

# **ASCI 200: Animal and Carcass Evaluation**

## **Fall, 2022**

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**Office Hours:** I do not maintain regular "office hours". However, if the door is open, and I'm in the office, you're welcome to stop in. However, to assure my presence, you are encouraged to "self-schedule" appointments through MyPlan. If you do not see any times that work with your schedule, send me an e-mail providing at least 2-3 times that work for you. When received, I'll try to identify a time that also works for me and send you an email confirmation. I will also attempt to be present for a few minutes immediately prior to class, and I'll "hang around" for as long as you need immediately after class. Bottom-line, if you have questions/concerns regarding this class or other factors that may contribute to your future and academic success, we can find a time to visit. I want to help you succeed!

**Class Times/Location:** MW, 2:00-2:50 pm, B101 Animal Science (lecture)  
Th, 10:00-11:50 am OR 1:00-2:50 pm; A222, B105, or D105 (to start; see schedule)

**Prerequisites:** None

**Reference:** Canvas: [my.unl.edu](https://my.unl.edu) Narrated lectures; please review prior to class.  
Reference materials, study/review questions, etc.; Announcements.

iCEV Registration	Online video lessons and livestock/carcass evaluation practice sets
	1) Go to <a href="http://www.icevonline.com/register">www.icevonline.com/register</a>
	2) Enter the registration code REILIO06
	3) Fill in your information & choose a username & password
	3) Click "submit", and you will be directed to a payments page.
	Subscription cost is ~\$45 for the semester

**Educational Objectives** - Upon completion of course, students should be able to do each of the following:

1. Estimate the carcass merit and value of live market animals using different grid pricing systems.
2. Discuss factors affecting carcass quality (live and carcass basis) and associated value in beef, pork, & lamb.
3. Calculate estimated yield of red meat from beef, pork, and lamb (live and carcass basis).
4. Identify the location of various wholesale and retail cuts on the carcass and discuss the effect of this location on expected palatability and value.
5. Interpret USDA/AMS pricing reports.
6. Discuss outcomes of the National Beef Quality Audits.

<b>Grading:</b>	Exam 1 (During lab, 9/29)	100 pts	Beef I
	Exam 2 (During lab, 10/27)	100 pts	Beef II
	Exam 3 (Finals Week, 12/12)	100 pts	Pork/Lamb
	Lab Assignments	180 pts	10 labs (20 pts each); drop 1 low score (no makeups)
	Lab Assignments (no drops)	80 pts	Labs 7 & 10 with related assignments (40 pts each)
	Online Quizzes	220 pts	12 Canvas quizzes * 20 pts/quiz; drop low quiz score
	ICEV Assignments	70 pts	8 ICEV (10 pts each); drop 1 low score
	<b>Total</b>	<b>850 pts</b>	

**Guaranteed Grading Scale:** The following percentages are based on total points for the course.

A+ = Instructor Discretion	92% = A	89% = A-
86% = B+	82% = B	79% = B-
76% = C+	72% = C	69% = C-
66% = D+	62% = D	59% = D-

**Exams (300 pts).** Three regular exams (100 pts each) will be administered during the semester. Exams 1 & 2 are related to beef evaluation. These two exams are "cumulative" given that information covered on Exam 1 is needed and associated with information addressed with Exam 2. Exam 3 is related to swine, sheep, and goat evaluation.

**Lab Assignments (200 pts).** There are 12 labs scheduled throughout the semester, and each lab is worth 20 points. A worksheet will accompany each lab, and unless otherwise noted, worksheets are due the Monday following lab. However, you are welcome to turn in worksheets upon conclusion of labs, if complete. Your TWO low lab scores will be dropped. Thus, only for extreme, extenuating circumstances will an individualized adjustment or makeup be provided for absences from lab. It is extremely difficult to make up labs as we are working with animals that are on a defined schedule and/or perishable product within a USDA inspected facility. A 20% deduction (4 pts) will be assigned for each day the worksheet is late after the assigned due date.

**Online Quizzes (200 pts).** There will be twelve 20-point online quizzes. Your low online quiz score will be dropped. Approximately weekly, quizzes will come available after lab on Thursday (by ~ noon, Friday), and you will have until 11:59 pm of Wednesday of the following week (night before following week's lab) to complete the quiz. You will also have 3 attempts, and your high score will be recorded and used for grade calculation. If you fail to complete a quiz on time, contact me to explain why, and I will may reopen the quiz for a single attempt; subject to a 20% late penalty.

