TO: Faculty Senate Executive Committee

FROM: Valerie Balester, Chair, W and C Course Advisory Committee

CC: Christine Alvarado, Department of Poultry Science  
    David J. Caldwell, Head, Department of Poultry Science  
    Kim Dooley, AOC Dean, College of Agriculture and Life Sciences

DATE:

SUBJECT: REPORT ON RECERTIFICATION OF W COURSE: POSC /FSTC406

We recommend that POSC/FSTC 406 Poultry Further Processing be certified as a writing (W) course for four academic years (9/17 to 9/21). We have reviewed a representative syllabus and have determined that the course meets or exceeds the following criteria:

1. Percentage of final grade based on writing quality: 40
2. Course content appropriate to the major
3. Total number of words: 2500
4. Instructor to student ratio for one section: 1:20

Since original certification, the course has not changed significantly. POSC 406 is a four-credit course with a lab. Three graduate assistants help with labs. Writing assignments include five laboratory reports. Each one is reviewed and graded, and detailed comments are provided (based on a rubric) to help students improve the next assignment. Each is returned before the next is due. Instruction consists of in-class discussion of common problems after each report is graded.

1214 Sterling C. Evans Library  
5000 TAMU  
College Station, TX 77843-5000  
Tel. 979.458.1455 Fax. 979.458.1466  
writingcenter.tamu.edu
Poultry Further Processing
Syllabus
POSC/FSTC 406

Professor: Dr. Alvarado
Room: 352 Kleberg
Email: calvarado@poultry.tamu.edu
Office Hours: by appointment

NOTE: this course is designated as “W” (Writing Intensive). You must pass the laboratory section of this course (50% of your final grade) in order to pass this class.

**Lecture Notes are required and can be purchased at Barnes & Noble at the MSC and also at Textbook Solutions (107 Walton Dr. at the entrance to TAMU on Texas Avenue)

Texts (Highly Recommended):

Resources:
The following are suggested sources for information during the semester and can be found at the campus library:
- *Poultry Products Technology* (Mountney, 1989) and
- *Meat Science* (Lawrie)
- *Principles of Meat Science* (Forrest and Judge)
- *Food Microbiology* (several available, Jay, Frazier)
- *The Microbiology of Poultry Meat Products* (Cunningham and Cox)

NOTE: Notes will be provided via Copy Corner and additional lecture material is also available online (e-learning). Additional resources are listed above and certain additional information will also be provided online (e-learning).

Scheduled Meeting Times:
Tuesday and Thursday 12:45-2:00 Kleberg 123

406 Laboratory:
Tuesday or Wednesday 3:00-4:50 PM; Poultry Farm on 2818 and Luther St. You MUST attend your scheduled time.
Course Description:
The science and practice of value-added products; physical, chemical, microbiological, and functional characteristics of value-added poultry products as they affect consumer acceptance, efficiency of production, and regulatory approval.
Prerequisites: POSC 405 and junior or senior classification or approval of instructor.

Course Objectives/ Learning Outcomes:
To provide the students with an appreciation and general knowledge of poultry meat and egg products and the overall importance of the poultry industry so they can be more informed consumers and employees in their chosen occupation.

- Understand and analyze the principles of poultry meat and egg further processing
- Identify the complexities of poultry meat and egg further processing markets
- To apply principles of poultry science to everyday life by conducting hands-on further processing techniques

Assessment of Objectives

- Multiple choice, True/false, matching and mostly short answer and discussion exams will be used to gauge understanding of poultry science
- Interactive websites or additional readings followed by discussions or written assignments will be used to measure student understanding of material
- Written laboratory assignments with an introduction, methods, results and discussions (including data interpretation) will be required to ensure hands-on knowledge is obtained and related to lecture material

Course Requirements and Grading Scale:
Your grade in this course is based on the points accumulated in the laboratory, major exams, and the final examination. The grading scale will NOT be raised for any reason!! A bell curve or other preconceived grading scales will not be used in the course.

You (the student) will be responsible for all material covered in class and any assigned reading for each major examination. The final exam will be comprehensive in the scope of its coverage and ALL students must take the final exam.
Class Grading Scale:

<table>
<thead>
<tr>
<th>Component</th>
<th>Weight</th>
</tr>
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<tbody>
<tr>
<td>Major Exams (3)</td>
<td>30%</td>
</tr>
<tr>
<td>Final Exam</td>
<td>20%</td>
</tr>
<tr>
<td>Laboratory*</td>
<td>50%</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>100%</strong></td>
</tr>
</tbody>
</table>

90-100%       A  
80-89%        B  
70-79%        C  
60-69%        D  
59 and below  F

*5 lab reports 40%, weekly attendance 10%). This is a writing intensive course and you must pass the W portion of this course (Lab reports) to pass the entire course.

Extra Credit: There will be no extra credit offered in this class.

