

ANS 2002 – The Meat We Eat

Section 2721

Monday, Wednesday, Friday 3:00 – 3:50 pm (Period 8)

Rm 156, Animal Sciences Building

3 credit hours

Instructor:

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Course description:

ANS 2002- Consumer-oriented elective covering meat as a food, its inspection for wholesomeness, meat grading, identification, processing, selection, preparation and serving. Emphasizes preparation of economical, nutritious and palatable meals centered on meat.

Additional information:

This three hour course fulfills the core curriculum requirement for biological sciences (B). Courses in the biological sciences introduce students to the basic concepts of science and the scientific method and enhance awareness of scientific developments and their impact on society and the environment. This class provides students with an understanding of scientific terms, concepts and theories involving animals and the products they produce. This will allow students to formulate empirically testable hypotheses relative to the safety, quality, humaneness and sustainability of muscle food production.

The Meat We Eat is a non-ANS major lecture course designed to create a more informed consumer of animal muscle products and address current issues in animal agriculture. The lectures will cover all aspects of animal protein production, processing and retailing, as well as the role of animal muscle protein in the diet. Students will understand proper selection, preparation, cooking and storage of animal protein products and their influence on food safety and palatability. Students will develop an appreciation for meat and muscle chemistry and composition, muscle growth and contraction.

Course learning objectives:

- Know the basic concepts, theories and terminology of animal, meat, and food science and apply the scientific method to meat animal production.
- Know the major scientific developments within animal, meat, and food science and the impacts on society and the environment.
- Know relevant processes of physiology and biochemistry within animal, meat, and food science which impact food safety and quality.
- Know the role of muscle foods in a balanced diet.
- Know the role of meat animal production and muscle foods in feeding a growing world population. Students will develop the ability to formulate empirically testable hypotheses relative to the safety, quality, humaneness and sustainability of muscle food production.
- Students will be asked to take facts presented in class and synthesize a written answer for real world questions.
- Know the chain of production, including grading, processing and merchandising for all animal muscle proteins.

Optional Text:

Romans, J. R., W. J. Costello, W. C. Carlson, M. L. Greaser, and K. W. Jones. 2000. The Meat We Eat. (14th Ed.) Interstate Printers and Publishers, Inc. Danville, IL.

Course Website on Canvas

The canvas website will contain the syllabus and resources, such as readings and lessons. Email communications will be sent via the course website. Assignments should be turned in via canvas unless indicated otherwise.

Course grading:**Grades will be based on (points):**

Three exams (160 each)	480
Question of the day	70
Out of class assignments	150
Meat the controversy debate	150
Meat cookery video	150
Total	1000

Grades determined as follows (%):

A	93 – 100
A-	90 – 92.9
B+	87 – 89.9
B	83 – 86.9
B-	80 – 82.9
C+	77 – 79.9
C	73 – 76.9
C-	70 – 72.9
D+	67 – 69.9
D	63 – 66.9
D-	60 – 62.9
E	< 60

More information on the university wide grading policy can be accessed at:

<https://catalog.ufl.edu/ugrad/current/regulations/info/grades.aspx>

Exams: No make-up exams will be given. For those with an authorized excuse, the grade for a missed exam will be determined by averaging the scores for the exams that were taken.

Questions of the day: Must be present to win. Questions may be given at any time during the class period (beginning, middle, end). ***Questions of the day should be submitted on 3" x 5" index cards***

Meat the controversy debate: Students will be assigned to a Meat the Controversy debate team. Topics will include a variety of contemporary issues in animal agriculture. Important dates include:

- 9/9 Group MTC debate topics determined
- 10/2 Individual assignment due: find a resource and provide an explanation on how it supports your team's topic and position (20 pts)
- 10/19 Group assignment due: turn in outline (30 pts)
- 11/4 Group assignment due: turn in initial power point (you will still have the opportunity to revise prior to class debate)

The draft of each group's debate principles will be shared with students on Canvas to assist in preparing for Exam 3.

