## Course Title:
Meat Grading, Specifications, and Evaluation. (2) I.

## Course Description:
Advanced study in the evaluation of carcasses, wholesale cuts, and retail cuts of beef, lamb and pork. Application of grade standards and specifications to beef, lamb, and pork carcasses and subprimal cuts. Three hours lab a week. Pr.: ASI 370.

## Student Performance Objectives:
1. Know federal grade standards for beef, lamb, and pork.
2. Accurately apply grade standards for beef, lamb, and pork.
3. Write, using correct style and format, a comprehensive set of reasons giving in detail justification for the student's evaluation of carcasses and wholesale cuts.
4. Know correct industry terminology for names of parts of carcasses and/or wholesale cuts.
5. Evaluate carcasses and/or wholesale cuts as to their economic value.
6. Know those factors which influence the economic value of carcasses and/or wholesale cuts of the meat animal species.

## Instructor:
John Unruh
Field trips are taken to area packing plants where application of the student’s knowledge of the evaluation procedures of carcasses, wholesale cuts and specification cuts are put into practice.

**Course Outline:**

Junior or senior level standing. Course logically follows Principles of Meat Evaluation, ASI 370. Student must be able to travel away from campus one day each week during semester taken.

**Evaluation Procedures:**

Evaluation of student is based 100% on laboratory performance.

**Text and Reference Material:**

No text

**Sequencing:**

Junior or senior level standing. Course logically follows Principles of Meat Evaluation, ASI 370. Student must be able to travel away from campus one day each week during semester taken.

**Supplemental Information:**

Course is designed for students who desire work in the meats industry or advanced graduate study in meats science.