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.: AGRICULTURE                         COURSE NO.: 2216

NUMBER OF CREDITS: 3

COURSE TITLE: Introduction to Meat Science

CATALOG DESCRIPTION: Evaluates the principles of conformation, quality, and finish of animal
carcasses. A comprehensive look at the meat industry. Studies include composition of meat animals,
production identification, nutrient values, pricing and marketing.

AUDIENCE: Agriculture students – technical and transfer

FULFILLS MN TRANSFER CURRICULUM AREA(S) (Leave blank if not applicable)
Area : by meeting the following competencies:
Area : by meeting the following competencies:
Area : by meeting the following competencies:

PREREQUISITES OR NECESSARY ENTRY SKILLS/KNOWLEDGE: None

LENGTH OF COURSE: One semester

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

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

1) ACADEMIC CONTENT:
   1. The student will identify changing roles of the meat industry and how it affects local markets
      and economy.
   2. The student will be able to describe qualities of meat which are more desirable and hold
      different nutrient values according to consumer demands.
   3. The student will review the composition of muscle and associated tissues.
   4. The student will be able to describe and identify confirmation identification and quality of
      carcass.
   5. The student will be able to identify the wholesale and retail cuts of meat from the meat species
      of livestock.
   6. Students will review the packing industry and the steps in place to provide the consumer with a
      safe product.

2) THINKING SKILLS:
   1. Applying principles of meat science to evaluate quality and quantity.
3) COMMUNICATIONS SKILLS:
   1. Written tests
   2. Lab tests
   3. Notes
   4. Classroom discussion

4) HUMAN DIVERSITY:
   1. Recognition of starvation in Third World countries.
   2. Recognition of different cultural practices and relationship to meat
   3. The role of meat production in providing healthy diets to humans throughout the world.

TOPICS TO BE COVERED:
   Topics to be covered include composition of meat animals, product identification, nutrient values, pricing, marketing and safe handling methods.

LIST OF EXPECTED COURSE OUTCOMES:

LEARNING/TEACHING TECHNIQUES used in the course are:

☐ Collaborative Learning  ☑ Problem Solving
☐ Student Presentations  ☑ Interactive Lectures
☐ Creative Projects  ☐ Individual Coaching
☐ Lecture  ☑ Films/Videos/Slides
☐ Demonstrations  ☑ Other (describe below)
☑ Lab  ☑ Field Trips

ASSIGNMENTS AND ASSESSMENTS FOR THIS CLASS INCLUDE:

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

EXPECTED STUDENT LEARNING OUTCOMES:

Veteran Services: Minnesota West is dedicated to assisting veterans and eligible family members in achieving their educational goals efficiently. Active duty and reserve/guard military members should advise their instructor of all regularly scheduled military appointments and duties that conflict with scheduled course requirements. Instructors will make every effort to work with the student to identify adjusted timelines. If you are a veteran, please contact the Minnesota West Veterans Service Office.

The information in this course outline is subject to revision

To receive reasonable accommodations for a documented disability, please contact the campus Student Services Advisor or campus Disability Coordinator as arrangements must be made in advance. In addition, students are encouraged to notify their instructor.