

**ANS 2002**  
**THE MEAT WE EAT- 0238**

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

Class Location: Room 156 Animal Sciences

Three Credit Hours

Exam IV during Final's Week on 4/28/2021 @ 3:00 PM - 5:00 PM

**Instructor**

**Chad Carr, PhD**

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**Please Note:** This course will be *taught using a hyflex format, which combines online and classroom-based learning environments so face-to-face and online learners can be taught simultaneously* to accomplish student learning objectives. As such, some students in this course have a face-to-face meeting requirement (until university policy deems otherwise). Regardless of learning environment (online or face-to-face), if you fall ill during the semester, you must notify your instructors in a timely fashion so we can provide you with an alternative instructional option. **ALL EXAMS WILL BE GIVEN ONLINE VIA HONORLOCK**

**COURSE FORMAT**

Support materials will be presented by instructors and discussed with students during the first few weeks.

***If you are enrolled in the face-to-face section, you are expected to arrive to the classroom on time with a face covering. Cell phones, laptops and other digital devices should remain silenced and away as a sign of respect for invited speakers.***

***If you are enrolled in the online section, you will receive the Zoom link each week and will be expected to participate in a live format with your personal cameras on. As such, you are expected to wear professional dress and be in a stationary location with a professional and non-distracting background. Microphones may be unmuted as needed to participate in class and to ask questions. Additionally, the chat feature may be employed to interact with guest speakers. No class sessions will be recorded.***

**COVID-19 Policies and Requirements:** In response to COVID-19, the following policies and requirements are in place to maintain your learning environment and to enhance the safety of our in-classroom interactions.

***You are required to wear approved face coverings at all times during class, within buildings, and outdoors while on UF property. Following and enforcing these policies and requirements are all our responsibility. Failure to do so will lead to a report to the Office of Student Conduct and Conflict Resolution.***

- Face coverings are to be supplied by you (the student).
- If you (the student) forget your face covering, then one may be provided by the instructors if available. ***If one is not available, then you will be asked to leave.***
- Instructors and teaching assistants will supply their own face coverings and wear them throughout the duration of the face-to-face synchronous session.

***Social distancing must be observed throughout the duration of the face-to-face synchronous session – this is defined as maintaining a minimum physical distance of 6 feet between yourself (the student), your peers, instructors, and teaching assistants.***

- This course has been assigned a physical classroom with enough capacity to maintain physical distancing (6 feet between individuals) requirements.

- Please utilize designated seats and maintain appropriate spacing between students. Please do not move desks or stations.

***Follow your instructor's guidance on how to enter and exit the classroom. Practice physical distancing to the extent possible when entering and exiting the classroom.***

- **Upon entering the classroom, students, instructors, and teaching assistants will be required to wash their hands for a minimum of 20 seconds.** When handwashing stations are not available, hand sanitizer will be used instead.
- Hand sanitizer will be supplied by the university, but you (the student) are strongly encouraged to bring your own hand sanitizer for personal use.
- Sanitizing supplies are available in the classroom if you wish to wipe down your desks prior to sitting down and at the end of the class.

***If you (the student) do not feel well and/or are running a fever or displaying any other symptoms of illness, do NOT come to the face-to-face synchronous session. Instead, you will attend the online synchronous session that will be streamed from the face-to-face session. If you are too ill to attend and participate in the online synchronous session, please notify the instructors for alternative instructional options.***

- If you are experiencing COVID-19 symptoms ([Click here for guidance from the CDC on symptoms of coronavirus](#)), please use the UF Health screening system and follow the instructions on whether you are able to attend class. [Click here for UF Health guidance on what to do if you have been exposed to or are experiencing Covid-19 symptoms.](#)
- Course materials will be provided to you with an excused absence, and you will be given a reasonable amount of time to make up work. [Find more information in the university attendance policies.](#)
- Likewise, if an instructor or teaching assistant does not feel well and/or is running a fever or displaying other symptoms of illness, they will not attend the face-to-face synchronous session.

### **CLASS ATTENDANCE & EXPECTATIONS**

Attendance and active participation are mandatory and necessary for educational success.

- ***If you are enrolled in the face-to-face section, you are expected and required to attend class face-to-face and not via zoom.***
- ***If you are enrolled in the online section, you are expected and required to attend class via zoom. Due to social distancing and classroom capacities, you are not allowed to come in-person.***

**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.

Students will develop the ability to formulate empirically testable hypotheses relative to the safety, quality, humaneness and sustainability of muscle food production.

Students will be asked to take facts presented in class and synthesize a written answer for real world questions.

### **Additional Student Learning Outcomes:**

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

**Course grading:** There will be **no** makeup questions of the day or examinations. Points of the day will be assessed on at least eight days. For students with an authorized excuse, the grade for a missed major examination will be determined by averaging the scores for the major examinations that were taken.

### **Meat Cookery Video:**

The Meat Cookery Video Project is due 4-3 @ Midnight Eastern Standard Time. You will use the knowledge you have gained from watching our Example Meat Cookery Video Project to develop your own video. The final product for this project will be uploaded to YouTube- then email me a link to your video.

