Course Title: Principles of Meat Evaluation. (2) I.

Course Description:
The use of subjective and objective standards to evaluate beef, lamb and pork carcasses and wholesale cuts for both quality and yield of edible portion as they relate to value and consumer acceptance. ASI-370-1-0104.

Student Performance Objectives:
Student will be able to:

Interpret USDA grades for beef, lamb and pork.

Apply USDA grading standards to carcasses.

Determine economic value differences of carcasses and wholesale cuts.

Use industry terminology for the parts of the carcasses and wholesale cuts of meat.

Use the proper format for writing a set of reasons that justify the student’s evaluation of carcasses and wholesale cuts of meat.

Interpret and apply Institutional Meat Purchase Specification (IMPS) standards to beef, pork and lamb specifications cuts.

Instructor: John Unruh
Course Outline:

I. Factors of the federal meat grading standards for beef, lamb and pork
II. Application of federal meat grading standards to carcasses
III. Ranking of carcasses and wholesale cuts according to economic value
IV. Terminology used in the meat industry is introduced and used in the course
V. Reason writing is required in the course and practiced
VI. Interpretation of Institutional Meat Purchase Specifications and evaluation of meat cuts relative to the specifications.

Evaluation Procedures:

Forty percent of the course is based on lecture performance, 60 percent on laboratory performance.

Text and Reference Material:


Sequencing:

Designed to follow or complement ASI 350 or 361.

Supplemental Information:

This course is recommend for students interested in careers with the USDA Meat Grading Service and for students interested in competing for the intercollegiate meats judging teams.