

FOOD SCIENCE 3062

Carcass Fabrication

Spring Semester 2019

Lecture: Wednesday, 9:00 – 9:50 am, AB 104

Lab: Wednesday, 11:00 am – 1:00 pm, AB Meat Lab

Instructor

McKensie Harris
Lecturer

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Additional personnel

Kelcey Christensen
Meat Lab Manager

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Office hours

By appointment. When setting up an appointment, please send me an email with your name and your daily availability.

Course Description

Students will learn and practice proper techniques of carcass fabrication. Students will be directly involved in carcass fabrication in the UW Meat Laboratory. Prerequisite: FDSC 3060 or concurrent enrollment. Credits: 1.

Course Objective

1. Students will learn beef, lamb, and pork carcass muscular and skeletal anatomy.
2. Students will learn and practice proper techniques of beef, lamb, and pork carcass fabrication.
3. Students will fabricate carcasses into primals, subprimals, and retail cuts.
4. Students will be able to accurately identify major meat cuts based on IMPS and URMIS standards.
5. Students will understand and adhere to food safety (HACCP) regulations outlined by the University Meat Lab.

Textbook and class materials/equipment

Required: The Meat Buyer's Guide, 8th Edition. North American Meat Institute (NAMI). ISBN: 978-0-692-30202-656995. Available from NAMI.

Supplemental reading, retail ID sheets, and UW HACCP plans will be provided by the instructor as necessary.

Equipment needed:

<i>To be supplied by the student</i>	
5-inch semi-flexible boning knife	Must be purchased from the Meat Lab; \$20*
8-inch steak cutting knife	Must be purchased from the Meat Lab; \$27*

<i>Optional purchase</i>	
Steel	Must be purchased from the Meat Lab; \$28*
Metal scabbard w/ chain	Must be purchased from the Meat Lab; \$8*

*Checks should be written to “UW Meat Lab”

<i>To be supplied by the Meat Lab</i>
Knife scabbard and chain (if not purchased)
Sharpening stone and steel
Protective sleeves and apron
Hard hat and hair net
Protective gloves

Expectations

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. Meat Lab policies prohibit food (including gum), tobacco, jewelry, watches, shorts (except if worn under protective coveralls), skirts, and open toed shoes. Hairnets and protective clothing will be provided for you while in the Meat Lab. Clean clothes and closed-toed shoes are required. Jewelry used for body piercing must be removed if visible. If jewelry cannot be removed, it must be covered for personal and hygienic safety reasons. Tape is available for this purpose.

Students should be familiar with procedures outlined in previous class periods and handouts before coming to lab.

Students should become engaged in an interactive learning process. This means students should participate in discussions, ask questions when a particular topic or point is unclear, and work as a team in practicum groups. All of this will facilitate the learning process.

Attendance and Participation

Students will be expected to attend and actively participate in all lecture and lab sessions. An attendance grade will be assigned for participation each week (lecture and lab) and will count towards final grades (see grading section below). Every two unexcused absences from lecture and lab will result in an automatic one letter grade drop in final grade. The field trip is not required, but is strongly encouraged so you can gain an understanding of commercial beef and lamb production at large harvest facilities.

Evaluation and Grading

Grades will be based on the following:

Assignment	Points
Quizzes (12 total; not to exceed 250 points)	250
Retail ID quizzes	400
Lecture attendance (13 @ 5 points each)	65
Lab attendance, participation and knife sharpness (13 sessions @ 20 points each)	260
Project	100
Final Exam	100
TOTAL POINTS	1,175

Grades will be assigned based on the percentage of the points earned out of the total available (1,175 points).

