

Undergraduate Minor in Meat Science

AS Leaflet R2367

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Summary and Implications

A newly proposed minor in Meat Science provides a framework for students to study and document expertise in Meat Science. This minor utilizes an interdisciplinary curriculum that directs students in an in-depth survey of meat production, meat quality, meat safety and meat processing. It is expected that this minor will be primarily utilized by students majoring in Animal Science, Agricultural and Biosystems Engineering, Agricultural Systems Technology, or Food Science and Human Nutrition. However, enrollment in this program will be open to all undergraduate majors at Iowa State University.

This minor will advance the opportunity of Iowa State University students by integrating the technical topics in meat science with their own discipline. Such integration is in high demand in the meat and food industry. Students completing this minor will have the background required to address critical problems in the meat industry by integrating the expertise of their chosen major with a focused study in Meat Science. This will provide them with the distinct advantage in the job market, because they will be able to document their education in meat science.

Introduction

The meat industry continues to grow in scope and depth. Meat science faculty members have responded to this growth by proposing a new minor in Meat Science. By offering to expand the awareness of meat industry topics and technical competence in meat science, this minor in Meat Science will provide Iowa State University students with a better understanding of critical topics in meat safety, meat quality, meat trade and policies that affect the meat production and processing industries. This, in turn, will offer students a different context in the interactions of the technical aspects of meat science and their major disciplines, ultimately improving the students' and graduates' abilities to make informed decisions on policies and issues that present themselves every day in the meat industry.

A voluntary survey of Animal Science 270 students enrolled in the fall 2006 semester revealed that 27 out of 41 (65.8%) surveyed would have been interested in pursuing the minor described in this proposal. Twenty-four out of thirty-five Animal Science majors expressed interest in pursuing the minor in Meat Science. Three out of six non Animal Science majors from the College of Agriculture and Life Sciences expressed interest.

The Minor Requirements

All courses within the proposed minor are already available. Students majoring in Animal Science will not be allowed to count the 9 required credits (Animal Science 270, 360, 460) toward their Animal Science degree. The courses listed here are defined within the university catalog (<http://www.iastate.edu/~catalog/>).

Required Courses

An S 270. Foods of Animal Origin.
An S 360. Fresh Meats.
An S 460. Processed Meats.

In addition to the required courses, students must choose an additional 7 credits from the following two menus.

Menu 1 (One credit of the following)

An S 489. Issues in Food Safety.
An S 490C. Independent Study in Meat Science.

Menu 2 (Six credits from the following)

FS HN 311. Food Chemistry.
FS HN 403. Food Laws, Regulations, and the Regulatory Process.
FS HN 405. Food Quality Assurance.
FS HN 406. Sensory Evaluation of Food.
FS HN 410. Food Analysis.
FS HN 412. Food Product Development.
FS HN 419. Foodborne Hazards.
FS HN 420. Food Microbiology.
FS HN 471. Food Processing.
Micro 407. Microbiological Safety of Foods of Animal Origins.