

Cover Sheet: Request 10748

ANS4615 Meat Selection and Grading

Info

Process	Course Modify Ugrad/Pro
Status	Pending
Submitter	Imler,Amie M amie.taylor@ufl.edu
Created	2/4/2016 3:59:14 PM
Updated	9/26/2016 6:53:44 AM
Description of request	Grading and classifying beef, pork, and lamb carcasses and cuts.

Actions

Step	Status	Group	User	Comment	Updated
Department	Approved	CALS - Animal Sciences 514909000	Tenbroeck, Saundra Hodge		2/4/2016
Deleted Fall 15 Meat Selection and Grading ANS 4615 (1).doc					2/4/2016
College	Approved	CALS - College of Agricultural and Life Sciences	Brendemuhl, Joel H	Approved by CALS CC 2-12-16	2/19/2016
No document changes					
University Curriculum Committee	Comment	PV - University Curriculum Committee (UCC)	Case, Brandon	Added to the March agenda.	2/22/2016
No document changes					

Step	Status	Group	User	Comment	Updated
University Curriculum Committee	Recycled	PV - University Curriculum Committee (UCC)	Case, Brandon	<p>Request:</p> <ul style="list-style-type: none"> - Change lab code to C (previously none) - 2-credit hour course with lecture and lab - 4000-level courses require prerequisites; none listed in form or syllabus. Please add prerequisites for this course. - The syllabus submitted appears to be one for the lecture-based course and not for this proposed course, which will incorporate laboratory elements. - Please submit a revised syllabus detailing the laboratory content and any other changes compared to the existing course. - 2011 syllabus: <ol style="list-style-type: none"> 1. http://animal.ifas.ufl.edu/te /a - 2014 syllabus: <ol style="list-style-type: none"> 1. http://animal.ifas.ufl.edu/te _fa - Assignments in syllabus need clarification. Specifically, describe how students will be assessed in the "judging classes and reasons" component. Also more details concerning quizzes and worksheets should be included in the syllabus. - Note: The first page of the syllabus lists class days as Tuesday and Wednesday, whereas the course schedule lists them as Tuesday and Thursday. 	3/18/2016
Replaced ANS 4615C - NEW - Meat Selection and Grading.doc					3/14/2016
Added ANS 2615C - NEW - Meat Selection and Grading.doc					3/14/2016

Step	Status	Group	User	Comment	Updated
College	Approved	CALS - College of Agricultural and Life Sciences	Brendemuhl, Joel H	Edits required of the UCC have been made. The course request is for this to change from a 4000 level course to a 2000 level course and as such no prerequisites are required for a 2000 level course. The revisions requested for the syllabus have been made and a revised version has been uploaded.	9/26/2016
No document changes					
University Curriculum Committee	Pending	PV - University Curriculum Committee (UCC)			9/26/2016
No document changes					
Statewide Course Numbering System					
No document changes					
Office of the Registrar					
No document changes					
Student Academic Support System					
No document changes					
Catalog					
No document changes					
College Notified					
No document changes					

Course|Modify for request 10748

Info

Request: ANS4615 Meat Selection and Grading

Description of request: Grading and classifying beef, pork, and lamb carcasses and cuts.

Submitter: Brendemuhl,Joel H brendj@ufl.edu

Created: 9/26/2016 6:51:54 AM

Form version: 5

Responses

Current PrefixANS

Course Level4

Number 615

Lab Code None

Course Title Meat Selection and Grading

Effective Term Fall

Effective Year 2017

Requested Action Other (selecting this option opens additional form fields below)

Change Course Prefix?No

Change Course Level?Yes

Current Level4

Proposed Level2

Change Course Number?No

Change Lab Code?Yes

Current Lab CodeNone

Proposed Lab CodeC

Change Course Title?No

Change Transcript Title?No

Change Credit Hours?No

Change Variable Credit?No

Change S/U Only?No

Change Contact Type?No

Change Rotating Topic Designation?No

Change Repeatable Credit?No

Change Course Description?No

Change Prerequisites?No

Change Co-requisites?No

RationaleThis revised course will include lecture as well as laboratory activities consisting of grading and ranking carcasses and cuts. This course is currently a 4000-level course but the course is intended as an introduction to all meat science related courses and will provide a baseline of information for students interested in intercollegiate meat judging. Therefore we are requesting a course number change to a 2xxx level and as such no prerequisites are required. This course should be open to students of all majors if they have an interest in the meats industry and/or intercollegiate meats judging.

