Course Title: Meat Animal Processing. (2) I, II.

Course Description:
A student participation course in processing live animals into meat and by-products. Interrelates all phases of modern slaughter and processing techniques, inspection and related operations. Pr.: sophomore standing.

Student Performance Objectives:
Describe beef, pork and lamb slaughter procedures, meat inspection and related operations.
Perform beef, pork and lamb slaughter procedures.
Demonstrate working knowledge of slaughter floor facilities and equipment, and their maintenance.

Instructor: J.A. Unruh
Course Outline:

I. Introduction
II. Equipment checkout
III. Tour facilities
IV. Nomenclature
V. Procedures for slaughter
VI. Beef slaughter
VII. Lamb slaughter
VIII. Pork slaughter

Evaluation Procedures:

Grade based on exams and class participation.

Text and Reference Material:

No text required.

Sequencing:

Designed to follow ASI 350, Meat Science.

Supplemental Information:

A modern meats processing facility and modern equipment will be used for this class.