

**Course Syllabus**  
**ADSC 1050 – The Meat We Eat**  
**Fall 2009**

**Course Information:**

Course is worth 2 credit hours

Location: Rhodes Center for Animal and Dairy Science, Room 104 - MSTC

Time: Monday and Wednesday 5<sup>th</sup> period, 12:20 – 1:10

Final Exam: Monday December 14<sup>th</sup>, 12:00 – 3:00 pm

Web Site: <http://astelz.myweb.uga.edu> (best if used in Explorer)

Text: None required

**Instruction:**

Dr. Alexander M. Stelzleni  
Rm. 214, Animal and Dairy Science  
706-583-0398

[astelz@uga.edu](mailto:astelz@uga.edu)

Office hours open or by appointment

**Teaching Assistant:**

Brad Lowe  
Office in MSTC  
[blowe1@uga.edu](mailto:blowe1@uga.edu)

**Course Objective:**

The primary objective of this course is to familiarize you with red meat as a wholesome food product. This course will cover all aspects of red meat – production, processing, retailing and consumer awareness. You will learn proper selection, preparation, cooking and storage of red meat as well as its nutritional contribution to the diet. The course will also cover current issues which affect red meat production and consumption.

**Student Expectations:**

1. **Absolutely no cheating** – cheating will result in a **zero** for the project and potentially the course.
2. **No** make up exams or quizzes for any reason, that's why you get to drop one. **Missed exams and quizzes will result in you receiving a zero.**
3. Be courteous and respectful to everyone in the class.
4. **Turn off cell phones.**
5. If you miss class without a written medical excuse, do not come to me for notes, get them from a classmate.

**Grading:**

2 evening lab periods worth 10 points each  
3 current issue written assignments – 25 points each  
6 pop quizzes, lowest grade dropped – 20 points each  
4 exams, lowest grade dropped – 100 points each  
Total – **495 points**

**Grade Assignment:**

A	= 90.0 and above	C	= 70.0 – 75.9
B+	= 86.0 – 89.9	D+	= 66.0 – 69.9
B	= 80.0 – 85.9	D	= 60.0 – 65.9
C+	= 76.0 – 79.9	E	= 59.9 and below

## **Further Explanations:**

### *Evening Food labs:*

Lab will be held at the Rhodes Center for Animal and Dairy Science 5:00 – 6:00 pm or 6:00 – 7:00 pm. The date will be set after the 1<sup>st</sup> class meeting. The purpose of these labs will be to learn about different aspects of meat cookery and preparation, as well as examine and try different types of processed meats.

### Current issues written assignments:

The dates these assignments are due are marked by an asterisk (\*) on the lecture schedule. **Do not e-mail assignments to me**, for credit they must be turned in during or before the class period and will not be accepted after the end of the class period they are due. Assignments are to be typed, double spaced with 12 point font and 1 inch margins. Do not double space name, date, ect. For full credit typed assignments should be a minimum of 1 page and a maximum of 2 pages.

Assignment topics should be selected from printed media including trade magazines, journals and web-sites. Examples include: Drovers, Beef, MMT, Poultry, Processing and Georgia Cattlemen's magazines and journals and/or on-line industry meat sources. Many of these magazines can be found in the Animal and Dairy Science building or links from my webpage. The topics should be current (2008-2009) issues in the meats industry. The typed paper must include your name, the source of the article, name, month, year, page number or website address with date accessed. You should explain what the current issue is, why it is an issue and considered important and what your thoughts and views are on the subject and why.

### Exams:

The final exam will be cumulative. If you take all three of the regularly scheduled hourly exams you have the option not to take the final if you are satisfied with your grade. The final exam points can not substitute for missed quizzes or written assignments.

The exams will be mainly multiple choice, true/false, and matching. There is also the possibility of a few short answer or essay questions. The quizzes will be primarily multiple choice, true/false and fill in the blank but I reserve the right change the condition of quizzes at any point. The quizzes are "pop" quizzes and will not be announced prior to them being given.

### Other:

I will attempt to place an outline of the presentations on the web, when this happens I will let you know.

### Contacts:

When contacting myself or the TA's, allow ample time for us to respond to you or set up a meeting time. Many times contacting us the day before or the day of your needs will not be sufficient.

**Academic Honesty:** As a result of completing the registration form at The University of Georgia every student has agreed to abide by "A Culture of Honesty" policy and The University of Georgia Student Honor Code. These agreements can be found at [www.uga.edu/honesty](http://www.uga.edu/honesty). All students are expected to abide by the Universities honesty policy. Students who do not abide by this policy and are caught in violation will be reported and sanctions will be taken.

## Tentative Lecture Schedule:

### *Section #1 Red Meat Production*

1	M – August 17	Review of syllabus, course overview – Start History of Red Meat
2	W – August 19	History of Red Meat
3	M – August 24	Steer to Steak
4	W – August 26	Steer to Steak
5	M – August 31	Anatomy
6	W – September 2	Conversion of Muscle to Meat
7	M – September 7	NO CLASS Labor Day
8	W – September 9	By-product Utilization
9	M – September 14	Meat Grading***
10	W – September 16	Meat Palatability
11	M – September 21	<b>Exam #1</b>

### *Section #2 Red Meat Safety*

12	W – September 23	Meat Inspection
13	M – September 28	Meat Inspection
14	W – September 30	Meat Microbiology
15	M – October 5	Meat Microbiology
16	W – October 7	Meat Microbiology
17	M – October 12	Meat Processing***
18	W – October 14	Meat Processing Ingredients
19	M – October 19	<b>Exam #2</b>

### *Section #3 Red Meat Consumption*

20	W – October 21	Processing Lab
21	M – October 26	Retail Meat Identification
22	W – October 28	Meat Purchasing
23	M – November 2	Meat Cookery
24	W – November 4	Meat Cookery
25	M – November 9	Meat Storage and Handling
26	W – November 11	Meat in the Diet ***
27	M – November 16	Hormones and Antibiotics
28	W – November 18	<b>Exam #3</b>
29	M – November 23	NO CLASS HAVE A GREAT BREAK
30	W – November 25	NO CLASS HAPPY THANKSGIVING EAT MEAT

### *Section #4 Things Not Covered*

31	M – November 30	Organic/Natural/Locavore
32	W – December 2	Meat Overview
33	M – December 7	Current Issues LAST DAY OF CLASS
34	M – December 14	<b>Cumulative Final Exam (12-3)</b>

### *Proposed Tasting Labs*

- 1
- 2
- 3

Dates of material covered may change to allow for discussion of handouts and current events.