**Lecture Access via Zoom.** Although we have returned to "full capacity" for in-person classes, some individuals may prefer to maximize remote learning to reduce the risk of infection. To accommodate, most lecture materials are available online since we will use a "blended" approach. The face-to-face class sessions will be used to provide more examples, greater discussion, and more practice, but will be accessible in "real time" via Zoom if necessary.

<https://unl.zoom.us/j/94526919812?pwd=MDIYZ3FmZHd5QmZsbDQ5MWsyZDFZZz09>.

Meeting ID = 945 2691 9812, and the passcode = 918452.

Sessions will be recorded and posted to Canvas for your review, provided we maintain an 80% attendance rate (in-class & zoom combined) or better. No remote options are available for lab.

## Additional Policies and Information

**Instructional Continuity Plans:** If in-person classes are cancelled by the University, you will be notified of the instructional continuity plan for this class with an announcement posted to Canvas. It is recommended that Canvas be set-up to automatically forward announcements to you, via email or text. If an announcement is NOT posted at least 1 hour before official start of class, you may assume that class is formally cancelled for the day (as I will likely be "snowed in" without internet, but hopefully still with heat and power, 😊).

**Grading Appeals:** A student who feels that he/she has been unfairly graded must ordinarily take the following sequential steps in a timely manner, usually by initiating the appeal within the first 3 weeks of the semester following the awarding of the grade:

- 1) Student should schedule a meeting with the course instructor to discuss the issue. Most concerns are resolved at this point.
- 2) If student is not satisfied with results of the instructor meeting, a written appeal may be submitted to the ASCI Undergraduate Coordinator who will then forward that appeal to the Animal Science Undergraduate Curriculum Committee. The committee decision will be forwarded, in writing or via email, to the student by the ASCI Undergraduate Coordinator with instructor copied.
- 3) If student is not satisfied with the committee decision, he/she may meet with the instructor's unit administrator (ASCI Department Head) to discuss the situation.
- 4) If the concern is not resolved at the departmental level, the final step is to submit a grade appeal to the CASNR Dean by contacting the Dean's Office, 103 Agriculture Hall. Notification to the Dean must be in writing and will include in the notice a statement of the grounds of appeal. Both the student and the instructor will be given an opportunity to present materials to the Dean in the presence of each other.

**Photography and Videography in Areas with Animals:** Contact between visitors (including students) to the University and animals used in research and teaching can constitute both a positive learning experience for the visitors, and a health risk to the animals and visitors. The following policy is intended to ensure a minimally disruptive environment to resident animals, to protect the health of research and teaching animals, to protect confidentiality and integrity of research, and to help in the accurate representation of the University's policies and procedures.

- 1) **Use of recording devices** such as cameras, video recorders, tape recorders, camera phones, etc. in a secured animal facility **must receive prior approval** from the Department Head, IACP Attending and/or Clinical Veterinarian, or the IACUC Compliance Coordinator, with the following exceptions.
  - a. When performed by authorized PI or designee when required for scientific or publicity reasons, when due consideration is given to ensuring that the University of Nebraska is accurately represented.
  - b. When performed by authorized personnel when required to assist in clinical diagnosis of disease.
  - c. When performed by authorized personnel when required to document compliance or animal handling issues at the direction of University officials, IACUCs, veterinarians, and representatives of federal agencies
- 2) This requirement is waived for government inspectors, and other visitors present at the request or as a requirement of the University (e.g., AAALAC site visitors, IACUC members, Laboratory Animal Veterinarians).
- 3) All approved recording procedures have been documented in the Animal Use Protocol on file for this course.
- 4) All visitors must abide by individual facility Standard Operating Procedures pertaining to protective clothing, TB testing, etc. If protective clothing is required for any particular activity conducted within this course, students will be notified of such needs (i.e., hard-soled shoes, etc.), or such protective gear will be provided (i.e., frocks and hard hats in the meat lab, etc.).
- 5) **Every effort** should be made **to show appropriate and accurate context** when audio or visual recordings are made (i.e., if an animal is anesthetized or sedated, include the vaporizer or tray holding the bottle of injectable drug).
- 6) The IACUC **reserves the right to review** any and all pictures and video recordings, tape recordings, or camera (film or digital) images **before release**, and **may require** that these **images/recordings** be **destroyed**.

