3/18/2025 DATE
☐ REQUIRED COURSE
☑ ELECTIVE COURSE

AGR DIVISION
☐ NEW COURSE
☑ REVISION

Lake Land College

Course Information Form

COURSE NUMBER:	AGR-066		**TITLE:** *(30 Characters Max)*	Meat Science							
SEM CR HRS:	2.0	**Lecture:**	1.0	**Lab:**	2.0	**ICCB Lab:**	2.0	**ECH:**	3.0		
Course Level:	☐ Gen Ed/IAI ☐ Baccalaureate/Non-IAI ☑ Career/Technical ☐ Dev Ed/Not in Degree Audit			**Clinical Practicum:**	0.0	**Work-based Learning:**	0.0	**WBL ECH:**	0.0		
Course PCS & CIP:	12 - 01.0302		**IAI Code:**	N/A				**Contact Hours (Minutes/Week)**			
Repeatable (Y/N):	N	**Pass/Fail (Y/N):**	N	**Variable Credit (Y/N):**	N	**Min:**		**Max:**		**16 Wks**	150	**8 Wks**	300
Prerequisites:	None										
Corequisites:	None										
Catalog Description: (40 Word Limit)	Provides a basic understanding of meat classification and grading. Emphasis is placed on the live evaluation of beef, pork and lamb. Following harvest, the carcasses will be evaluated for consumer acceptability.										

	List the Major Course Segments (Units)	Contact Lecture Hours	Contact Lab Hours	Clinical Practicum	Work-based Learning
1	Beef carcass evaluation				
2	Beef maturity	2	3		
3	Illustrations of marbling	1	2		
4	Beef quality grades	2	5		
5	Beef yield grades	2	5		
6	Pork carcass evaluation				
7	Live pork grading	2	4		
8	USDA swine carcass grades	2	5		
9	USDA lamb quality grades	2	3		
10	USDA lamb yield grades	2	3		
	TOTAL	15	30	0	0

EVALUATION							
QUIZZES	☑	**EXAMS**	☑	**ORAL PRES**	☐	**PAPERS**	☐
LAB WORK	☐	**PROJECTS**	☐	**COMP FINAL**	☑	**OTHER**	☐

COURSE MATERIALS		
TITLE:	Handouts from the Instructor	
AUTHOR:		
PUBLISHER:		
VOLUME/EDITION/URL:		
COPYRIGHT DATE:		

MAJOR COURSE SEGMENT	HOURS	LEARNING OUTCOMES
		The student will be able to:
Beef carcass evaluation		
Beef maturity	5	1. Identify visual indicators of age of the carcass.
Illustrations of marbling	3	1. Calculate the degree of intramuscular fat in the carcass.
Beef quality grades	7	1. Measure and assign actual USDA quality grade to a beef carcass.
Beef yield grades	7	1. Define steps involved in determining-numerical USDA yield grades.
Pork carcass evaluation		
Live pork grading	6	1. Discuss the practical application of assigning numerical USDA grades to live hogs.
USDA swine carcass grades	7	1. Appraise USDA carcass grades in pork.
USDA lamb quality grades	5	1. Assign lamb quality grades to both live animals and carcasses.

USDA lamb yield grades	5	1. Assign lamb yield grades to both live animals and carcasses.
	45	

Outcomes*	Outcome Titles	At the successful completion of this course, students will be able to:
Course Outcome 1	USDA Cattle Beef	Evaluate methods for assigning USDA grades to live cattle and beef carcasses.
Course Outcome 2	USDA Hogs Pork	Evaluate methods of assigning USDA grades to live hogs and pork carcasses.
Course Outcome 3	USDA Sheep Lamb	Evaluate methods of assigning USDA grades to live sheep and lamb carcasses.
Primary Laker Learning Competency	Scientific Literacy: Students apply the scientific process to real-life situations.	
Secondary Laker Learning Competency	Critical Thinking: Students connect knowledge from various disciplines to formulate logical conclusions.	

**Course and program outcomes will be used in the software for outcomes assessment and should include at least 1 primary and 1 secondary Laker Learning Competency.*