

## SYLLABUS

### FDSC 2040: PRINCIPLES OF MEAT ANIMAL EVALUATION University Of Wyoming College Of Agriculture Department of Animal Science Fall 2011

CLASS TIME: T, R 8:10 to 9:25 AM

CLASS LOCATION: Rm. AB 103/AB; ML (Meat Lab); Hansen Teaching Arena at the UW Animal Science Livestock Farm

INSTRUCTOR: Primary Instructor: Zebadiah Gray

Secondary Instructor: Katie Kessler Office 108. Office Hours: 8:00 – 9:00 AM MWF and 9:30 – 10:30 AM TR; e-mail: [kesslerk@uwyo.edu](mailto:kesslerk@uwyo.edu), phone: 307-766-5180.

MEAT LAB MANAGER: Kelcey Christensen; Meat Lab; 307-766-4163

FARM MANAGER: Dave Moore

HERDSMEN: Swine – Dave Lutterman; Beef – Travis Smith; Sheep – Brent Larson

COURSE DESCRIPTION: Live animal and carcass evaluation of beef, sheep, and swine. Slaughter, meat inspection and anatomy are discussed.

REQUIRED TEXT: LIVESTOCK AND CARCASSES: An Integrated Approach to Evaluation, Grading and Selection. D.L. Boggs, R.A. Merkel, M.E. Doumit, and K. Bruns. 6<sup>th</sup> edition, 2006. Appropriate chapters of the text will be assigned as the course progresses (see course outline). You are expected to read appropriate portions of the text and additional materials **before** attending related class periods.

EQUIPMENT NEEDED: Plastic clipboard; clean, warm clothes for viewing carcasses in the cooler; warm clothes (coveralls, coats, gloves) for viewing livestock at UW farm. Meat Lab policies prohibit food (including gum), tobacco, jewelry, watches, shorts, skirts, and open toed shoes. Frocks, hairnets, and hardhats will be provided for you while in the Meat Lab. Clean clothes and shoes are required. Jewelry used for body piercing must be removed if they are visible. If they cannot be removed, they must be covered for personal and hygienic safety reasons. Tape is available for this purpose.

COURSE GOAL: To learn how to evaluate livestock and carcasses for economically important factors.

LEARNING OBJECTIVES: Students should become *reasonably proficient* at the following:

1. Visual appraisal of livestock.
2. Visual appraisal and objective measurement of meat animal carcasses.
3. Calculating USDA yield grades for beef and lamb carcasses.
4. Determining USDA quality grades for beef and lamb carcasses.
5. Determining USDA grades of pork carcasses.
6. Calculating carcass and live animal value.
7. Understanding the relationship between meat animal growth/development, selection/breeding and carcass value.

COURSE REQUIREMENTS, EXPECTATIONS and GRADING: We expect students to attend class. Students are expected to follow all rules and regulations regarding meat lab procedures. These include personal safety, personal hygiene, sanitation, record keeping, and other procedures. These will be outlined for you. Students should be familiar with procedures outlined in previous class periods, handouts, and sections of the text that correspond to the current area of study. Graded live animal/carcass evaluations **are not** a group effort and are expected to be completed individually.

Comment [K1]: I added this statement

If you have a physical, sensory, cognitive, or psychological disability and require accommodations, please let us know as soon as possible. You will need to register with, and provide documentation of your disability to University Disability Support Services (UDSS) in SEO, room 330 Knight Hall. You may also reach them at 766-6189, TTY: 766-3073.

We hope students will become engaged in an interactive learning process. This means you should participate in classroom discussions, **ask questions when a particular topic or point is unclear** and work as a team in laboratory groups. These activities will facilitate the learning process.

Electronic devices: Electronic devices are a part of our everyday lives. However, I ask that you use discretion regarding the use of these devices in class. We will point out what we consider misuse or rude behavior which is distracting to us or your classmates.

Exams will cover material discussed in class, assigned portions of the text, handouts, and information discussed in the meat lab and at the farm. Quizzes can be cumulative in nature (<25-35%).