Out of class assignments: These assignments may include (but are not limited to) short answer questions, and short (1 page) papers regarding your thoughts/position/critique of assigned readings. Out of class assignments will be submitted via the course Canvas website, unless specified otherwise.

Meat cookery video: due 12/4/15. You will use the knowledge you have gained during the semester to develop your own video. In your video you should document acquiring/purchasing, storing, unpackaging, and cooking the dish and handling the leftovers. Nothing ILLEGAL or IMMORAL will be tolerated. There isn't a restriction on what products can be prepared, except that it must not contain only seafood or only cured meat (hot dog, ham, salami, etc.). Creativity is encouraged! The video should not exceed 15 minutes. See guidelines in canvas for additional information.

**** Important dates ****

- 9/9 MTC debate topic
- 9/28 Exam 1
- 10/2 MTC resource & brief explanation of how it supports position (individual)
- 10/19 MTC outline (group)
- 10/30 Exam 2
- 11/4 Initial MTC debate power point due (group)
- 11/30 Meat cookery video due
- 12/17 Exam 3

Schedule (topics subject to revision as course progresses, exam dates will not change)

Wk	Date	Topic
1	M 8-24	Introduction
	W 8-26	History
	F 8-28	History
2	M 8-31	Production methods - Beef
	W 9-2	Production methods - lamb & goat
	F 9-4	Production methods - pork & poultry
3	M 9-7	Labor day – NO CLASS
	W 9-9	Meat Treat
	F 9-11	Scientific method
4	M 9-14	Animal welfare & humane slaughter
	W 9-16	Food microbiology
	F 9-18	Food microbiology
5	M 9-21	Federal inspection
	W 9-23	Federal inspection
	F 9-25	Meat treat
6	M 9-28	Exam 1
	W 9-30	Composition of meat / muscle structure
	F 10-2	Muscle contraction
7	M 10-5	Conversion of muscle to meat
	W 10-7	Conversion of muscle to meat
	F 10-9	By-products
8	M 10-12	Meat treat
	W 10-14	Carcass grading
	F 10-16	Carcass grading
9	M 10-19	Fabrication, wholesale & retail cuts
	W 10-21	Demonstration, fabrication, cuts
	F 10-23	Meat treat
10	M 10-26	Meat color chemistry / packaging
	W 10-28	Meat color chemistry / packaging
	F 10-30	Exam 2
11	M 11-2	Further processing
	W 11-4	Further processing
	F 11-6	Homecoming - NO CLASS
12	M 11-9	Nutritive value of meat & meat products
	W 11-11	Veterans Day - NO CLASS
	F 11-13	Nutritive value of meat & meat products / hot topics
13	M 11-16	Meat treat
	W 11-18	MTC debates
	F 11-20	MTC debates
14	M 11-23	MTC debates
	W 11-25	Thanksgiving - NO CLASS
	F 11-27	Thanksgiving - NO CLASS
15	M 11-30	MTC debates
	W 12-2	MTC debates
	F 12-4	MTC debates
16	M 12-7	MTC debates
	W 12-9	Meat treat & review grades
	Th 12-17	5:30-7:30 pm (Univ. sched. time for final 17E) Exam 3

Attendance policy:

The following are considered authorized absences if the indicated conditions are met:

- *University approved field trip or activity:* These must be cleared at least one week in advance of the major examination. If not cleared in an appropriate fashion, a grade of zero will be assigned for the missed examination.
- *Death or serious illness in the family:* A letter of explanation from the physician or minister who attended the patient or was in charge of the funeral services, respectively, must verify this. This letter must be within 14 days following the missed examination or the grade of zero will be assigned.
- *Personal illness that is too severe or contagious for the student to attend class:* A letter of explanation from a physician on official letterhead must verify this. This letter must be within 14 days following the missed examination or the grade of zero will be assigned.
- *Legal procedure, administrative procedure, or military duty:* The instructor must be notified at least one week in advance of the major examination and have a verification letter on official letterhead. If not cleared in an appropriate fashion, a grade of zero will be assigned for the missed examination.
- *Religious observance:* The instructor must be notified at least one week in advance of the major examination. If not cleared in an appropriate fashion, a grade of zero will be assigned for the missed examination.
- *Mandatory admission interview for professional school which cannot be rescheduled:* The instructor must be notified at least one week in advance of the major examination and have a notification from the appropriate individual on official letterhead. If not cleared in an appropriate fashion, a grade of zero will be assigned for the missed examination.

