

# DEPARTMENT OF ANIMAL SCIENCE

## COURSE SYLLABUS

### **ANSI 5213**

### **ADVANCED MEAT SCIENCE**

MW 8:00 – 9:15

Dr. Gretchen Hilton      104A Animal Science, 744-6616,  
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Office hours: by appointment

Dana Freeman              Secretary, 104 Animal Science, 744-6616

#### 1. Prerequisites

BIOCH 4113 and ZOOL 3204 of equivalent.

#### 2. Course Description

Development of muscle and its transformation to meat. Properties of meat and their influence on water-binding, pigment formation, texture and fiber characteristics.

#### 3. Course Requirements and Grading Scale:

Your grade in this course will be based entirely on the points accumulated on the major exams, paper, presentation, and the final examination. No provision is made for extra-credit work, but class participation will contribute to students on the “border-line” of a grade and consideration will be given. However, the grading scale will not be raised under any circumstances. Both the major exams and the final exam will be comprehensive in the scope of their coverage. You will be responsible for all material covered in class and any assigned readings to the point of the examination.

Major Exam I	20%
Major Exam II	20%
Major Exam III	20%
Project	20%
Final Exam	20%
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Total	100%

The grading scale will be:    90.0 to 100% = A; 80.0 to 89.9% = B; 70.0 to 79.9% = C; 60.0 to 69.9% = D; 59.9 or less = F

#### 4. Make-Up Examinations

Make-up exams will not be the original exam administered to those taking the exam at the scheduled time. The make-up exam must be taken within one week of the regularly scheduled date and time.

Students missing the final examination who notify the professor of the reasons for their absence by 4:30 pm on the day of the scheduled final exam in the course will receive a grade of "I" (incomplete) for the course and be expected to take a make-up final exam at a time arranged with the professor (not later than the end of the first week of classes of the semester). If no valid reason is given for the absence from the final exam, a twenty-point penalty will be assessed. Students who are absent from the final exam and who do not notify the professor of the reason for their absence by 4:30 pm on the day of the examination will have their final grade computed with a score of zero being recorded for the final exam.

Vacation plans, oversleeping, illness not sufficient to require medical attention, social activities (including fraternity, sorority, and residence hall activities), etc., are not sufficient reasons to miss a scheduled quiz or examination.

#### 5. Special Accommodations for Students

If any member of this class feels that he/she has a qualified disability and needs special accommodations, he/she should notify the instructor and request verification of eligibility for accommodations from the Office of Student Disability Services, 326 Student Union. Please advise the instructor of such disability and the desired accommodations at some point before, during, or immediately after the first scheduled class period.

#### 6. Academic Dishonesty and Conduct Rules

The expectation for all students in this course is that complete integrity will be demonstrated at all times. The minimum penalty for an act of academic dishonesty will be a grade of zero on quizzes, judging classes, reasons or written exercises, and a thirty-point penalty for exams. However, penalties may be more severe. Faculty regulations require notification of deans, advisors, etc., in the event of academic dishonesty. You should be aware that both taking and giving improper assistance during quizzes, exams, and written exercises constitutes academic dishonesty-even if the action appears to be passive in nature (such as not covering your paper when you know that someone is looking at it). If you are penalized for academic dishonesty, you may appeal to the Academic Appeals Board, 101 Whitehurst Hall, within 10 days after notification by the professor that a penalty has been imposed.

#### 7. Project

You will select a red meat species of your choice. I will identify an animal of your species selected. You will harvest, process, further process, and value-add to the product. You will track costs and value throughout the process. You will give a presentation to the class based on findings. You must identify areas the animal, carcass, cuts, or final product(s) falls short or exceeds industry averages of value and performance, as well as yield and eating quality to the producer, feeder, packer, and/or consumer. You should identify all gains and losses throughout the process.

## 8. Exams

Exams will be short answer and essay format. It is possible some matching or true/false could be used if type of question would be better in that format. Exams will be 1 hour in length and must be completed in the allotted time.