
ANS6636

Meat Technology

Fall 2011
M,W,F 9:35-10:25, 151 ANS

Lead Instructor: Sally Johnson, PhD
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Overview

Chemistry, physics, histology, bacteriology, and engineering involved in the handling, processing, manufacturing, preservation, storage, distribution, and utilization of meat.

Goals

Gain a better understanding of and appreciation for

- muscle components, their function and manipulation during live animal growth
- metabolic conversion of muscle to meat and factors affecting meat quality
- the microbial populations that impact food safety and security

Requirements

The student should have completed undergraduate coursework in biochemistry, biology, chemistry and microbiology.

Evaluation

Each instructor administers an exam at the completion of the topic module. There is no final exam. Course grades (400 total pts) are as follows

360-400	A
352-359	A-
340-351	B+
320-339	B
312-319	B-
300-311	C+
280-299	C
240-279	D
<240	F

Modules

8/22- 9/19

Muscle composition- SE Johnson
(sealy@ufl.edu) A global overview of muscle, fat and bone biology in livestock. Exam 9/19/2011

9/21-10/12

Meat science- DD Johnson
(dwainj@ufl.edu) An in-depth examination of muscle to meat conversion and the factors that affect meat quality. Exam 10/12/2011

10/17-11/9

Food safety- SK Williams
(wsallyk@ufl.edu) A comprehensive examination of the safe handling of meat products from farm to fork. Exam 11/9/2011

11/14-12/7

Meat microbiology- KC Jeong
(kcjeong@ufl.edu) An inclusive survey of microbial organisms affecting meat safety. Exam 12/7/2011