ANS 2615C
MEAT SELECTION AND GRADING

Two Credit Hour

Class Location: ANS 156

Fall Semester 2016

Class Time: Tuesday and Wednesday from 4:00 to 6:00 PM (Period 9 & 10)

Coordinator

Kyle M. Mendes

Office: 224B Animal Science

Cell: 209-556-7499

E-mail: kmendes15@ufl.edu

Course description: Grading and classifying beef, pork, and lamb carcasses and cuts.

Course objectives:

ANS 4615 Meat Selection and Grading is a hands-on two credit hour lecture/laboratory course concentrating on grading, determining value and ranking carcasses, wholesale cuts, and subprimal cuts of beef, pork, and lamb. The lectures will cover the standards for establishing USDA grades of beef, pork, and lamb and ascertaining carcass value. Worksheets on calculating carcass grades will be given to complement in class activities. Laboratory activities will include grading and ranking carcasses and cuts. This course is an excellent introduction for all meat science courses and will provide a baseline of information for students interested in intercollegiate meat judging. At the end of this course, students will be able to:

- Demonstrate how to rank meat animal carcasses and cuts by applying the concepts of meat grading and carcass value determination.
- Utilize proper terminology to describe carcasses of each species, to distinguish differences among carcasses of the same species, and to defend their decisions via written reasons
- Understand product marketing via Institutional Meat Purchase Specifications for beef, pork, and lamb

Text:

None is required, but the meat evaluation handbook is an excellent resource

<http://www.lulu.com/shop/search.ep?keyWords=meat+evaluation+handbook&categoryId=100501>

Class Attendance and make up work:

Points from in-class judging activities will be part of almost every class meeting and will provide 60% of the final class grade. Meat is a perishable commodity, thus class attendance is necessary for students to receive points from these activities. Requirements for class attendance and make-up exams, assignments and other work are consistent with university policies that can be found at:

<https://catalog.ufl.edu/ugrad/current/regulations/info/attendance.aspx>. In general, acceptable reasons for absence from or failure to participate in class include illness, serious family emergencies, special curricular requirements (e.g., judging trips, field trips, and professional conferences), military obligation, severe weather conditions, religious holidays and participation in official university activities such as music performances, athletic competition or debate. Absences from class for court-imposed legal obligations (e.g., jury duty or subpoena) must be excused. Other reasons also may be approved.

Course grading:

Grades Based On The Following:		Letter Grades Will Be Determined as Follows:			
2 Exams (10%)	20%	A	90 & Above	C	70 - 74.99
Judging classes and reasons	60%	B+	85 -89.99	D+	65 - 69.99
Quizzes & worksheets	10%	B	80 - 84.99	D	60 - 64.99
Final	10%	C+	75 - 79.99	F	59.99 & Below
Total	100%				

For information on current UF policies for assigning grade points, see

<https://catalog.ufl.edu/ugrad/current/regulations/info/grades.aspx>

Students will be taught traits of emphasis and proper terminology to describe carcasses of each species, and to distinguish differences among carcasses of the same species. These economically important traits will be used to place carcasses and cuts on their monetary value in judging classes.

Judging classes will be scored according to industry and meat judging standards used in national contest settings. A top score is based on 50 points with deductions coming from errors in placings. The instructor will act as the official judge in the course, and will place classes and assign a numerical score to indicate the differences between the pairs in the class. A class of four carcasses, wholesale cuts, or retail cuts has three pairs – a top pair, middle pair, and bottom pair. A numerical penalty or “cut” is assigned to each pair according to the difficulty of placement in the carcasses or meat cuts. For example, if one carcass or meat cut shows more quality than another, the penalty is larger than if they are very similar in traits and quality. Please see the rubric below for penalties assigned to pairs:

