2341 Live Animal-Carcass Evaluation

A study of evaluation methods relating live animal traits to carcass traits of meat animals. Prerequisite: Animal Science 1319.

Instructor: Brad Barnett, 512/735/3587 bbarnett@bradyisd.org • Brady HS

Learning Objectives:

1. Student should have a basic understanding of the terminology for both live animals and carcass of those animals.
2. Students will have a basic understanding of the selection of live animals and how those animals will look when they reach the consumer.
3. Students will understand the basic preparation of an animal for harvesting and the preparation of the harvested product.
4. Students will understand basic food safety and how that effects consumer confidence in that product.

*Learning outcomes will be assessed using exam questions specific to each outcome.

A combination of text will be provided for reference material for each topic.

Classroom Etiquette: Place cell phones on silent mode, and refrain from use during class. If cell phone use occurs, student will be warned once and then asked to leave classroom. Remove caps/hats during class.

Blackboard: Each student will have a Blackboard access account through RamPort. Lecture notes for each lecture will be posted on Blackboard. It will be the responsibility of the student to print off the notes prior to each lecture and bring them to class. Exam grades from lecture and lab will be posted throughout the semester as well.

Grades: • 50% Lab and Exercises • 50% Exams and Research Paper

Rules: See Brady Student Handbook

Academic Honesty: If you are caught cheating on any assignment or exam in this class you will receive a grade of zero. 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, which is contained in both print and web versions of the Student Handbook.
Students with disabilities (academic or physical) should contact the Dean of Student Life. Thereafter, proper alterations to the requirements of this class will be made.

January 25-29 – Terminology for Live Animals
February 1-5 – Live Animal Eval
Feb 8-13 – Live Animal Eval

*Feb 13 – Exam 1
February 16-19 – Carcass Eval – Dressing %, Quality Eval
February 22-26 – Yield Grades
March 1-5 – Cuts ID

*March 5 - Exam 2
March 15-19 – Cuts ID, Species ID
March 22-26- Handling & preparation
March 29- April 1– Handling & preparation

*April 1 – Exam 3
April 5-10 – Food Safety
April 12-16 – Selecting cuts
April 19-23 – Selecting cuts

*April 23 – Exam 4
April 26-30 - Consumer Selection
May 3-7 – Consumer confidence

*May 10 – Final Exam