

**SOUTHEAST COMMUNITY COLLEGE**  
**COURSE SYLLABUS**  
**ADVANCED TECHNOLOGIES & SKILLED TRADES**  
**Livestock Management & Production Program**  
**Revision Date: August 2026**

**I. CATALOG DESCRIPTION**

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

**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, 5<sup>th</sup> 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:**

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

**VIII. SPECIFIC COURSE REQUIREMENTS:**

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