Penalties in pairs	Description for pair differences
1 points	The pair of carcasses/meat cuts are very similar and could easily be switched in the placing.
2 points	The carcasses/meat cuts are very similar but one has a slight advantage, this switch within the pair could be very logical.
3 points	The carcasses/meat cuts are similar but there is a clear advantage to one of the pair.
4 points	The carcasses/meat cuts are not of similar quality with one carcass/meat cut showing definite advantage. This is an obvious placing.
5 points	One is clearly better than the other. The placing is obvious after short deliberation.
6 points	The carcasses/meat cuts are not even comparable.
7 points	Reflects a superior carcasses/meat cuts compared to an inferior one.

The total of the three penalties cannot exceed 15 points. If the penalties total 15, the middle pair cannot be more than a 5 point cut; if the total is 14, the middle cut cannot be more than 8 points. Exceeding any of these limits could result in a final score less than zero.

Scoring one class of four animals involves making six decisions. The tabulation must include comparing the first animal [1] to the second animal [2], then animal [1] to animal [3], animal [1] to animal [4], animal [2] to animal [3] and so on in this manner.

For example: If the official score for the judging class is 3-4-2-1 with penalties of 3-2-5 and a student places the class 4-3-1-2, the student would receive a score of 42 out of 50 points.

Students will then defend their decisions for judging classes via written reasons. Guidelines for grading reasons will follow those used to score reasons in the American Meat Science Association Intercollegiate Meat Judging Contest. Emphasis will be placed on accurate descriptions that portray a student's observations and reasoning for placing the class. Students should develop reasons that are well organized as well as use comparative terms, proper terminology, spelling, and grammar within their reasons. Reasons will be scored by paragraph, with a distribution of 15 points for the first pair, 15 points for the second pair, 15 points for third pair, and 5 points for the concluding statement(s).

There will be a total of 6 worksheets throughout the semester. Worksheets will primarily consist of mathematical formulation problems to reinforce concepts taught in the lecture and lab. Worksheets will focus on beef yield grade, beef quality grade, lamb yield grade, lamb quality grade, pork yield grade, and pork quality grade and industry specs.

All tests and quizzes will be short answer and/or calculations. Quizzes will consist of 5 questions and be based off of information presented in class and reinforced during the lab. Each quiz will occur at the completion of a course section (ie: beef yield and quality grading, pork yield and quality grading, etc.).

Course Schedule

DAY	DATE	TOPIC/TASK
Lecture: Tuesday	8/25	Introduction
Lab: Wednesday	8/27	Introduction
Lecture: Tuesday	9/1	USDA Beef Yield & Quality Grades
Lab: Wednesday	9/3	USDA Beef Yield & Quality Grades
Lecture: Tuesday	9/8	USDA Beef Yield & Quality Grades
Lab: Wednesday	9/10	Beef Yield & Quality Grading Worksheets Due USDA Beef Yield & Quality Grades
Lecture: Tuesday	9/15	Beef Grading Quiz; USDA Pork Quality and Yield Grades
Lab: Wednesday	9/17	USDA Pork Quality and Yield Grades
Lecture: Tuesday	9/22	Percent Muscle for Pork
Lab: Wednesday	9/24	Percent Muscle for Pork; Pork Yield & Quality Grading Worksheets Due
Lecture: Tuesday	9/29	Pork Grading Quiz; USDA Lamb Yield & Quality Grades
Lab: Wednesday	10/1	USDA Lamb Yield & Quality Grades
Lecture: Tuesday	10/6	Lamb Yield & Quality Grading Worksheets Due; Association of Carcass Grades with Pricing
Lab: Wednesday	10/8	Association of Carcass Grades with Pricing
Lecture: Tuesday	10/13	Test 1
Lab: Wednesday	10/15	Note Taking Skills

