

Class Syllabus

ANEQ 361

Introduction to Meat Product Evaluation

- Course led by:** Brenna Klauer
Instructor
Animal Sciences Room 057
Cell: (970) 732-3243
Brenna.klauer@colostate.edu
- Office Hours:** Meeting times are by appointment
- Class Meeting:** MWF 4:00-5:40pm Animal Sciences Rm 161
Will also meeting in JBS Global Food Innovation Center (Meat Lab) throughout course
- Required Text:** CSU Meat Judging Manual
Issued to you by the instructor.
- Grading:** Three credit hours have been allocated for this course and grades will be assigned as follows:
- A = 100 – 90%
 - B = 89.9 – 80%
 - C = 79.9 – 70%
 - D = 69.9 – 60%
 - F ≤ 59.9%
- 3 exams will constitute 60% of your course grade. The remaining 40% will include class participation, homework assignments, and quizzes.
- Objective:** The objective of this course is to teach students the hands-on principles of evaluating beef, pork, and lamb products. Students will actively participate in the fabrication and assessment of meat products in the JBS Global Food Innovation Center while also learning USDA beef quality and yield grading skills. This course is intended to prepare students to compete as part of a team in Intercollegiate Meat Judging at a senior college level if they choose to participate.
- Expectations:**
- Regular attendance – required to receive course credit.
 - Do your own work. This course adheres to the Academic Integrity Policy of the Colorado State University General Catalog and the Student Conduct Code. Violations of these university policies are not tolerated.
 - Complete assignments on time – Late assignments may be accepted at the discretion of the instructor, but will not receive full credit if accepted.
 - Be respectful of the classroom environment and conduct yourselves as professionals.

Course Schedule

Week	Subject Discussed
1	Intro to Course and Meat Judging
2	Beef Quality Grading
3	Beef Yield Grading
4	Intro to Beef Judging
5	Specification- all species
6	Specification- all species
7	Specification- all species
8	Beef Judging & Exam
9	Pork Judging
10	Pork Judging
11	Lamb Judging & Exam
12	Lamb Judging
13	Recap on all subjects
	Fall Break
14	Recap on all subjects
15	Final Exam Due

*All dates are tentative and subject to change pending the progress of the course and product availability

Required Attire CSU Meat Lab:

Steel Toed Boots
Warm Clothing
No Jewelry
No Gum or Food

Items Provided by Instructor:

Hard Hat
Safety Glasses (when required)
White Frock
Cotton and Plastic Gloves