

# DEPARTMENT OF ANIMAL SCIENCE

## COURSE SYLLABUS

### SPRING 2009

**COURSE NUMBER:** 4333

**TITLE:** *Processed Meats*

**FACULTY MEMBER:**

Brad Morgan  
104B ANSI  
744-6616

Jacob Nelson  
106 FAPC  
744-6329

**SECRETARY:**

Dana Freeman  
104 ANSI  
744-6616

**GRADUATE ASSISTANT:**

David Ramos  
4-H Building 206  
744-7783

**PREREQUISITE:** Animal Science 3033 or 3333

**OBJECTIVES:** After completion of the course, the Meat Processing student should be able to:

- I. Identify and describe the basic physical and chemical components of meat and their influence on the attributes of meat products.
- II. Describe the basic scientific and technological principles involved in processing and preservation of meat products.
- III. Describe the function, use and attributes of various non-meat ingredients in processed meat products.
- IV. Analyze and solve common meat processing technical problems using scientific principles and technology gained in *Meat Processing*.
- V. To incorporate proper sanitation practices while processing or performing analytical procedures to ensure wholesome products and (or) accurate results.
- VI. Develop a new processed meat product as well as generate a marketing campaign for this item.
- VII. Graduate students taking this class will be required to develop their own new meat product and will be required to construct their marketing plan for this new item.

## RESEARCH PRODUCT ASSIGNMENT:

Each student will be required to write a research and development product proposal. The proposal should include a cover page, title, justification, rationale and significance or expected outcome of the proposed products, list of ingredients, equipment needed and marketing plan. This proposal is due on April 2 by 5:00 p.m. After developing the project outline you will then make the proposed product during the April 9 lab. Each product will be discussed and individually evaluated on April 29.

## EXAMINATION AND RESEARCH PROJECT SCHEDULE AND GRADING:

Item	Worth	Date Given	Date Due
Examination I	100	February 5	February 19
Examination II	100	March 3	March 3
Examination III	100	April 16	April 16
Final Examination	100	May 7	May 7
Laboratory Quizzes	100	Unannounced	---
Research Project Outline	100	---	April 2
Research Project Evaluation	100	---	April 23
<b>TOTAL</b>	<b>700 points</b>		

Grades will be assigned as follows: 90.0% and above = A; 80.0 to 89.9% = B; 70.0 to 79.9% = C; 60 to 69.9% = D; less than 60.0% = F.

**ANSC/FDSC 4333**  
**Meat Processing**  
**Course Outline - 2009**

<b>Date</b>	<b>Theory</b>	<b>Laboratory</b>
January 13	Introduction	Safety/Tour
15	Basic Science of Meat Processing	
20	Non-Meat Ingredients	Store Survey
22	Non-Meat Ingredients	
27	Spices and Flavorings	Fresh Sausage
29	Fresh Sausage Technology	
February 3	Restructured Technology	Restructured Products
5	<b>EXAMINATION I</b>	
10	Casing Technology	Deli Products
12	Curing Overview	
17	Massaging/Tumbling	Cured Primals
19	Meat Chemistry	
24	Raw Material Selection	Field Trip (1)
26	Coarse Ground Sausage	
March 3	<b>EXAMINATION II</b>	Cured Sausages
5	Fermented Sausages	
10	Fermentation	Field Trip (2)
12	Thermal Processing	
<b>Spring Break - March 14-22</b>		
24	Nutritional Information of Processed Meats	Mulligan Stew
26	Processed Meats In The News	
31	Dried/Semi Dried Meat Products	Fermented/Dried Sausages
April 2	Emulsion Technology	
7	Emulsion Discussion	Emulsified Products
9	Low and Reduced Fat	
14	Packaging	Guest Speaker
16	<b>Examination III</b>	
21	Liver Sausages	R & D Lab
23	Pre-Blending	
28	Pre-Cooking	Product Sampling
30	Product Defects	
<b>Finals Week, May 4 – 8</b>		
<b>ANSC/FDSC 4333 Final, Thursday, May 7 (8:00 a.m.)</b>		