Attendance Policy:
Class attendance is viewed as the student’s responsibility and a reflection of maturity. Therefore, class attendance is HIGHLY RECOMMENDED! See http://student-rules.tamu.edu/rule07 for more information about attendance and make-up policies per Texas A&M rules.

Make-up Policy:
If an absence is excused, the instructor will either provide the student an opportunity to make up any quiz, exam or other work that contributes to the final grade or provide a satisfactory alternative by a date agreed upon by the student and instructor. If the instructor has a regularly scheduled make up exam, students are expected to attend unless they have a university approved excuse. The make-up work must be completed in a timeframe not to exceed 30 calendar days from the last day of the initial absence. The reasons absences are considered excused by the university are listed below. See Student Rule 7 for details (http://studentrules.tamu.edu/rule07). The fact that these are university-excused absences does not relieve the student of responsibility for prior notification and documentation. Failure to notify and/or document properly may result in an unexcused absence. Falsification of documentation is a violation of the Honor Code.

1) Participation in an activity that is required for a class and appears on the university authorized activity list at https://studentactivities.tamu.edu/app/sponsauth/index
2) Death or major illness in a student’s immediate family.
3) Illness of a dependent family member.
4) Participation in legal proceedings or administrative procedures that require a student’s presence.
5) Religious holy day. NOTE: Prior notification is NOT required.
6) Injury or illness that is too severe or contagious for the student to attend class.
a) Injury or illness of three or more class days:
   1. Student will provide a medical confirmation note from his or her medical provider within one week of the last date of
   2. the absence (see Student Rules 7.1.6.1)
   b) Injury or illness of less than three class days:
   3. Student will provide one or both of these (at instructor’s discretion), within one week of the last date of the absence:
      (i) Texas A&M University Explanatory Statement for Absence from Class form available at http://attendance.tamu.edu or
      (ii) Confirmation of visit to a health care professional affirming date and time of visit.
7) Required participation in military duties.
8) Mandatory admission interviews for professional or graduate school that cannot be rescheduled.
9) 7.1.9 Mandatory participation as a student-athlete in NCAA-sanctioned competition.
10) 7.1.10 In accordance with Title IX of the Educational Amendments of 1972, Texas A&M University shall treat pregnancy (childbirth, false pregnancy, termination of pregnancy and recovery therefrom) and related conditions as a justification for an excused absence for so long a period of time as is deemed medically necessary by the student’s physician. Requests for excused absence related to pregnancy should be directed to the instructor; questions about Title IX should be directed to the University Title IX Coordinator.

Other absences may be excused at the discretion of the instructor with prior notification and proper documentation. In cases where prior notification is not feasible (e.g., accident or emergency) the student must provide notification by the end of the second working day after the absence, including an explanation of why notice could not be sent prior to the class.

Expectation of Students:
   Attendance, participation, willingness to learn, courtesy, interest, honesty

Special accommodations for Students:
   The Americans with Disabilities Act (ADA) is a federal anti-discrimination statute that provides comprehensive civil rights protection for persons with disabilities. Among other things, this legislation requires that all students with disabilities be guaranteed a learning environment that provides for reasonable accommodation of their disabilities. If you believe you have a disability requiring an accommodation, please contact Disability Services, currently located in the Disability Services building at the Student Services at White Creek complex on west campus or call 979-845-1637. For additional information, visit http://disability.tamu.edu.

Disability Services has moved office locations to Student Services at White Creek.
Academic Dishonesty and Conduct Rules:

“An Aggie does not lie, cheat or steal, or tolerate those who do.”

For additional information, please visit:  http://www.tamu.edu/aggiehonor

Academic Integrity – As commonly defined, PLAGIARISM consists of passing off as one’s own ideas, words, writing, etc., which belong to another. In accordance with this definition, you are committing plagiarism if you copy the work of another person and turn it in as your own, even if you should have the permission of that person. Plagiarism is one of the worst academic sins, for the plagiarist destroys the trust among colleagues’ without which research cannot be safely communicated. Anyone suspected of plagiarism will be dealt with according to University policy which may result in an “F” in the course and even expulsion. If you have any questions regarding plagiarism, please consult the latest issue of the Texas A&M University Catalog.
Topics for Class Lectures:

---EGGS---

Week 1: Introduction to class
  Breakers and Liquid Egg Preservation - Pasteurization, Drying, Freezing
Week 2: Further Processed Products – Gelation, Emulsion, Crystallization, Foam
Week 3: Egg Food Safety
EXAM 1: February 16th

---MEAT---

Week 4: Poultry Further Processing Industry Overview
  Conversion of Muscle to Meat and Meat Quality
Week 5: Further Processing Steps, Brine Calculations and
Week 6: Protein Functionality
EXAM 2: March 10

Week 7: Functional Ingredients, Natural Ingredients
Week 8: Emulsion Products and Mechanical Deboning
Week 9: Curing and Smoking
Week 10: Sensory
EXAM 3: April 12

