



**COWLEY COLLEGE
& Area Vocational Technical School**

COURSE PROCEDURE FOR

**Animal & Meat Evaluation
AGR1275 3 Credit Hour**

Student Level:

This course is open to students on the college level in either the Freshman or Sophomore year.

Catalog Description:

AGR1275 Animal & Meat Evaluation (3cr)

This is an introductory course to live animal and meat evaluation. Students will be introduced to the theory and practices used to make decisions on how livestock or meat have value and their place in the industry. This is a lecture course.

Prerequisites:

None

Co-requisites:

AGR1274 Art of Oral Reasons

Controlling Purpose:

The purpose of this this course is to introduce the theory and practices used to make decisions on how livestock or meat have value and their place in the industry.

Learner Outcomes:

Upon completion of the course, the student will:

1. Demonstrate critical thinking in the evaluation of beef in terms of animal structure, genetics, and breeding value.
2. Demonstrate critical thinking in the evaluation of swine in terms of animal structure, genetics, and breeding value.
3. Demonstrate critical thinking in the evaluation of sheep and goats in terms of animal structure, genetics, and breeding value.
4. Demonstrate critical thinking toward the evaluation of beef, pork and small ruminant products.

Units Outcomes and Clock Hours of Instruction for Core Curriculum:

The following outline defines the minimum core content not including the final examination period. Instructors may add other material as time allows.

Evaluation Key:

- A = All major and minor goals have been achieved and the achievement level is considerably above the minimum required for doing more advanced work in the same field.
- B = All major goals have been achieved, but the student has failed to achieve some of the less important goals. However, the student has progressed to the point where the goals of work at the next level can be easily achieved.
- C = All major goals have been achieved, but many of the minor goals have not been achieved. In this grade range, the minimum level of proficiency represents a person who has achieved the major goals to the minimum amount of preparation necessary for taking more advanced work in the same field, but without any major handicap of inadequacy in his background.
- D = A few of the major goals have been achieved, but the student's achievement is so limited that he is not well prepared to work at a more advanced level in the same field.
- F = Failing, will be computed in GPA and hours attempted.
- N = No instruction or training in this area.

UNIT 1:						
Outcomes: Demonstrate critical thinking in the evaluation of beef in terms of animal structure, genetics, and breeding value.						
A	B	C	D	F	N	Specific Competencies <i>Students will be able to</i>
						Distinguish between the breeds of livestock
						Demonstrate knowledge of body parts, primal cuts and retail cuts
						Demonstrate use of placing cards
						Formulate yield grade and quality grades
						Use terminology in reason format

UNIT 2:						
Outcomes: Demonstrate critical thinking in the evaluation of swine in terms of animal structure, genetics, and breeding value.						
A	B	C	D	F	N	Specific Competencies <i>Students will be able to</i>
						Distinguish between the breeds of livestock
						Demonstrate knowledge of body parts, primal cuts and retail cuts
						Demonstrate use of placing cards
						Formulate yield grade and quality grades
						Use terminology in reason format

UNIT 3:						
Outcomes: Demonstrate critical thinking in the evaluation of sheep and goats in terms of animal structure, genetics, and breeding value.						
A	B	C	D	F	N	Specific Competencies <i>Students will be able to</i>
						Distinguish between the breeds of livestock
						Demonstrate knowledge of body parts, primal cuts and retail cuts
						Demonstrate use of placing cards
						Formulate yield grade and quality grades
						Use terminology in reason format

UNIT 4:						
Outcomes: Demonstrate critical thinking toward the evaluation of beef, pork and lamb products.						
A	B	C	D	F	N	Specific Competencies <i>Students will be able to</i>
						Demonstrate knowledge of Primal cuts
						Demonstrate knowledge of Wholesale cuts
						Demonstrate knowledge of Retail cuts
						Demonstrate knowledge of grading system for each species.
						Illustrate knowledge of packaging and labeling

Projects Required:

Varies, refer to syllabus.

Textbook:

Contact Bookstore for current textbook.

Materials/Equipment Required:

None

Attendance Policy:

Students should adhere to the attendance policy outlined by the instructor in the course syllabus.

Grading Policy:

The grading policy will be outlined by the instructor in the course syllabus.

Maximum class size:

Based on classroom occupancy

Course Time Frame:

The U.S. Department of Education, Higher Learning Commission and the Kansas Board of Regents define credit hour and have specific regulations that the college must follow when developing, teaching and assessing the educational aspects of the college. A credit hour is an amount of work represented in intended learning outcomes and verified by evidence of student achievement that is an institutionally-established equivalency that reasonably approximates not less than one hour of classroom or direct faculty instruction and a minimum of two hours of out-of-class student work for approximately fifteen weeks for one semester hour of credit or an equivalent amount of work over a different amount of time. The number of semester hours of credit allowed for each distance education or blended hybrid courses shall be assigned by the college based on the amount of time needed to achieve the same course outcomes in a purely face-to-face format.

Refer to the following policies:

[402.00 Academic Code of Conduct](#)

[263.00 Student Appeal of Course Grades](#)

[403.00 Student Code of Conduct](#)

Disability Services Program:

Cowley College, in recognition of state and federal laws, will accommodate a student with a documented disability. If a student has a disability which may impact work in this class and which requires accommodations, contact the Disability Services Coordinator.