Robert Cope

Instructor/Coordinator of Meat and Food Science Programs

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Education:

M.S.T.	1993	Tarleton State University, Stephenville, Texas

General Agriculture (1993)
Focus on Meat Science and Beef Production, during the time as a graduate student I was responsible for managing the operation of the meat lab, coaching the meats judging team and teaching labs associated with the facility.

B. S.	1990	Tarleton State University, Stephenville, Texas

Animal Production
Focus Meat Science

Work Experience:

- Angelo State University, June 2008-Present

  Instructor/Coordinator of Meat and Food Science Programs which includes management of the Food Safety and Product Development Laboratory. The FSPD harvests of livestock to provide ample product for labs, while giving student workers and grad students hands-on experience to better prepare for industry.

- San Angelo Packing, June 1998 – May 2008
                June 1993 – December 1995

  The time at San Angelo Packing was spent in all aspects of the job. My main role was the implementation of HACCP. I worked to implement food safety guidelines and customer specifications through the facility and through third party auditors to insure verification. Responsibilities varied from employee orientation through sales.

  Quality Assurance and Food Safety Manager
  - HACCP certified.
  - Developed and implemented HACCP and SSOP programs.

- Conducted Safety and Policy Orientation Training.
- Managed third party audits.
- Managing 9 employees directly and approximately 275 indirectly for cow-slaughter plant.
- Trained in all areas plant including harvest floor, fabrication room, supply room, shipping, purchasing, sales, sanitation, employee training and orientation, and QA.
- Developed and managed pathogen testing for *Salmonella & E.coli 0157:H7*.

- Wright Brand Foods, Vernon, Texas, January 1996 – May 1998
  - Production Manager, Bacon Slice Division
    - Managed 130+ employees in in stack pack and bulk bacon slice lines.

- Graduate Assistant, Tarleton State University, August 1991 – May 1993
  - Manage Meats Lab
    - Coached the Meats Judging Team
    - Facilitated multiple FFA meats contests

- IBP, Amarillo, Texas, Summer 1990
  - Summer Internship
    - Quality Assurance in ground beef.

Skills:

- HACCP
- Harvest
- Fabrication
- Processing
- Bring industry experience to the classroom

Courses:

- ASCI 2241 Instructor, Live Animal-Carcass Evaluation
- FSCI 4446 Instructor, Meat Science
- FSCI 4447 Lab Instructor, Processed Meats

Workshops/ Outreach:

- Co-Chair of the host committee for the American Meat Science Association's Reciprocal Meat Science Conference held at ASU in 2016.

- Beef Quality and Safety Workshop
  - May 22, 2012   Focus on Restaurants
  - May 25, 2014   Focus on Ranch to Retail

- Howard Wyman Sheep Industry Leadership School
  - July 2012
  - July 2013
  - July 2014
  - July 2015

- San Angelo Stock Show and Rodeo Meats Contest
  - 2008-2018

- Angelo State CDE Meats Contest

  - 2012-2018

- Regional 4H Meats Contest
  - 2008-2018

Graduate Committees:

- Bryce Patton, Thesis – Current, Committee member
  - Evaluation of Celery Powder and Cherry Powered as Alternatives to Sodium Nitrite and Sodium Erythorbate in Restructured Beef Jerky

Presentations:

- Weinheimer, L., **R Cope**, E. Behrends, A. Reyes, L. Branham. 2017. Comparison of Sensory Characteristics, Fatty Acid Profiles, Proximate Analysis, and Shelf-Life Stability of Akiushi Beef, and Top Choice Branded Beef. 70th Reciprocal Meats Conference, College Station Texas

- Samuelson, K., C. Scott, M. Salisbury, M. Schwartz, C. Owens, L. Branham, **R. Cope**, M. Boenig and K. Braden. 2014. The Effects of Corn Gluten Feed on Performance, Carcass Characteristics and Sensory of Feeder Lambs. In: Proc. 67th Recip. Meats Conf., Madison, WI.

- Tarpley, T., L. Branham, **R. Cope**, M. Boenig, M. Schwartz, B. Wallace, S. Sanders and K. Braden. 2014. Multi-State Consumer Acceptance of Porkloin Chops of Varied Intramuscular Lipid Content. In: Proc. 67th Recip. Meats Conf., Madison, WI.

- Coty, B., L. Branham, **R. Cope**, M. Schwartz, B. Wallace and K. Braden. 2013. Development, Functionality, and Consumer Acceptance of a Novel Ready-to-Eat Lamb Leg Product. In: Proc. 66th Recip. Meats Conf., Auburn, AL.

