FSCI 3446
Introduction to Meat Science and Muscle Biology

COURSE INFORMATION:
Lecture: Tuesday, Thursday 11:00 – 12:15 pm VIN 162
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
jkellermeier@angelo.edu
Office Hours: M 1:00-4:00; TR 8:00-10:00, 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.

Laboratory/Teaching Assistants:
Kalynn Hardegree    Megan Eckhardt    Mycala Jordan
khardegree1@angelo.edu  meckhardt@angelo.edu  mjordan13@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.
This course will utilize blackboard.

COURSE MATERIALS (Optional):
Harvesting, Fabrication, and Processing Tools (Knives, Scabbard, and Steel) – Can be purchased from the FSPD for $50.00.

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.

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

If you are wishing to speak to someone about an incident in confidence you may contact the University Health Clinic and Counseling Center at 325-942-2173 or the ASU Crisis Helpline at 325-486-6345.

The Office of Title IX Compliance also provides accommodations related to pregnancy (such as communicating with your professors regarding medically necessary absences, modifications required because of pregnancy, etc.). If you are pregnant and need assistance or accommodations, please contact the Office of Title IX Compliance utilizing the information above.

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

Face Mask Policy
As a member of the Texas Tech University System, Angelo State University has adopted the mandatory Facial Covering Policy to ensure a safe and healthy classroom experience. Current research on the COVID-19 virus suggests there is a significant reduction in the potential for transmission of the virus from person to person by wearing a mask/facial covering that covers the nose and mouth areas. Therefore, in compliance with the university policy students in this class are required to wear a mask/facial covering before, during, and after class. Faculty members may also ask you to display your daily screening badge as a prerequisite to enter the classroom. You are also asked to maintain safe distancing practices to the best of your ability. For the safety of everyone, any student not appropriately wearing a mask/facial covering will be asked to leave the classroom immediately. The student will be responsible to make up any missed class content or work. Continued non-compliance with the Texas Tech University System Policy may result in disciplinary action through the Office of Student Conduct.
GRADING and CLASS TOPICS:

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

<table>
<thead>
<tr>
<th>Lecture Topics</th>
<th>Lab Topics</th>
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<tbody>
<tr>
<td>Introduction</td>
<td>Tour and Training</td>
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<tr>
<td>History</td>
<td>Anatomy and Harvest</td>
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<tr>
<td>Inspection</td>
<td>Microbiology</td>
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<tr>
<td>Microbiology &amp; HACCP</td>
<td>Pork Harvest</td>
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<tr>
<td>Composition</td>
<td>Pork Fabrication</td>
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<tr>
<td>Muscle Structure</td>
<td>Lamb Harvest</td>
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<tr>
<td>Conversion of Muscle to Meat</td>
<td>Lamb Fabrication</td>
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<tr>
<td>Meat in the Diet</td>
<td>Packaging and Storage</td>
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<tr>
<td>Curing</td>
<td>Cookery</td>
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<tr>
<td>Sausage</td>
<td>Beef Harvest</td>
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<tr>
<td>Fresh Meat Processing</td>
<td>Beef Fabrication</td>
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<tr>
<td>Meat Color &amp; Packaging</td>
<td>Sausage Production</td>
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<tr>
<td>Meat Cookery</td>
<td>Meat Curing</td>
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<tr>
<td>Poultry Processing</td>
<td>Sensory/Taste Panels</td>
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<tr>
<td>Industry Sectors</td>
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<tr>
<td>Rendering</td>
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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, Saturday, Nov 21st

*All assignments must be submitted in English.
*Syllabus is tentative and subject to change.

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