

SOUTHEAST COMMUNITY COLLEGE
COURSE SYLLABUS
TRAN-WELDING-AG
Livestock Management & Production Program
Revision Date: August 2025

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:*

- A. Provide the student with an understanding of basic muscle and meat fundamentals
- B. Explain meat quality characteristics
- C. Evaluate meat preservation and safety
- D. Describe modern meat processing
- E. Assess meat composition and nutritional value
- F. Apply meat technology tools and testing
- G. Consider sustainability and ethical issues surrounding the meat industry
- H. Provide the student with an opportunity to communicate meat science concepts professionally

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): Principles of Meat Science, 5th Edition, Aberle, Forrest, Gerrard, and Mills - ISBN: 9781792440069

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