

## Principles of Meat Evaluation - AG108

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**Section:** AG108 001242S 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: 01/15/2025

End Date: 05/07/2025

### **WHERE**

Campus: Main Campus

Building: Lockman Hall

Room: LH007

### **INSTRUCTOR**

KANE AUSTIN

### **BOOKS**

Title: MEAT EVALUATION HANDBOOK 2ND Edition

Author: GARY SMITH

Required: Yes