introduction to Processed Meats

COURSE INFORMATION:
Lecture: Monday, Wednesday 10:00 – 10:50 am VIN 263
Laboratory Sections: 01Z Tuesday 1:00 – 2:50 pm FSPD 128

INSTRUCTOR:
Dr. John Kellermeier
VIN Rm. 216
jkellermeier@angelo.edu
Office Hours: M 1:00-4:00; TR 8:00-9:00, 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.

LEARNING OBJECTIVES:

Student Outcomes – Upon successful completion of this course, students will obtain the following:
• To investigate the chemical and physical properties of meat and non-meat ingredients, and their effect on the functional properties, product characteristics, quality attributes, and shelf-life properties of processed meats.
• To acquaint students with equipment and practices used to manufacture a variety of processed meat products.
• To allow students to develop a meat product incorporating supplies, processes, principles, and knowledge obtained in class.

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 processing.
• Students will actively participate in laboratory production of each product and use specialized equipment to produce processed meats.
• Individual development of a novel meat product will be used to evaluate the students’ efficiency with equipment and application of the principles associated with meat processing.
Recommended Text: (Not Required)
*Periodically reading assignments will be given in class. Students will be responsible for information in the readings.
This course will utilize blackboard.

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 WILL BE GIVEN without proper documentation. Tests 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.

General Policies Related to This Course
All students are required to follow the policies and procedures presented in these documents:
• Angelo State University Student Handbook
• Angelo State University Catalog

Academic Integrity
Students are expected to maintain complete honesty and integrity in all work. Any student found guilty of any form of dishonesty in academic work is subject of disciplinary action and possible expulsion from ASU.

The College of Science and Engineering adheres to the university’s Statement of Academic Integrity

Accommodations for Students with Disabilities
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 Americans with Disabilities Act of 1990 (ADA), the Americans 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. The employee charged with the responsibility of reviewing and authorizing accommodation requests is:

Dallas Swafford
Director of Student Disability Services
Office of Student Affairs
325-942-2047
dallas.swafford@angelo.edu
Houston Harte University Center, Room 112

Incomplete Grade Policy
It is policy that incomplete grades be reserved for student illness or personal misfortune. Please contact faculty if you have serious illness or a personal misfortune that would keep you from completing course work. Documentation may be required. See ASU Operating Policy 10.11 Grading Procedures for more information.

Plagiarism
Plagiarism is a serious topic covered in ASU’s Academic Integrity policy in the Student Handbook. Plagiarism is the action or practice of taking someone else’s work, idea, etc., and passing it off as one’s own. Plagiarism is literary theft.

In your discussions and/or your papers, it is unacceptable to copy word-for-word without quotation marks and the source of the quotation. It is expected that you will summarize or paraphrase ideas giving appropriate credit to the source both in the body of your paper and the reference list.

Papers are subject to be evaluated for originality. Resources to help you understand this policy better are available at the ASU Writing Center.

Student Absence for Observance of Religious Holy Days
A student who intends to observe a religious holy day should make that intention known in writing to the instructor prior to the absence. See ASU Operating Policy 10.19 Student Absence for Observance of Religious Holy Day for more information.

Title IX at Angelo State University
Angelo State University is committed to providing and strengthening an educational, working, and living environment where students, faculty, staff, and visitors are free from sex discrimination of any kind. Sex discrimination, sexual misconduct, public indecency, interpersonal violence, sexual assault, sexual exploitation,
sexual harassment, and stalking are not tolerated at ASU. As a faculty member, I am a Responsible Employee meaning that I will report any allegations I am notified of to the Office of Title IX Compliance in order to connect students with resources and options in addressing the allegations reported. You are encouraged to report any incidents to ASU’s Office of Title IX Compliance and the Director of Title IX Compliance/Title IX Coordinator. You may do so by contacting:

Michelle Boone, J.D.
Director of Title IX Compliance/Title IX Coordinator
Mayer Administration Building, Room 210
325-942-2022
michelle.boone@angelo.edu

You may also file a report online 24/7 at Online Form

For more information about Title IX in general please visit the ASU webpage.

<table>
<thead>
<tr>
<th>GRADING and CLASS TOPICS:</th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Lecture/Lab</td>
<td>% of Grade</td>
<td>Grading Scale</td>
</tr>
<tr>
<td>Lecture Exams (3)</td>
<td>50%</td>
<td>A = 90% and above</td>
</tr>
<tr>
<td>New Product Development</td>
<td>20%</td>
<td>B = 80 – 89.9%</td>
</tr>
<tr>
<td>Label Submission Form</td>
<td>10%</td>
<td>C = 70 – 79.9%</td>
</tr>
<tr>
<td>Final Exam (Comprehensive)</td>
<td>20%</td>
<td>D = 60 – 69.9%</td>
</tr>
<tr>
<td>Total</td>
<td>100%</td>
<td>F = 59.9% and below</td>
</tr>
</tbody>
</table>

FSCI 5447 – Graduate Processed Meats will have additional readings and research as given by the instructor. The additional reading and research will be assessed by separate exams and summaries as an addition to requirements of FSCI 4447 on the in-class lecture exams and final.

The dates for exams will be announced by the instructor. 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.
<table>
<thead>
<tr>
<th>Lecture Topics</th>
<th>Lab Topics</th>
</tr>
</thead>
<tbody>
<tr>
<td>Introduction</td>
<td>Intro and Training</td>
</tr>
<tr>
<td>History</td>
<td>Fresh Sausage Production</td>
</tr>
<tr>
<td>Raw Materials</td>
<td>Cured Sausage Production</td>
</tr>
<tr>
<td>Composition</td>
<td>Brining and Marinating</td>
</tr>
<tr>
<td>Non-Meat Ingredients</td>
<td>Emulsions</td>
</tr>
<tr>
<td>Spices</td>
<td>Fermentation</td>
</tr>
<tr>
<td>Curing</td>
<td>Sectioned and Formed</td>
</tr>
<tr>
<td>Liquid and Natural Smoke</td>
<td>Batters and Breading</td>
</tr>
<tr>
<td>Sausage</td>
<td>Value Added Sausage</td>
</tr>
<tr>
<td>Casings</td>
<td>Naturally Cured Products</td>
</tr>
<tr>
<td>Emulsions</td>
<td></td>
</tr>
<tr>
<td>Fermentation</td>
<td></td>
</tr>
<tr>
<td>Restructured Meats</td>
<td></td>
</tr>
<tr>
<td>Labeling</td>
<td></td>
</tr>
<tr>
<td>Natural Cures</td>
<td></td>
</tr>
<tr>
<td>Batters and Breaders</td>
<td></td>
</tr>
</tbody>
</table>

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

Final @ 10:30 AM, May 4th

1 https://www.angelo.edu/student-handbook/
2 https://www.angelo.edu/catalogs/
3 https://www.angelo.edu/student-handbook/community-policies/academic-integrity.php
4 https://www.angelo.edu/services/disability-services/
5 https://www.angelo.edu/content/files/14197-op-1011-grading-procedures
6 https://www.angelo.edu/student-handbook/community-policies/academic-integrity.php
7 https://www.angelo.edu/dept/writing_center/academic_honesty.php
8 https://www.angelo.edu/content/files/14206-op-1019-student-absence-for-observance-of
9 www.angelo.edu/incident-form
10 www.angelo.edu/title-ix