

ANS 2002 THE MEAT WE EAT-2721

Class Time: Monday, Wednesday, and Friday(3:00-3:50pm-Period 8)

Class Location: Online via Zoom

Three Credit Hours

Exam V on Wednesday, December 9 in class

Instructor: Kylie Philipps

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Office Hours: Open door policy

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Office Hours: Open door policy

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Course Description: ANS 2002 - This three-hour course fulfills the core curriculum requirement for biological sciences (B). Courses in the biological sciences introduce students to the basic concepts of science and the scientific method and enhance awareness of scientific developments and their impact on society and the environment. This class provides students with an understanding of scientific terms, concepts and theories involving animals and the products they produce. This will allow students to formulate empirically testable hypotheses relative to the safety, quality, humaneness and sustainability of muscle food production.

The Meat We Eat is a non-ANS major lecture course designed to create a more informed consumer of animal muscle products and address current issues in animal agriculture. The lectures will cover all aspects of animal protein production, processing and retailing, as well as the role of animal muscle protein in the diet. Students will understand proper selection, preparation, cooking and storage of animal protein products and their influence on food safety and palatability. Students will develop an appreciation for meat and muscle chemistry and composition, muscle growth, and contraction.

General Education Student Learning Outcomes:

Know the basic concepts, theories and terminology of animal, meat, and food science and apply the scientific method to meat animal production.

Know the major scientific developments within animal, meat, and food science and the impacts on society and the environment.

Know relevant processes of physiology and biochemistry within animal, meat, and food science which impact food safety and quality.

Know the role of muscle foods in a balanced diet.

Know the role of meat animal production and muscle foods in feeding a growing world population.

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Additional Student Learning Outcomes:

Know the chain of production, including grading, processing and merchandising for all animal muscle proteins.

Grades and Grade Points:

There will be no makeup questions of the day or examinations. Points of the day will be assessed on 30 class periods. Grading rubrics for the unit assignments, interview and production claim assignments will be posted to canvas prior to projects being assigned.

For information on current UF policies for assigning grade points, see

<https://catalog.ufl.edu/UGRD/academic-regulations/grades-grading-policies/>.

Grades Based on the Following:

Grades based on the following		
Exams (5)	100	500
Question of the day (30)	2	60
Unit assignments (20)	10	200
Interview (1)	60	60
Production claim (1)	80	80
Total:		900

Letter grades will be determined as follows:			
A	90 & above	C	70-74.99
B+	85-89.99	D	65-69.99
B	80-84.99	D+	60-64.99
C+	75-79.99	E	59.99 & below

Attendance and Make-Up Work

Requirements for class attendance and make-up exams, assignments and other work are consistent with university policies that can be found at:

<https://catalog.ufl.edu/UGRD/academic-regulations/attendance-policies/>.

Recorded Lectures Statement

Our class sessions may be audio visually recorded for students in the class to refer back and for enrolled students who are unable to attend live. Students who participate with their camera engaged or utilize a profile image are agreeing to have their video or image recorded. If you are unwilling to consent to have your profile or video image recorded, be sure to keep your camera

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off and do not use a profile image. Likewise, students who un-mute during class and participate orally are agreeing to have their voices recorded. If you are not willing to consent to have your voice recorded during class, you will need to keep your mute button activated and communicate exclusively using the "chat" feature, which allows students to type questions and comments live. The chat will not be recorded or shared. As in all courses, unauthorized recording and unauthorized sharing of recorded materials is prohibited.

Class Schedule

Date	Topic
8-31	Define meat/ global role (poll) breakout rooms
9-2	History
9-4	Beef production methods
9-7	Labor day no class
9-9	Sheep/goat production methods
9-11	Pork/ poultry production methods
9-14	Processing
9-16	Production method panel
9-18	Meat treat
9-21	Exam I
9-23	Plant/handling video
9-25	Animal welfare
9-28	Federal inspection
9-30	Micro
10-2	TBA
10-5	Grading
10-7	Conversion of muscle to meat
10-9	Meat treat
10-12	Exam II
10-14	By-products/ rendering
10-16	Fabrication/ retail and wholesale
10-19	Meat Processing
10-21	Meat packaging/ color
10-23	Processed Meat Label Audit
10-26	Meat Industry Career Panel
10-28	Meat Treat
10-30	Exam III
11-2	Sustainability
11-4	Meat in the diet
11-6	Savvy shopper cook along
11-9	Scientific Method (lab)
11-11	Veterans day no class
11-13	Alt Meat
11-16	Meat Treat
11-18	Exam IV
11-20	Review of production claims

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11-23	Meat treat
11-25	Thanksgiving
11-27	Thanksgiving
11-30	Production claim presentations
12-2	Production claim presentations
12-4	Production claim presentations
12-7	Production claim presentations
12-9	Exam V

Digital devices (cell phones, iPads, laptops): Students are asked to silence their cellular phones before entering the classroom. If students are found to be Facebooking or texting, they will be asked to turn off their digital device.

