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 1120
COURSE TITLE  Sausage Production

CATALOG DESCRIPTION This course covers equipment safety, sanitation. Production of sausage includes grinding, stuffing and smoking.

AUDIENCE  Beginning 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:

LENGTH OF COURSE 1 semester, 2 lab credits

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, USDA regulations

THINKING SKILLS: Follow recipe procedures; break down recipes according to need.

COMMUNICATIONS SKILLS: Complete necessary HACCP records. Discuss and solve problems.

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

TOPICS TO BE COVERED: Interpret recipes, meat blocks, spices, grinding, mixing, stuffing and smoking procedures.

LIST OF EXPECTED COURSE OUTCOMES: The student with the assistance of the instructor will produce a variety of sausages, cure beef and pork products.
LEARNING/TEACHING TECHNIQUES used in the course are:

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

ASSIGNMENTS AND ASSESSMENTS FOR THIS CLASS INCLUDE:

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

EXPECTED STUDENT LEARNING OUTCOMES: With assistance of the instructor will be able to produce for sale sausage products that are acceptable by industry.

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.