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 1155

COURSE TITLE  Advanced Sausage Theory

CATALOG DESCRIPTION This course covers the meat selection, product cost, material cost and profits, all leading to the understanding of their importance to the manufacturing of sausage, under the supervision of the instructor.

AUDIENCE  Second Semester meat merchandising students

FULFILLS MN TRANSFER CURRICULUM AREA(S) (Leave blank if not applicable)
Area : by meeting the following competencies:
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PREREQUISITES OR NECESSARY ENTRY SKILLS/KNOWLEDGE:  MTMC 1115 Sausage Theory

LENGTH OF COURSE 1 semester, 1 lecture 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: Basic math skills, calculations of recipes

THINKING SKILLS: Interpret recipes, identify available substitutes

COMMUNICATIONS SKILLS: Explain substitutions for meat blocks and spices.

HUMAN DIVERSITY: Work with diverse population, understand needs of the same.

TOPICS TO BE COVERED: Lean to fat ratios, calculate recipes, and weigh ingredients

LIST OF EXPECTED COURSE OUTCOMES: Under the supervision of the instructor the student will produce quality sausage and cured products.
LEARNING/TEACHING TECHNIQUES used in the course are:

Collaborative Learning    X    Problem Solving
Student Presentations    Interactive Lectures
    Creative Projects    X    Individual Coaching
    Lecture    Films/Videos/Slides
    Demonstrations
    Lab

ASSIGNMENTS AND ASSESSMENTS FOR THIS CLASS INCLUDE:

    Reading    X    Tests    X    Individual Projects
    Oral Presentations    X    Worksheets    Collaborative Projects
    Textbook Problems    Papers    Portfolio
    X    Group Problems    Term Paper
    Other (describe below)

EXPECTED STUDENT LEARNING OUTCOMES: Under the supervision of the instructor the student will produce quality sausage and cured products.

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.