

FOOD SCIENCE 3063

Meat Processing

Spring Semester 2019

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

Lab: Monday, 11:00 am – 1:00 pm, 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. Aficionado

Course Description

Principles of applicable meat protein chemistry, heat transfer, and other processing parameters applicable to production of sausage, cured meat, and other processed products. A variety of processed meat products will be manufactured in lab. Prerequisite: FDSC 3060 or concurrent enrollment. Credits: 2.

Course Objectives

1. Students will learn meat processing principles.
2. Students will apply meat processing principles to the manufacture of specific products.
3. Students will make products in a hands-on learning environment.
4. Students will develop recipes and make products for the Wyoming and Colorado Meat Processors Convention.
5. Students will be able to evaluate products based on applicable industry standards.
6. Students will be able to understand and adhere to food safety (HACCP) regulations outlined by the University Meat Lab.

Textbook and class materials/equipment

No text required.

Supplemental reading and UW HACCP plans will be provided by the instructor as necessary.

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 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.

Evaluation and Grading

Grades will be based on the following:

Assignment	Points
Quizzes (12 total; not to exceed 250)	250
Recipes (2 @ 10 points each)	20
Lecture attendance (14 @ 5 points each)	70
Lab attendance and participation (14 sessions @ 20 points each)	280
Product Development Project	50
Midterm	100
Final Exam	100
TOTAL POINTS	870

Grades will be assigned based on the percentage of the points earned out of the total available (870 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

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 students retained the information, at the same time allowing students to study for future exams.

Student-developed recipes: Students will need to develop two of their own original recipes throughout the semester. These recipes should be unique and creative. Outline for recipe format will be provided.

Product development project: Students will develop their own product to be entered into the processed meats product show at the Wyoming and Colorado Meat Processors Convention. Students will be guided through the development and manufacture processes over a three-week period.

Exams: The midterm exam will cover material up to the date it is given. The final exam will be cumulative. Questions on the exams will be based upon information from discussions in class, handouts, and information presented during lab.

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 materials, make-up of labs will rarely be given.

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.

All deadlines, requirements, and course structures are subject to change if deemed necessary by the instructor. Students will be notified verbally in class, on our WyoCourses page announcement, and via email of these changes.