SECTION HEADING

AGRI 2216: Introduction to Meat Science

Description

Introduction to Meat Science evaluates the principles of conformation, quality, and finish of animal carcasses. A comprehensive look at the meat industry. Studies include muscle structure, composition of meat animals, product identification, microbiology of meat, nutrient values, pricing and marketing.

Credits

3

Prerequisite

None

Corequisite

None

Topics to be Covered

1. Muscle Structure
2. Carcass Development
3. Muscle to Meat
4. Properties of Meat
5. Meat Processing
6. Microbiology of Meat
7. Nutritive value of Meat
8. Grading
9. By-Products
10. Wholesale and Retail Identification

Learning Outcomes

1. Identify and describe the structure and composition of muscle tissue.
2. Explain how a carcass develops and changes through the growth process.
3. Describe the processes of muscle contraction.
4. Describe the chemical and physical changes during conversion of muscle to meat.
5. Identify quality concerns in antemortem and postmortem conversion.
6. Identify factors which influence consumer’s view of quality in fresh meat.
7. Evaluate meat carcasses
8. Identify sources of microorganisms that affect meat safety and their environment.
9. Identify wholesale and retail meat cuts.
10. Explain the meat processing system.

Credit Details

Lecture: 3

Lab: 0

OJT: 0

MnTC Goal Area(s): None