Earned Percentage	Letter Grade	GPA Points
92.0 – 100%	A	4.0
90.0 – 91.9%	A-	3.667
88.0 – 89.9%	B+	3.333
82.0 – 87.9%	B	3.000
80.0 – 81.9%	B-	2.667
78.0 – 79.9%	C+	2.333
72.0 – 77.9%	C	2.00
70.0 – 71.9%	C-	1.667
68.0 – 69.9%	D+	1.333
60 – 67.9%	D	1.000
< 60.0%	F	0.00

The instructor will not round up at the end of the semester. The instructor reserves the right to adjust your grade by 2% at the end of the course based on your overall contribution to the learning environment and ending skill level. Percentage changes may be based on the following: -2% = unacceptable or minimal; -1% below standard; no percentage change = adequate; +1% change = good; +2% = excellent contribution

Knife sharpness: The sharpness of your knife is important to your success in this class. Knives should be sharpened on your own time during regular Meat Lab hours. The 20-point grade for each lab will reflect how sharp/useful your knives were.

Quizzes: Quizzes will be assigned after each lab session. Quizzes will be based on the activity completed in lab. This is an opportunity for the instructor to see how well you retained the information, at the same time allowing students to study for future retail ID assessments and the final exam.

Retail ID: Students will be expected to be able to accurately identify beef, lamb, and pork cuts. Retail ID quizzes will consist of 20 cuts. Students will need to identify the species (1 point), primal (1 point), and cut name (3 points). Retail ID assessments will be cumulative.

Project: Students will be grouped based on interests in the meat industry. As a group, students will be given a scenario and will have to develop a written plan and demo a fabrication method to satisfy the scenario. More information will be provided towards the middle of the semester.

Exam: The final exam will be cumulative. Questions on the exam will be based upon information from discussions in class, handouts, and information presented during lab sessions.

Make-up Policy

If a student knows they will be absent, an acceptable excuse must be presented to the instructor prior to missing any graded event. An excuse will only be considered with an official University Authorized Absence issued by the Dean of Students Office. Unless the absence is due to an emergency, students MUST notify the instructor before the absence such that appropriate make-up arrangements can be made. Due to the nature and expense of fabrication materials, make-up of graded practicum events will only be given on if the UW Meat Lab has product available.

Students with Disability

If you have a physical, learning, sensory or psychological disability and require accommodations, please inform the instructor as soon as possible. You will need to register with and provide documentation of your disability to the University Disability Support Services (UDSS) in SEO, room 330 Knight Hall.

Academic Dishonesty

The University of Wyoming is built upon a strong foundation of integrity, respect and trust. All members of the university community have a responsibility to be honest and the right to expect honesty from others. Any form of academic dishonesty is unacceptable to our community and will not be tolerated. Teachers and students should report suspected violations of standards of academic honesty to the instructor, department head, or dean. Other University regulations can be found at: <http://www.uwyo.edu/generalcounsel/new-regulatory-structure/index.html>)

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 2-114 for details.

http://www.uwyo.edu/regs-policies/files/docs/section-2-regulations-july-2018/uw_reg_2-114_format_effective_7-1-18.pdf

Also visit the Dean of Students webpage for more information. <http://www.uwyo.edu/dos/>

Statement of Diversity

The University of Wyoming values an educational environment that is diverse, equitable, and inclusive. The diversity that students and faculty bring to class, including age, country of origin, culture, disability, economic class, ethnicity, gender identity, immigration status, linguistic, political affiliation, race, religion, sexual orientation, veteran status worldview, and other social and cultural diversity is valued, respected, and considered a resource for learning.

Duty to Report

UW faculty are committed to supporting students and upholding the University's non-discrimination policy. Under Title IX, discrimination based upon sex and gender is prohibited. If you experience an incident of sex- or gender-based discrimination, we encourage you to report it. While you may talk to a faculty member, understand that as a "Responsible Employee" of the University, the faculty member MUST report information you share about the incident to the university's Title IX Coordinator (you may choose whether you or anyone involved is identified by name). If you would like to speak with someone who may be able to afford you privacy or confidentiality, there are people who can meet with you. Faculty can help direct you or you may find info about UW policy and resources at <http://www.uwyo.edu/reportit>. You do not have to go through the experience alone. Assistance and resources are available, and you are not required to make a formal complaint or participate in an investigation to access them.