**University-wide Course Policies and Resources** (<http://go.unl.edu/coursepolicies>).

**Academic Honesty:** Students are expected to adhere to guidelines concerning academic dishonesty outlined in Section II (<https://studentconduct.unl.edu/student-code-conduct#sectionii>) of the UNL Student Code of Conduct. Students are encouraged to contact the instructor for clarification of these guidelines if they have questions or concerns. Academic dishonesty may involve cheating; fabrication or falsification of information; plagiarism, including copying of written materials or

"cutting and pasting" from websites without proper referencing; destroying, defacing, stealing, or making inaccessible library or other academic resource material; complicity in the academic dishonesty of others; falsifying grade reports; or misrepresenting illness, injury, accident, etc., to avoid or delay an examination or the timely submission of academic work. Consequences of academic dishonesty in Animal Science courses, depending upon degree of severity as interpreted by the instructor, may range from a warning to receipt of an "F" for the course. The instructor may also choose to assign a zero or partial credit for a specific assignment, quiz, examination, or laboratory report in which dishonesty was involved. If a student facing sanctions due to academic dishonesty in an Animal Science course wishes to appeal such a sanction, the following process must be followed. First a written appeal is submitted by the student to the chief instructor of the course. If resolution is not obtained, the student may submit a written appeal to the Animal Science Department Head who will forward the matter to the Animal Science Curriculum Committee. If a satisfactory solution is still not achieved at the departmental level, the student may then appeal through the CASNR Dean's Office and the University Director of Student Judicial Affairs, in that order and subject to the processes and requirements of those offices.

### **Emergency Responses** (<https://emergency.unl.edu/>)

- 1) **Fire Alarm (or other evacuation):** In the event of a fire alarm, gather belongings (purse, keys, cellphone, N-card, etc.), and use the nearest exit to leave the building. Do not use the elevators. After exiting, notify emergency personnel of the location of persons unable to exit the building. Do not return to the building, unless told to do so by emergency personnel.
- 2) **Tornado Warning:** When sirens sound, move to the lowest interior area of the building or designated shelter. Stay away from windows and stay near an inside wall when possible.
- 3) **Active Shooter:**
  - a. **Evacuate** – If there is a safe escape path, leave belongings behind, keep hands visible and follow police officer instructions.
  - b. **Hide out** – If evaluation is impossible, secure yourself in your space by turning out lights, closing blinds, and barricading doors, if possible.
  - c. **Take action** – As a last resort, and only when your life is in imminent danger, attempt to disrupt and/or incapacitate the active shooter.
- 4) **UNL Alert:** Notifications about serious incidents on campus are sent via text message, email, unl.edu website, and social media. For more information, go to <http://unlalert.unl.edu>.
- 5) **Additional Emergency Procedures** can be found at ...
  - a. <https://emergency.unl.edu/>.

**Disability Clause:** The University strives to make all learning experiences as accessible as possible. If you anticipate or experience barriers based on your disability (including mental health, chronic or temporary medical conditions), please let me know immediately so that we can discuss options privately. To establish reasonable accommodations, I may request that you register with Services for Students with Disabilities (SSD). If you are eligible for services and register with their office, make arrangements with me as soon as possible to discuss your accommodations so they can be implemented in a timely manner. SSD contact information: 117 Louise Pound Hall Bldg., 402-472-3787.

**Mental Health and Well-being Resources:** UNL offers a variety of options to students to aid them in dealing with stress and adversity. Counseling and Psychological & Services (CAPS) is a multidisciplinary team of psychologists and counselors that works collaboratively with Nebraska students to help them explore their feelings and thoughts and learn helpful ways to improve their mental, psychological and emotional well-being issues arise. CAPS can be reached by calling 402-472-7450. Big Red Resilience & Well-Being provides one-on-one well-being coaching to any student who wants to enhance their well-being. Trained well-being coaches help students create and be grateful for positive experiences, practice resilience and self-compassion, and find support as they need it. BRRWB can be reached by calling 402-472-8770.