Lecture: Tuesday	10/20	Written Reasons- Style and Format; Pork Carcass Evaluation
Lab: Wednesday	10/22	Pork Carcass Evaluation Written Reasons
Lecture: Tuesday	10/27	Pork Wholesale Cut Evaluation
Lab: Wednesday	10/29	Pork Wholesale Cut Evaluation Pork Evaluation Quiz
Lecture: Tuesday	11/3	Beef Carcass & Wholesale Cut Evaluation
Lab: Wednesday	11/5	Beef Carcass & Wholesale Cut Evaluation
Lecture: Tuesday	11/10	Beef Evaluation Quiz; Lamb Carcass Evaluation
Lab: Wednesday	11/12	Veterans Day- No Class
Lecture: Tuesday	11/17	Institutional Meat Purchasing Specifications
Lab: Wednesday	11/19	Lamb Carcass Evaluation
Lecture: Tuesday	11/24	Institutional Meat Purchasing Specifications
Lab: Wednesday	11/26	Test 2
Lecture: Tuesday	12/1	Thanksgiving Day- No Class
Lab: Wednesday	12/3	Institutional Meat Purchasing Specifications
Lecture: Tuesday	12/8	Instrument Grading
Wednesday	12/10	Reading Day
Tuesday	12/15	5:30-7:30 pm Final- ANS 156

Academic Honesty

As a student at the University of Florida, you have committed yourself to uphold the Honor Code, which includes the following pledge: *"We, the members of the University of Florida community, pledge to hold ourselves and our peers to the highest standards of honesty and integrity."* You are expected to exhibit behavior consistent with this commitment to the UF academic community, and on all work submitted for credit at the University of Florida, the following pledge is either required or implied: *"On my honor, I have neither given nor received unauthorized aid in doing this assignment."*

It is assumed that you will complete all work independently in each course unless the instructor provides explicit permission for you to collaborate on course tasks (e.g. assignments, papers, quizzes, exams). Furthermore, as part of your obligation to uphold the Honor Code, you should report any condition that facilitates academic misconduct to appropriate personnel. It is your individual responsibility to know and comply with all university policies and procedures regarding academic integrity and the Student Honor Code. Violations of the Honor Code at the University of Florida will not be tolerated. Violations will be reported to the Dean of Students Office for consideration of disciplinary action. For more information regarding the Student Honor Code, please see: <http://www.dso.ufl.edu/sccr/process/student-conduct-honor-code>.

Software Use

All faculty, staff and students of the university are required and expected to obey the laws and legal agreements governing software use. Failure to do so can lead to monetary damages and/or criminal penalties for the individual violator. Because such violations are also against university policies and rules, disciplinary action will be taken as appropriate.

Campus Helping Resources

Students experiencing crises or personal problems that interfere with their general well-being are encouraged to utilize the university's counseling resources. The Counseling & Wellness Center provides confidential counseling services at no cost for currently enrolled students. Resources are available on campus for students having personal problems or lacking clear career or academic goals, which interfere with their academic performance.

- *University Counseling & Wellness Center, 3190 Radio Road, 352-392-1575, www.counseling.ufl.edu/cwc/
Counseling Services
Groups and Workshops
Outreach and Consultation
Self-Help Library
Wellness Coaching*
- U Matter We Care, www.umatter.ufl.edu/
- *Career Resource Center, First Floor JWRU, 392-1601, www.crc.ufl.edu/*

Student Complaints

Residential Course: https://www.dso.ufl.edu/documents/UF_Complaints_policy.pdf

Services for Students with Disabilities

The Disability Resource Center coordinates the needed accommodations of students with disabilities. This includes registering disabilities, recommending academic accommodations within the classroom, accessing special adaptive computer equipment, providing interpretation services and mediating faculty-student disability related issues. Students requesting classroom accommodation must first register with the Dean of Students Office. The Dean of Students Office will provide documentation to the student who must then provide this documentation to the Instructor when requesting accommodation

0001 Reid Hall, 352-392-8565, www.dso.ufl.edu/drc/

Online Course Evaluation Process

Student assessment of instruction is an important part of efforts to improve teaching and learning. At the end of the semester, students are expected to provide feedback on the quality of instruction in this course using a standard set of university and college criteria. These evaluations are conducted online at <https://evaluations.ufl.edu>. Evaluations are typically open for students to complete during the last two or three weeks of the semester; students will be notified of the specific times when they are open. Summary results of these assessments are available to students at <https://evaluations.ufl.edu/results>.