

Principles of Meat Evaluation - AG108

Section: AG108 001192S Main Campus

Section Type: Lecture

Credit Hours: 2.00

Course Description: This course is an in-depth evaluation of beef, pork, and lamb products/carcasses. The USDA grading techniques and standards will be used to determine meat value. Emphasis will be placed on grading and evaluation of wholesale, primal and retail cuts of meat.

Course Notes: Meat Evaluation Handbook by American Meat Science Association required.

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WHEN

Days: M W

Times: 12:40 PM - 01:40 PM

Start Date: 01/13/2020

End Date: 05/06/2020

WHERE

Campus: Main Campus

Building: Lockman Hall

Room: LH005

INSTRUCTOR

KANE AUSTIN

BOOKS

No textbooks for this course.