MINNESOTA WEST COMMUNITY & TECHNICAL COLLEGE
COURSE OUTLINE

Faculty are required to have the outline submitted to the Academic Affairs Office. The course outline is the form used for approval of new courses by the Collegewide Curriculum Committee.

DEPT.  Meat Merchandising                  COURSE NO.  MTMC 1135

COURSE TITLE  Slaughter

CATALOG DESCRIPTION Covers the slaughtering of beef, pork and lamb. The Student will learn processing procedures and humane handling. Safety, sanitation and instructor supervision and guidance will be emphasized.

AUDIENCE  Meat Merchandising students

FULFILLS MN TRANSFER CURRICULUM AREA(S) (Leave blank if not applicable)

Area : by meeting the following competencies:

PREREQUISITES OR NECESSARY ENTRY SKILLS/KNOWLEDGE: None

LENGTH OF COURSE 1 semester, 1 lab credit

THIS COURSE IS USUALLY OFFERED:
Every other year   fall X      spring X    summer    undetermined

Four goals are emphasized in course at Minnesota West Community & Technical College:

ACADEMIC CONTENT: Knowledge of bone and muscle structure

THINKING SKILLS: Determine where and what bones and muscles are used in the slaughtering process

COMMUNICATIONS SKILLS: Understand and record necessary HACCP records

HUMAN DIVERSITY: Offer customer service to people with diverse population

TOPICS TO BE COVERED:

LIST OF EXPECTED COURSE OUTCOMES: Students will develop basic skills used in the slaughtering of beef, hogs and sheep
LEARNING/TEACHING TECHNIQUES used in the course are:

- Collaborative Learning  
- Student Presentations  
- Creative Projects  
- Lecture  
- Demonstrations  
- Lab  

- Problem Solving  
- Interactive Lectures  
- Individual Coaching  
- Films/Videos/Slides  

ASSIGNMENTS AND ASSESSMENTS FOR THIS CLASS INCLUDE:

- Reading  
- Oral Presentations  
- Textbook Problems  
- Group Problems  
- Other (describe below)  

- Tests  
- Worksheets  
- Papers  
- Collaborative Projects  
- Individual Projects  

- Individual Projects  
- Collaborative Projects  
- Portfolio  
- Term Paper  

EXPECTED STUDENT LEARNING OUTCOMES: The student will be able to effectively slaughter beef, hogs and sheep.

To receive accommodations for a documented disability, please contact the campus Student Services Advisor as soon as possible. Students are also encouraged to notify his/her instructor.

This document can be made available in alternative format by contacting Student Services, the Campus CEOs or calling Minnesota Relay Service at 1-800-627-3529. Reasonable accommodations will be provided upon request for documented disabilities. An Affirmative Action Equal Opportunity Educator/Employer. ADA Accessible.

The information in this course outline is subject to revision.