Digital devices (cell phones, iPads, laptops)

Students are asked to silence their cellular phones before entering the classroom. Unless students are taking notes on their laptops, laptops should be off during class. If students are found to be Facebooking or texting, they will be asked to turn off their digital device.

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General Information:**Online course evaluation process**

Students are expected to provide feedback on the quality of instruction in this course by completing online evaluations at <https://evaluations.ufl.edu>. Evaluations are typically open during the last 2-3 weeks of the semester, but students will be given specific times when they are open. Summary results of these assessments are available to students at <https://evaluations.ufl.edu/results/>.

Academic honesty & The Honor Code

UF students are bound by The Honor Pledge, which states:

“We, the members of the University of Florida community, pledge to hold ourselves and our peers to the highest standards of honor and integrity.” You are expected to exhibit behavior consistent with this commitment to the UF academic community, and on all work submitted for credit at the University of Florida, the following pledge is either required or implied: *“On my honor, I have neither given nor received unauthorized aid in doing this assignment.”*

It is assumed that you will complete all work independently in each course unless the instructor provides explicit permission for you to collaborate on your course tasks (e.g. assignments, papers, quizzes, exams). Furthermore, as part of your obligation to uphold the Honor Code, you should report any condition that facilitates academic misconduct to appropriate personnel. It is your individual responsibility to know and comply with all university policies and procedures regarding academic integrity and the Student Honor Code. Violations of the Honor Code at the University of Florida will not be tolerated. Violations will be reported to the Dean of Students Office for consideration of disciplinary action. For more information regarding Student Honor Code, please see:

<http://www.dso.ufl.edu/sccr/process/student-conduct-honor-code/>

Software use

All faculty, staff, and students of the university are required and expected to obey laws and legal agreements governing software use. Failure to do so can lead to monetary damages and/or criminal penalties for the individual violator. Because such violations are also against university policies and rules, disciplinary action will be taken as appropriate.

Services for students with disabilities

The Disability Resource Center coordinates the needed accommodations of students with disabilities. This includes registering disabilities, recommending academic accommodations within the classroom, accessing special adaptive computer equipment, providing interpretation services and mediating faculty-student disability related issues. Students requesting classroom accommodations should first register with the Dean of Students Office. The Dean of Students Office will provide documentation to the student who must then provide this documentation to the instructor when requesting accommodation. Students with disabilities should follow this procedure as early as possible in the semester.

Dean of Students Office - Disability Resource Center, 0020 Reid Hall, 352-392-8565,
www.dso.ufl.edu/drc/

Campus helping resources

Students experiencing crises or personal problems that interfere with their general well-being are encouraged to utilize the university counseling resources. The Counseling & Wellness Center provides confidential counseling services at no cost for currently enrolled students. Resources are available on campus for students having personal problems or lacking career or academic goals which interfere with their academic performance.

University Counseling & Wellness Center: 3190 Radio Rd. 352-392-1575

www.counseling.ufl.edu/cwc

Counseling Services
Groups & Workshops
Outreach & Consultation
Self-Help Library
Wellness Coaching

Career Resource Center: 1st Floor, JWRU- J.Wayne Reitz Union, 352-392-1601

www.crc.ufl.edu

If you are having problems (class or non-class related) that are affecting your academic performance, please feel free to visit with the instructor to address the problem. Please do not wait until the end of the semester to discuss any concerns or difficulties.