

# DEPARTMENT OF ANIMAL SCIENCE

## COURSE SYLLABUS

### **ANSI 3182**

### **MEAT GRADING AND SELECTION**

Monday & Wednesday 3:30 – 5:20

Dr. Gretchen Hilton      104A Animal Science, 744-6616,  
[gretchen.hilton@okstate.edu](mailto:gretchen.hilton@okstate.edu)  
Office hours: by appointment

Dana Freeman              Secretary, 104 Animal Science, 744-6616

Breanna Winters          Graduate Assistant

1. Prerequisites  
ANSI 2253
2. Required Text  
MEAT GRADING AND SELECTION (13th Edition)  
H. G. Dolezal and G. G. Hilton
3. Course Description  
Classifying and grading carcasses, wholesale cuts, and subprimal cuts of beef, pork, and lamb; factors influencing quality and value.
4. Course Objectives
  - A. To teach the concepts of judging and grading as well as facilitate value determination of meat animal carcasses and cuts.
  - B. To provide students with the necessary terminology to effectively describe carcasses of each species, to identify differences among carcasses of the same species, and to defend their decisions via written and oral reasons.
  - C. To relate research contributions to the grading systems and evaluation principles used for beef, pork, and lamb.
  - D. To gain insight into product marketing with the Institutional Meat Purchase Specifications for beef, pork, and lamb approved by USDA.

5. Course Requirements and Grading Scale:

Your grade in this course will be based entirely on the points accumulated on the quizzes, worksheets, judging, major exams, and the final examination. There is no provision for extra-credit work. In the event that the professor determines that an examination, quiz, worksheet or judging class is defective, the grading scale may be lowered for the entire class. However, the grading scale will not be raised under any circumstances. There are no preconceived quotas for the distribution of letter grades in this course. Both the major exams and the final exam will be comprehensive in the scope of their coverage. You will be responsible for all material covered in class and any assigned readings to the point of the examination. Quizzes will cover only the new material over which you have not been tested.

Quizzes and Worksheets	30%
Judging and Reasons	30%
Exam 1	20%
Exam 2	20%
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Total	100%

The grading scale will be: 90.0 to 100% = A; 80.0 to 89.9% = B; 70.0 to 79.9% = C; 60.0 to 69.9% = D; 59.9 or less = F

6. Make-Up Examinations

There will be no make-up quizzes or judging classes. Because meat is a perishable and expensive product, we do not have the luxury of keeping the product available for prolonged periods of time. If you miss a quiz or class and there is a valid reason for your absence, a score for the quiz will be computed on the basis of the percentage of points you have earned on all work prior to the final examination. If you do not have a valid reason for missing the quiz, there will be no credit awarded for the class and/or quiz.

Vacation plans, oversleeping, illness not sufficient to require medical attention, social activities (including fraternity, sorority, and residence hall activities), etc., are not sufficient reasons to miss a scheduled quiz or examination.

7. Attendance Policy:

Attendance will be taken at the beginning of each class meeting. If you are late, it is your responsibility to sign the sheet before leaving. The only absences that will be authorized are:

- A. Absences for a university approved field trip or activity,
- B. Absences for a death or serious injury in the immediate family,
- C. Absences resulting from personal illness, which requires confinement in a hospital,
- D. Absences resulting from extenuating circumstance not covered above, and discussed with the professor prior to the absence.

## 8. Topics\*:

- (1) USDA Quality Grades for Beef
- (2) USDA Yield Grades for Beef
- (3) USDA Grades for Pork
- (4) Note Taking Skills
- (5) Reasons -- Style and Format
- (6) Evaluation of Pork Carcasses
- (7) Evaluation of Fresh Hams
- (8) USDA Quality Grades for Lamb
- (9) USDA Yield Grades for Lamb
- (10) Evaluation of Lamb Carcasses
- (11) Evaluation of Beef Carcasses (Judging, Terminology, and Reasons)
- (12) Evaluation of Beef Wholesale Cuts
- (13) Anatomy
- (14) Institutional Meat Purchase Specifications for Beef
- (15) Institutional Meat Purchase Specifications for Pork and Lamb
- (16) Carcass Pricing for Beef, Pork and Lamb

\*Because of the availability of a perishable product, the topic covered in each class meeting will vary

## 9. Special Fee

Notice: There will be a \$10.00 fee for consumable materials charged to your bursar's account for this class.

## 10. Expectations of Students

- A. Attendance
- B. Participation
- C. Willingness to learn
- D. Courteous
- E. Interest
- F. Honesty

## 11. Special Accommodations for Students

If any member of this class feels that he/she has a qualified disability and needs special accommodations, he/she should notify the instructor and request verification of eligibility for accommodations from the Office of Student Disability Services, 326 Student Union. Please advise the instructor of such disability and the desired accommodations at some point before, during, or immediately after the first scheduled class period.

## 12. Academic Dishonesty and Conduct Rules

The expectation for all students in this course is that complete integrity will be demonstrated at all times. The minimum penalty for an act of academic dishonesty will be a grade of zero on quizzes, judging classes, reasons or written exercises, and a thirty-point penalty for exams. However, penalties may be more severe. Faculty regulations require notification of deans, advisors, etc., in the event of academic dishonesty. You should be aware that both taking and giving improper assistance during quizzes, exams, and written exercises constitutes academic dishonesty-even if the action appears to be passive in nature (such as

not covering your paper when you know that someone is looking at it). If you are penalized for academic dishonesty, you may appeal to the Academic Appeals Board, 101 Whitehurst Hall, within 10 days after notification by the professor that a penalty has been imposed.

13. Important Dates

September 7	Labor Day Holiday
September 27	Garden City Contest
October 3	Eastern National Contest
October 9	Fall Break
October 18	American Royal Contest
November 1	Excel High Plains Contest
November 15	International Contest
November 26 – 27	Thanksgiving Holiday
December 7 – 11	Final Exams