

Principles of Meat Evaluation - AG108

Section: AG108 001252S Main Campus

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 Start Date: 01/14/2026 End Date: 05/06/2026

Days:

W

1:50 PM - 3:50 PM

Campus: Main Campus

Building: Lockman Hall

Room: LH007

INSTRUCTOR

KANE AUSTIN

BOOKS

Title: MEAT EVALUATION HANDBOOK 2ND Edition

Author: GARY SMITH

Required: No