

Principles of Meat Evaluation - AG108

Section: AG108 001232S 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: W

Times: 01:50 PM - 03:50 PM

Start Date: 01/10/2024

End Date: 05/01/2024

WHERE

Campus: Main Campus

Building: Lockman Hall

Room: LH007

INSTRUCTOR

KANE AUSTIN

BOOKS

Title: MEAT EVALUATION HANDBOOK 2ND Edition

Author: GARY SMITH

Required: Yes