- Wallace, B., M. Schwartz, **R. Cope**, M. Boenig, L. Branham and K. Braden. 2013. Retail Shelf-Life, Microbial Shelf-Life, Sensory and Warner Bratzler-Shear Force Analysis of Selected Nilgai (Boselaphus Tragocamelus) Muscle. In: Proc. 66th Recip. Meats Conf., Auburn, AL

- Canon, J., B. Coty, **R. Cope**, L. Branham, and K. Braden. 2012. Effects of Various tenderization Strategies on Non-fed Beef Palatability and Tenderness. In: Proc. 65th Annual Reciprocal Meats Conference, Fargo, North Dakota

- Foote, K. L, J.A. Cannon, B. Coty, **R. Cope**, L.A. Branham and K.W. Braden. 2011. Development of a functional multivitamin microcapsule to be utilized in a ready to eat meat product. In Proc. 64th Annual Reciprocal Meats Conference, Manhattan, Kansas

- Batot, L.M., J.A. Cannon, K.L. Foote, M.F. Miller, **R. Cope**, L.A. Branham and K.W. Braden. 2011. Development of a functional multivitamin microcapsule to be utilized in a ready to eat meat product. In Proc. 64th Annual Reciprocal Meats Conference, Manhattan, Kansas

Publications:

- Brietzke, H.C., L.A. Weinheimer, A.A. Reyes, **L.A. Branham**, R.P. Cope, M.W. Boenig, and K.W. Braden. 2016. Evaluation of clam-shell grill, convection oven and broiler cookery methods on pork and lamb chops. Meat Science. 112:135

- Tarpley, T.G., **L.A. Branham**, R.M. Cope, M.W. Boenig, M.J. Schwartz, B.S. Wallace, S.D. Sanders, and K.W. Braden. 2015. Multi-state consumer acceptance of porkloin chops of varied intramuscular lipid content. Meat Science. 101:107.

- Samuelson, K.L., C.B. Scott, M.W. Salisbury, M.J. Schwartz, C. Owens, **L.A. Branham**, R.P. Cope, M.W. Boenig, and K.W. Braden. The effects of corn gluten feed on performance, carcass characteristics and sensory of feeder lambs. Meat Science. 101:129.

- Coty, B., **L. Branham**, R. Cope, M. Schwartz, B. Wallace, and K. Braden. 2014. Development, functionality, and consumer acceptance of a novel ready-to-eat lamb leg product, In Meat Science, Volume 96(1):442-443.

- Wallace, B., M. Schwartz, R. Cope, M. Boenig, L. Branham, K. Braden. 2014. Retail shelf-life, microbial shelf-life, sensory and Warner-Bratzler-shear force analysis of selected nilgai (Boselaphus tragocamelus) muscle. Meat Science. 96(1):444.

- Canon, J.A., L.A. Branham, **R. Cope**, B.L. Coty, M.W. Boenig, M.F. Miller and K.W. Braden. 2013. Effects of Various Tenderization Strategies on Non-Fed Beef Palatability and Tenderness. Submitted: Texas Journal of Agriculture and Natural Resources. March 2015

- Batot, L.M., J.A. Canon, K.L. Foote, M.F. Miller, **R. Cope**, L.A. Branham and K.W. Braden. 2012. Effects of Antioxidant Application and Retail Display on Sensory, Shelf Life and Oxidative Stability of Beef Striploin Steaks. Texas Journal of Agriculture and Natural Resources. 27:36-50.

Other Research:

- Trent Schwartz, Thesis 2018, Research Facilitator
-The Effect of Brine Temperature on Smokehouse Yield and Color Stability on Shelf Life in the Retail Setting of Bacon

- Arquimides Reyes, Thesis 2016, Research facilitator
- Effects of Dehydration on Bacteria Levels of Non- Heat Treated , Shelf Stable, Whole Muscle-Muscle Beef Jerky

- William Meyer, Thesis 2018 Research Facilitator,
- Effects if Plum Powder, Potato Starch, and Rice Starch as a Phosphate Replacement on Quality - and Sensory Attributes of whole Muscle Hams

Funded Proposals:

- Branham, L.A., J. Sugg, and **R. Cope**. 2015. Enhancing college readiness and career awareness through multidisciplinary agriculture dual-credit courses enriched through an engaging field day. USDA **$41,649**.
- L.A. Branham**, R. Co**pe, and J. Sugg. 2013. Development of Tomorrow's Meat and Food Scientist: A Program to Recruit and Retain Underrepresented Students. HSI-USDA-AFRI. Funded - **$279,000**