**The video is worth 80 points- the scoring lexicon which will be used is at the end of the syllabus.**

Sample Final Project:

<http://mediasite.video.ufl.edu/Mediasite/Play/553fd37e0b254f9d9dcbaac74d3eea641d>

In your video you should document acquiring/purchasing, storing, unpackaging, and cooking the dish and handling the leftovers. Nothing ILLEGAL or IMMORAL will be tolerated. There isn't a restriction on what products can be prepared, except that it must not contain only seafood or only cured/processed meat (hot dog, ham, salami, etc.). **The video should not exceed 12 minutes.**

The video needs to:

- 1) Explain thoroughly what recipe you are preparing, why you chose that recipe, and what meat and non-meat ingredients are you using and any contextual &/or cultural information that will assist in better understanding the recipe you are preparing.
- 2) Document the location where you acquired the meat including retailer name, and how much it cost and weighed. Describe how the product was presented at retail and how it was packaged. Collectively, what is your per serving cost of the entire dish, distinguishing between the meat and non-meat components.
- 3) Document how the product was packaged, what the packaging material looked like. Did the product look like it was packaged at that retail location or prepackaged and delivered case-ready to the retail store?
- 4) Document what is the fresh meat product, what muscle is it, what wholesale cut is it a part of, was it ground or intact, needle-tenderized, enhanced, etc. or could you tell? What impact do those parameters have on the cookery of the product? If it was not effectively labeled, how were you able to identify what the product was?
- 5) What cookery method will you choose and why did you chose that cooking method?
- 6) How did you store the product prior to preparing it, for what length, and what was the approximate refrigeration temperature?
- 7) Document proper handwashing and proper sanitary handling of raw and cooked meat.
- 8) Document minimization of cross-contamination from storage, to food preparation, to cooking, to ready-to-eat areas.
- 9) Document proper use of a thermometer during cooking.
- 10) Document proper handling of leftovers after consumption

More information on the university wide grading policy can be accessed at:

<http://www.registrar.ufl.edu/catalog/policies/regulationgrades.html>

Grades Based on the Following:		
Points of the Day	40	5%
Four Exams (100 each)	400	50%
Unit assignments (32 each)	160	20%
Production claim assignment	120	15%
Meat cookery video	80	10%
Total	800	

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

**Authorized absences:** The only absences that will be authorized are:

**ABSENCE FOR A UNIVERSITY APPROVED FIELD TRIP OR ACTIVITY:** These must be cleared at least one week in advance of the major examination. If not cleared in an appropriate fashion, a grade of zero will be assigned for the missed examination.

**ABSENCE FOR A DEATH OR SERIOUS ILLNESS IN THE IMMEDIATE FAMILY:** A letter of explanation from the physician or minister who attended the patient or was in charge of the funeral services, respectively, must verify this. This letter must be within 14 days following the missed examination or the grade of zero will be assigned.

**ABSENCES RESULTING FROM PERSONAL ILLNESS THAT IS TOO SEVERE OR CONTAGIOUS FOR THE STUDENT TO ATTEND CLASS:** A letter of explanation from a physician on official letterhead must verify this. This letter must be within 14 days following the missed examination or the grade of zero will be assigned.

**ABSENCE FOR A LEGAL PROCEDURE, ADMINISTRATIVE PROCEDURE, OR MILITARY DUTY:** The instructor must be notified at least one week in advance of the major examination and have a verification letter on official letterhead. If not cleared in an appropriate fashion, a grade of zero will be assigned for the missed examination.

**ABSENCE FOR A RELIGIOUS OBSERVANCE:** The instructor must be notified at least one week in advance of the major examination. If not cleared in an appropriate fashion, a grade of zero will be assigned for the missed examination.

**ABSENCE FOR A MANDATORY ADMISSION INTERVIEW FOR PROFESSIONAL SCHOOL WHICH CANNOT BE RESCHEDULED:** The instructor must be notified at least one week in advance of the major examination and have a notification from the appropriate individual on official letterhead. If not cleared in an appropriate fashion, a grade of zero will be assigned for the missed examination.

### Class Schedule

DATE	TOPIC
1-11	Introduction
1-13	History (Virtual Meat Lab Tour)
1-15	History
1-13	Production Methods- Beef
1-15	Production Methods- Beef
1-18	Production Methods- Sheep and goats
1-20	<b>MLK DAY- NO CLASS</b>
1-22	Production Methods- Pork & Poultry
1-25	Animal Welfare
1-27	Production Panel
1-29	<b>Exam I</b>
2-1	Meat Treat 1
2-3	Scientific Method
2-5	Federal Inspection
2-8	Federal Inspection
2-10	Inspection/Food Microbiology
2-12	Food Microbiology
2-15	Food Microbiology
2-17	By-Products & Rendering
2-19	Composition of Meat/Muscle Structure
2-22	Composition of Meat/Muscle Structure
2-24	Conversion of Muscle to Meat
2-26	Conversion of Muscle to Meat
3-1	<b>Exam II</b>
3-3	Meat Treat 2
3-5	Carcass Grading
3-8	Fabrication, wholesale & retail cuts
3-10	Meat Processing Ingredients
3-12	Meat Processing
3-15	Fabrication, wholesale & retail cuts (Demonstration- Top butt & wrapping)
3-17	Meat Processing
3-19	Meat Packaging
3-22	Meat Packaging
3-24	Cook Along
3-26	Meat Industry Panel
3-29	Sustainability
3-31	Sustainability
4-2	<b>Exam III</b>
4-5	In-vitro animal proteins
4-7	Nutritive Value of Meat in the Diet
4-9	Nutritive Value of Meat in the Diet
4-12	Label claim presentations
4-14	Label claim presentations
4-16	Label claim presentations
4-19	Label claim presentations
4-28	<b>Exam IV</b>

