

SOUTHEAST COMMUNITY COLLEGE
COURSE SYLLABUS
TRAN-WELDING-AG
Livestock Management & Production Program
Revision Date: August 2024

I. CATALOG DESCRIPTION

Course Number: AGRI 1258
Course Title Introduction to Meats
Prerequisite(s): AGRI 1141 and AGRI 1257

Catalog Description: Identification and grading of retail and wholesale cuts of meat of swine, beef, and sheep, with emphasis on economic and nutritional value. Carcass grading and processing is covered.

Credit Hours: 2.0
Class Hours: 23
Lab Hours: 23
Total Contact Hours: Total of Class + Lab Hours 46

II. COURSE OBJECTIVES: *Course will:*

1.

III. STUDENT LEARNING OUTCOMES AND GENERAL EDUCATION LEARNING OUTCOMES:

A. STUDENT LEARNING OUTCOMES: *Student will be able to:*

1. Identify retail and wholesale cuts of swine, beef, and sheep carcasses.
2. Be exposed to the process of grading carcasses.
3. Be exposed to modern slaughter techniques of swine, beef, and sheep.

B. GENERAL EDUCATION LEARNING OUTCOMES

GELO #3: Critical Thinking & Problem Solving

Critical thinkers have the ability to evaluate a problem or assumption and determine an appropriate course of action. They use reason and evidence to make judgments and decisions. Critical thinking and problem-solving skills rank highly among employer expectations.

Outcomes:

- 1) Synthesize information to arrive at reasoned solutions to problems.

IV. CONTENT/TOPICAL OUTLINE (*course outline may provide more detailed information*)

- a. Introduction to animal products
- b. Meat Microbiology
- c. Meat Inspection
- d. Swine Harvest
- e. Beef Harvest
- f. Sheep Harvest
- g. Carcass Grading and Inspection
- h. Quality Grading, Yield Grading, and Fabrication of Lamb Carcasses

- i. Quality Grading, Yield Grading, and Fabrication of Beef Carcasses
- j. Grading and Fabrication of Swine Carcasses

V. INSTRUCTIONAL MATERIALS

A. Required Text(s):

B. Other Resources:

Calculator, boots, and coveralls

VI. METHODS OF PRESENTATION/INSTRUCTION

Methods of presentation typically include a combination of the following:

- a. Presentations include, but are not limited to: video, research and writing assignments, field trips, and guest speakers.
- b. Laboratory assignments and tasks

VII. METHODS OF EVALUATION

Methods of evaluation typically include a combination of the following:

- a. Quizzes, tests, and exams
- b. Skills projects and exams
- c. Research projects
- d. Capstone experience
- e. Daily evaluation

SCC STANDARD GRADING SCALE POLICY:

A+ 95-100	C+ 75-79
A 90-94	C 70-74
B+ 85-89	D+ 65-69
B 80-84	D 60-64
	F Below 60

VIII. SPECIFIC COURSE REQUIREMENTS:

- a. Successful completion of exams, projects, and assignments
- b. Properly and safely process livestock carcasses