

## Animal Science

**412-3 Meat Processing and Merchandising. (2-2)** The chemical and physical characteristics of meats and their relations to the processing and manufacturing of meat food items. Carcass value as influenced by merchandising techniques and practices. Sanitation control and commercial and retail operations will be stressed. Laboratory work will include meat processing and the development of competencies in processing all classes of livestock. Lab fee \$10. Prerequisite Course(s): ANSC 321: Meat Science or approval of department head.

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In course descriptions, the digit following the course number is the number of semester credit hours. For example, ENGL 111-3 is a freshman level course worth 3 semester hours of credit. The numbers in parentheses following the course number (for example, 3-2) indicate the number of clock hours per week devoted to theory and practice, respectively. (WI) indicates that sections of this course will be offered as writing intensive.