## **Meat Safety**

Livestock species can carry microorganisms that can cause diarrhea and flu-like symptoms in humans. These microorganisms can be shed in an animal's feces and saliva. These organisms of concern such as Salmonella, Campylobacter, and E.coli can survive on the animal's hide or surroundings, and though unlikely could be present in/on meat. These pathogens can cause significant illness, especially to someone who is immunocompromised. Students should wash their hands after handling livestock and/or raw meat.

## **Digital devices (cell phones, iPads, laptops)**

Students are asked to silence their cellular phones before entering the classroom. Unless students are taking notes on their laptops, laptops should be OFF during class. 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.

0001 Reid Hall, 392-8565, [www.dso.ufl.edu/drc/](http://www.dso.ufl.edu/drc/)

## **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.

## **Academic Honesty**

On all work submitted for credit by students at the university, the following pledge is either required or implied: **"On my honor, I have neither given nor received unauthorized aid in doing this assignment."** The Honor Code (<http://www.dso.ufl.edu/sccr/process/student-conduct-honor-code/>) specifies a number of behaviors that are in violation of this code and the possible sanctions. Furthermore, you are obligated to report any condition that facilitates academic misconduct to appropriate personnel. If you have any questions or concerns, please consult with the instructor or TAs in this class.

## **Campus Helping Resources**

Health and Wellness- U Matter, We Care:

If you or a friend is in distress, please contact [umatter@ufl.edu](mailto:umatter@ufl.edu) or 352 392-1575 so that a team member can reach out to the student.

Counseling and Wellness Center: <http://www.counseling.ufl.edu/cwc/Default.aspx> , 392-1575; and the University Police Department: 392-1111 or 9-1-1 for emergencies.

Sexual Assault Recovery Services (SARS) Student Health Care Center, 392-1161.

University Police Department, 392-1111 (or 9-1-1 for emergencies). <http://www.police.ufl.edu/>

Academic Resources

E-learning technical support, 352-392-4357 (select option 2) or [Learning-support@ufl.edu](mailto:Learning-support@ufl.edu).  
<https://lss.at.ufl.edu/help.shtml>.

Career Resource Center, Reitz Union, 392-1601. Career assistance and counseling.  
<http://www.crc.ufl.edu/>

Library Support, <http://cms.uflib.ufl.edu/ask>.

Student Complaints: [https://www.dso.ufl.edu/documents/UF\\_Complaints\\_policy.pdf](https://www.dso.ufl.edu/documents/UF_Complaints_policy.pdf)

### Video Scoring Lexicon

**Each video should receive a final score between 0-10.**

Criteria	Unsatisfactory	Limited	Proficient	Exemplary	Rating
Content and Creativity	Message is unclear and very boring. Includes little essential information and one or two facts.	Message is vaguely communicated and is rather boring. Includes only a few facts.	Message is clearly communicated, relatively interesting and includes essential information.	Strong well presented, interesting message. Content is covered completely and in depth.	
	Little or no enhancements add interest to the project, or excessive use of random enhancements detracts from the project.  (0-9 pts)	Digital enhancements accompany project, but there is little sign of reinforcement. Tendency toward randomness with approach.  (10 pts)	Digital enhancements combine with high quality video to effectively communicate message.  (20 pts)	Digital enhancements are purposeful and aid in understanding every facet of selecting a dish, acquiring/purchasing the product, storing, unpackaging, and cooking dish and handling the leftovers.  (30 pts)	
Accuracy and Clarity Weight for this criterion	Incomplete and inaccurate from purchasing through preparation. No or very poor display of safe food handling &/or minimizing cross contamination.	Mostly inaccurate, possibly biased information, with 4 or more statements being inaccurate and /or at least one significant food safety risk.	Mostly accurate, clearly presented information, with 2 or 3 having some level of inaccuracy and/or one minor food safety inaccuracy.	Complete and accurate understanding from purchasing through preparation. Excellent display of safe food handling &/or minimizing cross contamination.	
	Video is not clear or focused making it difficult to see features being discussed &/or audio is not in English.  (0-29 pts)	Most of the video is easily viewed/identified.  However, the majority of the video is not distinguishable or matches poorly with the audio explanations.  (30 pts)	Video is in focus and content is easily viewed/identified.  One small portion of the video is not distinguishable or matches poorly with the audio explanations.  (40 pts)	Video is in focus and easy to view. The videos were carefully conducted to effectively present the information.  (50 pts)	
<b>TOTAL</b>					