Week 11: Batter and Breading and Oil Management
Week 12: Cooking Principles and Technology
Week 13: Food Safety
Week 14: QA/QC

FINAL EXAM (Comprehensive): Tuesday May 10th 8:00-10:00 AM

Dr. Alvarado reserves the right to change this schedule if needed, but advanced notice will be given when possible to the class.
POSC/FSTC 406
Lab Syllabus

Lab Requirements and Grading Scale:
Laboratory periods will include a short introductory lecture followed by hands-on laboratory exercises. Your grade in the lab will count for 50% of the final grade in this class. Lab attendance is required and attendance will be taken at each laboratory session. If you have a valid University excuse for missing a lab, you must notify your TA in writing in advance and make arrangements to attend another section of the same laboratory. Due to the time involved and scheduling conflicts, labs cannot be made up once the lab week periods have ended. Therefore, unless you have a University excuse you cannot make up labs once the week has passed. You will receive a zero (0).

Lab Manuals are required and can be purchased at Copy Corner (2307 Texas Ave S # B College Station, TX 77840-4737 (979) 693-0640)

Lab make up: This will be allowed only for University excused absences. A five-page typed paper (plus references) covering the laboratory topic must be written for lab makeup. Five references should be included. This will be graded on a 100-point scale and will be averaged in with your other lab grades. For non-University excused absences, you will receive a 0 (“zero”) for all missed laboratory sessions.

Laboratory Attire
Please be prepared for lab by wearing the appropriate clothing. We will be making products so you might get dirty and we will be using laboratory equipment so proper attire for your safety is jeans or long pants, covered sleeves (short or long sleeves, no tanks) and closed toe shoes.

Laboratory Grading Scale:
Lab reports (5) 90%
Quizzes (weekly) 10%

PART OF LAB ATTENDANCE IS CLEANING UP. 20 POINTS WILL BE REMOVED FROM YOUR LAB REPORT GRADE IF YOU DO NOT PARTICIPATE IN CLEAN UP!

NO LATE LAB REPORTS WILL BE ACCEPTED. ALL LAB REPORTS ARE DUE BY 5 PM ON THE DAY OF YOUR LAB. Please see your lab TA for location to submit report.

As a reminder the laboratory is 50% of your entire class grade. Attendance will be taken daily at the start of each lab and will be considered in grading your laboratory report as your hand written data tables (see lab report information for more detail).
LAB REPORT:
The lab report must be typed, double-spaced, 12 pt Times New Roman font, and AT LEAST 4 pages long (not including tables or references, only written text). **You must** have at least 4 references from trade journals or scientific literature. **My class notes or lab notes do not count as a reference. You can only use ONE book reference.**

Written Laboratory Report Sections:
Lab reports must include the following sections: YOU MUST HAVE EACH SECTION! If one section is missing or incomplete, then 50 points will be automatically deducted from your grade for the report. All egg labs will focus on the consumer perspective and all meat labs will focus on the processor/industry perspective.

- **Introduction** – 20 points - 1/2 page
  
  This section indicates why you conducted the lab report. Why is this important to consumers or to industry?

- **Results and Discussion** – 60 points – 3 pages
  
  o Discuss your findings. What do they mean to industry? What do they mean to consumers? How will industry use this information? This section should incorporate your scientific knowledge and your application of this knowledge to industry and or consumers. **This is the critical thinking part of this assignment.**
  
  o Generated tables - This table(s) must be made by you and incorporated into your results section.
  
  o Original data and tables collected from lab activity stapled to the report (attendance)

- **Conclusion** – 20 points - ½ page
  
  State the overall conclusion of your findings and how that relates to consumers or industry.

- **References**: You must have at least 4 references from trade journals or scientific literature. These references will be used in the Introduction and Results and Discussion section only!

Excused absences:
"The University views class attendance as the responsibility of an individual student. Attendance is essential to complete the course successfully. University rules related to excused and unexcused absences are located on-line at [http://student-rules.tamu.edu/rule07](http://student-rules.tamu.edu/rule07)."

The **ONLY absences** that are excused are as follows:

1) Absences for a University-approved field trip or activity. A letter must be provided.

2) Absences for a death or serious injury in the immediate family (provide obituary or documentation)
3) Absences resulting from personal illness which are documented (signed note) by a physician or accompanied by a hospital receipt.

4) Absences resulting from extenuating circumstances not covered above, but discussed with the professor PRIOR to the absence.

5) Absences to observe religious holidays.

**Expectation of Students:**

Attendance, participation, willingness to learn, courtesy, interest, honesty

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<td>Jan 30-31</td>
<td></td>
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<td>Feb 6-7</td>
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<td>#1 DUE</td>
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<td>HEB</td>
<td>Feb 20-21</td>
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<td>Micro - Sanitation</td>
<td>Feb 27-28</td>
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<td>March 6-7</td>
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