

**FOOD SCIENCE 3061**  
**Livestock Slaughter Practicum**

Fall Semester 2018  
Thursdays, 9:35 am – 1:00 pm  
AB Meat Lab

**Instructor**

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McKensie Harris  
Lecturer

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**Additional personnel**

Kelcey Christensen  
Meat Lab Manager

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**Teaching assistant**

Brady Springer

Email: bspring2@uwyo.edu

**Office hours**

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

**Course Description**

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Students learn and practice proper techniques of livestock slaughter. Prerequisite: FDSC 3060 or concurrent enrollment. Credits: 1.

**Course Objective**

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1. Students will learn the proper procedures for livestock (pigs, lambs, beef) harvest.
2. Students will improve their proficiency at performing selected tasks throughout the harvest process.
3. Students will gain a basic understanding of animal anatomy as it pertains to livestock harvest.
4. Students will be able to properly identify major steps in the harvest process.
5. Students will be able to understand and adhere to food safety (HACCP) regulations throughout the harvest process.

## Textbook and class materials/equipment

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No text required.

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*
Lamb skinner	Must be purchased from the Meat Lab; \$26*
Old, clean clothes (typically a t-shirt and comfortable shorts)	

<i>Optional purchase</i>	
Beef skinning knife	Must be purchased from the Meat Lab; \$26*
Steel	Must be purchased from the Meat Lab; \$28*
Plastic scabbard	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
Coveralls
Hard hat and hair net
Protective gloves
Rubber boots

## Expectations

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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 during the course of the semester. Students should be familiar with procedures outlined in previous class periods and handouts before coming to lab.

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 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.

Preparing for class (i.e. getting dressed out and gathering equipment) does take time. Please plan ahead and arrive to class 10 to 15 minutes early. This will ensure we are ready to begin at 9:35.

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**

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Students will be expected to attend all class sessions. An attendance grade will be assigned for participation each week and will count towards final grades (see grading section below). Every two unexcused absences from class will result in an automatic one letter grade drop in final grade.

## **Evaluation and Grading**

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Grades will be based on the following:

<b>Assignment</b>	<b>Points</b>
Pig harvest	100
Lamb harvest	100
Beef harvest	100
Attendance and participation* (11 sessions @ 10 points each)	110
Knife sharpness (9 sessions @ 5 points each)	45
Final Exam	150
<b>TOTAL POINTS</b>	<b>605</b>

\*Attendance and participation will be evaluated for the first 11 weeks of the semester. The final three weeks (make up classes & field trip) are not required. The field trip is strongly encouraged so you can gain an understanding of commercial beef and lamb production at large harvest facilities.

Grades will be assigned based on the percentage of the points earned out of the total available (605 points).

<b>Earned Percentage</b>	<b>Letter Grade</b>	<b>GPA Points</b>
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. The instructor will assess knife sharpness before each harvest begins. Knives should be sharpened on your own time during regular Meat Lab hours.

**Graded harvests:** The final harvest session for each specie will be 100% student directed. The instructor, Meat Lab manager, and Meat Lab student employees will be in attendance to troubleshoot problems, but students will be tasked with independently harvesting animals in small groups. A grading rubric will be discussed prior to these sessions and will include point accumulation or deduction based on student performance, skill, cleanliness, and overall knowledge of and contribution to the process.

**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 harvest sessions.

### **Make-up Policy**

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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 harvest materials, make-up of graded practicum events will only be given on selected dates (see course outline).

### **Students with Disability**

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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**

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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 6-802 for details.

[http://www.uwyo.edu/generalcounsel/\\_files/docs/uw%20reg%20updates%202016/uw%20reg%206-802.pdf](http://www.uwyo.edu/generalcounsel/_files/docs/uw%20reg%20updates%202016/uw%20reg%206-802.pdf)

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

## **Statement of Diversity**

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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.

**Lecture Outline FDSC 3061: Fall 2018**

(All dates and topics are tentative and subject to change.)

<b>Date</b>	<b>Topic</b>
Thursday, August 30	Introductions and syllabus
	Livestock anatomy
Thursday, September 6	Introduction to livestock harvest – AB 106
	Tour of Meat Lab
	Knife sharpening demonstration; hand out knives & other equipment
Thursday, September 13	Pork
Thursday, September 20	Pork
Thursday, September 27	Pork
Thursday, October 4	Beef
Thursday, October 11	Beef
Thursday, October 18	Beef
Thursday, October 25	Lamb
Thursday, November 1	Lamb
Thursday, November 8	Lamb
Thursday, November 15	No class – makeup beef slaughter
Thursday, November 22	No class – Thanksgiving break
Thursday, November 29	No class – makeup pork and/or lamb slaughter
Thursday, December 6	Field trip – beef and lamb plant
Thursday, December 13; 10:15 am – 12:15 pm	Final exam