An acceptable excuse must be presented to the instructor **prior** to missing any exam, quiz, or evaluation session. Possibilities for a make-up test will be discussed as problems arise. Due to the nature and expense of materials, however, make-up evaluations may not be given. If you have a problem, please visit with me – **before the affected class period**, if possible.

FINAL EXAM: The written final exam (tentatively scheduled for Thursday December 8, 2011; 8:00 to 10:00 AM in AB 103) will be cumulative in nature. **Final exams must be taken during the university scheduled time. No make-up final exams will be given.** Grades will be assigned based on total points earned with 90-100% = A, 80.0-89.9% = B, 70.0-79.9% = C, 60.0-69.9% = D, less than 60.0% = F.

GRADING: Exams, announced and unannounced quizzes, and live/carcass evaluations will be used to determine your grade. The weighting of these will be as follows:

Item	points	% of total points
Mid-semester exam	100	18.2
Final exam	150	27.3
Announced Quizzes	100	66.6
Unannounced Quizzes	50	9.0
Swine evaluations	30	5.5
Lamb evaluations	30	5.5
Beef evaluations	30	5.5
Final evaluations	60	11.0
<b>Totals</b>	<b>550</b>	<b>100</b>

- A total of 5 quizzes will be administered. The four highest quiz scores will be counted in your final grade.
- One hog/pork evaluation (live/carcass) and one lamb (live/carcass) evaluation will be graded during the semester. The final graded evaluations will include three species: beef, swine, and lamb; live and carcass for each.
- All quizzes/exams will be closed book/note.
- Calculators may be used on quizzes, exams and evaluations, provided they are not programmed with pertinent information.
- For full credit, all work must be shown - including major steps to all calculations.
- Books and notes may be used for all non-graded evaluations. However, all graded evaluations will be closed book/note.
- Quizzes will be given in room AB 103 at the beginning of the class period; except Quiz 4, which will be administered at the UW Farm.
- The Mid-semester exam will be given on Tuesday October 18, 2011 **during the regularly scheduled class period**. If you have a problem taking the exam at this time, please visit with me **before the affected class period**.
- The final exam will be given on Thursday December 8, 2011 in room AB 103 from 8:00 AM to 10:00 AM. **Students are strongly encouraged to take the final exam during this university scheduled time.**

**Comment [K2]:** But you said earlier it must be taken during this time.

**ACADEMIC DISHONESTY:**

GENERAL INFORMATION. All members of the University community are responsible for upholding the values of academic integrity. The faculty considers academic integrity a matter of common concern, not merely a private issue between instructor and student. Honesty in all academic endeavors is a component of academic integrity that is vital to the educational functions of the University. Whatever form academic dishonesty may take, the faculty considers it as establishing a student's failure to demonstrate the acquisition of knowledge and the failure to apply it to an academic endeavor. It is a student's responsibility to learn the standards of conduct for the performance of academic endeavors; it is an instructor or faculty member's responsibility to make reasonable effort to make known the standards of conduct for the performance of academic endeavors. Through an atmosphere of mutual respect we enhance the value of education and maintain high standards of academic excellence. Failure on the part of the student to observe and maintain standards of academic honesty, as hereafter defined or made known by an instructor responsible for a course or other academic endeavor, requires corrective action as hereafter authorized

ACADEMIC DISHONESTY is defined by the UW Faculty as: **An action attempted or performed that misrepresents one's involvement in an academic endeavor in any way, or assists another student in misrepresenting his or her involvement in an academic endeavor.** Examples of academic dishonesty include, but are not limited to: Plagiarism, Cheating, Fraud, Violation of Standards, Multiple Submissions, Interference or Obstruction, Complicity.

See University Regulation 6-802 for details.

<http://www.uwyo.edu/generalcounsel/support/clean%20uw%20regulations/UW%20Reg%206-802.pdf>

Also see the file on Academic Honesty at the UW A-Z Directory.

<http://www.uwyo.edu/UW/WebDirectory/>