

**Seward County Community College  
Course Syllabus**

- I. **TITLE OF COURSE:** AG1733- Meat Science
- II. **COURSE DESCRIPTION:** 3 Credit Hours.  
**3 credit hours of lecture and 0 credit hours of lab per week.**  
This course is designed to familiarize the student with the different cuts of meat, carcass and meat evaluation, carcass fabrication, and grading. In addition, the student will be familiar where each cut of meat is located on the live animal. Exposure to the meat industry also be introduced.  
For each unit of credit, a minimum of three hours per week with one of the hours for class and two hours for studying/preparation outside of class is expected.  
Pre-requisite: NA
- III. **PROGRAM AND/OR DEPARTMENT MISSION STATEMENT:**  
The agricultural program at Seward County Community College provides opportunities to further each student's knowledge and apply specific methods and techniques to the management and performance of agricultural operations.
- IV. **TEXTBOOK AND MATERIALS:**  
Livestock and Carcasses. Sixth Edition. Donald L. Boggs et al
- V. **SCCC OUTCOMES:**  
Students who successfully complete this course will demonstrate the ability to do the following SCCC Institutional Outcomes.  
I: Read with comprehension, be critical of what they read and apply knowledge gained to real life situations.  
II: Communicate their ideas clearly and proficiently in writing, appropriately adjusting content and arrangement for varying audiences, purposes and situations.  
III: Communicate their ideas clearly and proficiently in speaking, appropriately adjusting content and arrangement for varying audiences, purposes and situations.  
IV: Demonstrate mathematical skills using a variety of techniques and technologies.  
V: Demonstrate the ability to think critically by gathering facts, generating insights, analyzing data, and evaluating information.
- VI. **COURSE OUTCOMES:**  
1. The student will gain an understanding of meat grades and classifications.  
2. The student will gain an understanding of wholesale and retail cuts of a carcass.  
3. The student will be able to determine live animal indicators of meat composition.  
4. The student will be able to identify factors related to food safety and meat inspection.  
5. The student will be able to identify the place of the meat industry in today's society.
- VIII: **COURSE OUTLINE:**  
1. Wholesale Cuts of meat animals.  
2. Retail Cuts of meat animals.  
3. Carcass Grades and Grading.  
4. Meat Processing.  
5. Animal By-Products.  
6. Nutritional Values of Red Meat.
- IX. **INSTRUCTIONAL METHODS:**  
1. Lecture  
2. Discussion

3. Group Activities
4. Class Handouts
5. Tours
6. Computer Work

X. **INSTRUCTIONAL AND RESOURCE MATERIALS:**

*The Meat We Eat*, Romans & Jones

XI. **METHODS OF ASSESSMENT:** Methods of assessing the general course outcomes and the specific course competencies include class participation, attendance, exam scores, homework assignments, and presentation assignments.

SCCC Outcome #1 will be assessed and measured by class participation and comprehension of material read.

SCCC Outcome #2 will be assessed and measured written explanations for thoughts and ideas related to meat science through hand in assignments.

SCCC Outcome #3 will be assessed through class discussions, and oral presentations.

SCCC Outcome #4 will be assessed and measured by student's use of the internet and calculations related to meat science and meat processing.

SCCC Outcome #5 will be assessed and measured by student's decisions regarding interpretations from meat analysis.

XII. **ADA STATEMENT**

Under the Americans with Disabilities Act, Seward County Community College will make reasonable accommodations for students with documented disabilities. If you need support or assistance because of a disability, you may be eligible for academic accommodations. Students should identify themselves to the Dean of Student Success and Enrollment at 620-417-1106 or go to the Student Success Center in the Hobble Academic building, room A149.

Syllabus Reviewed: 09/06/2022