Students are expected to provide feedback on the quality of instruction in this course by completing online evaluations at <https://evaluations.ufl.edu>. Evaluations are typically open during the last two or three weeks of the semester, but students will be given specific times when they are open. Summary results of these assessments are available to students at <https://evaluations.ufl.edu/results/>

Students with Disabilities: The Disability Resource Center coordinates the needed accommodations of students with disabilities. This includes registering disabilities, recommending academic accommodations within the classroom, accessing special adaptive computer equipment, providing interpretation services and mediating faculty-student disability related issues. Students requesting classroom accommodation must first register with the Dean of Students Office. The Dean of Students Office will provide documentation to the student who must then provide this documentation to the Instructor when requesting accommodation 0001 Reid Hall, 352-392-8565, <https://disability.ufl.edu/>

Software Use: All faculty, staff and students of the university are required and expected to obey the laws and legal agreements governing software use. Failure to do so can lead to monetary damages and/or criminal penalties for the individual violator. Because such violations are also against university policies and rules, disciplinary action will be taken as appropriate.

Online Course Evaluation Process

Student assessment of instruction is an important part of efforts to improve teaching and learning. At the end of the semester, students are expected to provide feedback on the quality of instruction in this course using a standard set of university and college criteria. Students are expected to provide professional and respectful feedback on the quality of instruction in this course by completing course evaluations online via GatorEvals. Guidance on how to give

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feedback in a professional and respectful manner is available at:

<https://gatorevals.aa.ufl.edu/students/>. Students will be notified when the evaluation period opens and can complete evaluations through the email they receive from GatorEvals, in their Canvas course menu under GatorEvals, or via <https://ufl.bluera.com/ufl/>. Summaries of course evaluation results are available to students at: <https://gatorevals.aa.ufl.edu/public-results/>.

Academic Honesty: As a student at the University of Florida, you have committed yourself to uphold the Honor Code, which includes the following pledge: *"We, the members of the University of Florida community, pledge to hold ourselves and our peers to the highest standards of honesty and integrity."* You are expected to exhibit behavior consistent with this commitment to the UF academic community, and on all work submitted for credit at the University of Florida, the following pledge is either required or implied: *"On my honor, I have neither given nor received unauthorized aid in doing this assignment."* It is assumed that you will complete all work independently in each course unless the instructor provides explicit permission for you to collaborate on course tasks (e.g. assignments, papers, quizzes, exams). Furthermore, as part of your obligation to uphold the Honor Code, you should report any condition that facilitates academic misconduct to appropriate personnel. It is your individual responsibility to know and comply with all university policies and procedures regarding academic integrity and the Student Honor Code. Violations of the Honor Code at the University of Florida will not be tolerated. Violations will be reported to the Dean of Students Office for consideration of disciplinary action. For more information regarding the Student Honor Code, please see: <http://www.dso.ufl.edu/sccr/process/student-conduct-honor-code>.

Campus Helping Resources

Students experiencing crises or personal problems that interfere with their general well-being are encouraged to utilize the university's counseling resources. The Counseling & Wellness Center provides confidential counseling services at no cost for currently enrolled students. Resources are available on campus for students having personal problems or lacking clear career or academic goals, which interfere with their academic performance.

- *University Counseling & Wellness Center, 3190 Radio Road, 352-392-1575,*
www.counseling.ufl.edu

Counseling Services

Groups and Workshops

Outreach and Consultation

Self-Help Library

Wellness Coaching

- U Matter We Care, **www.umatter.ufl.edu/**

- *Career Connections Center, First Floor JWRU, 392-1601, <https://career.ufl.edu/>.*

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- Student Success Initiative, <http://studentsuccess.ufl.edu>.

Student Complaints:

- Residential Course: <https://sccr.dso.ufl.edu/policies/student-honor-code-student-conduct-code/>.
- Online Course: <http://www.distance.ufl.edu/student-complaint-process>

Additional information:

Instructors may choose to clarify in their syllabus their teaching philosophy, expectations for classroom behavior, utilization of e-learning, and other information that will help students succeed in the course.

Interview Assignment Grading Rubric	
Submit interview questions	10
Conduct interview	20
Written response to interview	30
Total	60

Production Claim Assignment Grading Rubric	
In-Store Audit	20
USDA Based Research on Claim	20
Written opinion on claim	10
Presentation	30
Total	80