**Face Coverings:** We do not know everyone's individual situation, and we should fully respect everyone's right to wear a face covering to protect themselves from communicable diseases including COVID-19. Face coverings will only be required, if mandated by upper administration in efforts to protect the general and University community. For UNL's current guidelines, visit: <https://covid19.unl.edu/face-covering-policy>

***We, the members of the University of Nebraska community, pledge to hold ourselves and our peers to the highest standards of honesty and integrity.***

## ASCI 200 Course Schedule (for Fall, 2022)

Date	Starting Location	In-class Topic/Activity *Lab will NOT be dropped	Preparatory Material To Review	Assignments Due start of class, unless noted
All preparatory material and assignments from 8/22 to 9/22 are associated with Module 1 on canvas.				
M, 8/22	B101	Introduction & Course Objectives		
W, 8/24	B101	Basics of Growth & Development; Manipulation of the Growth Curve	G&D Basics (22 min) G&D Manipulation (20 min)	
Th, 8/25	----	No Labs - 1 <sup>st</sup> Week		
M, 8/29	B101	History of Beef Grading <b>Quiz 1</b> (Growth & Development) available; Due 11:59 pm, W 8/31	History & Purpose of Beef Commodity Grading (11 min)	
W, 8/31	B101	Beef Quality Grading	Beef Quality Grading (21 min)	Quiz 1 (11:59 pm)
Th, 9/1		Lab 1: Beef - Quality Grading • ICEV 1 available; due W, 9/7 <b>Quiz 2</b> (Quality Grading) available; Due 11:59 pm, W 9/7	Skeletal Maturity & Beef Quality Grading Practice Quizzes	
M, 9/5	No Class	Labor Day		
W, 9/7		Beef Yield Grading	Beef Yield Grading (31 min)	Lab 1 Worksheet Quiz 2 (11:59 pm)
Th, 9/8		Lab 2: Beef - Yield Grading <b>Quiz 3</b> (Yield Grading) available; Due 11:59 pm, W 9/14		
M, 9/12		Live Market Beef Evaluation • ICEV 2 available; due Th, 9/15	Live Mkt Beef Evaluation Introduction (9 min) Est of Dressing % (11 min) Est of Quality Grade (10 min) Est of Yield Grade (17 min)	Lab 2 Worksheet
W, 9/14		Live Market Beef Evaluation cont.		Quiz 3 (11:59 pm)
Th, 9/15		Lab 3: Beef - Live Market Beef Evaluation (Set #1) • 1 practice set of cattle (3-4 head) • 1 harvest set of cattle (3 head) - will view carcasses on Th 9/22 <b>Quiz 4</b> (Live Market Beef Evaluation) available; Due 11:59 pm, W 9/21		
M, 9/19		Beef Carcass Evaluation • ICEV 3 available; due Th 9/22 Marketing Alternatives, Price Reports, & Value Determination		ICEV 1 ICEV 2 Lab 3 Wksheet
W, 9/21		Marketing Alternatives, Price Reports, & Value Determination cont.		Quiz 4 (11:59 pm)



Date	Starting Location	In-class Topic/Activity *Lab will NOT be dropped	Preparatory Material To Review	Assignments Due start of class, unless noted
Th, 9/22		Lab 4: Beef - Carcass Evaluation, Grading, & Pricing (Set #1) <ul style="list-style-type: none"> <li>Cattle viewed live on Th 9/15</li> </ul> <b>Quiz 5 (Pricing Methods &amp; Mkt Reports) available; Due 11:59 pm, W 9/28</b> End of Exam 1 Material	Beef Carcass Eval (16 min)	ICEV 3
All preparatory material and assignments from 9/26 to 10/26 are associated with Module 2 on canvas.				
M, 9/26		Start of Exam 2 Material (Beef II) Instrument Grading of Beef Cattle	In-class Lecture	Lab 4 Wksheet
W, 9/28		Exam 1 Review		Quiz 5 (11:59 pm)
Th, 9/29		<b>EXAM 1 - Beef I (during lab)</b> <ul style="list-style-type: none"> <li>May include usage of one or more carcasses &amp;/or pictures/video</li> <li>May include usage of one or more live cattle &amp;/or pictures/video</li> </ul>		
M, 10/3		Feeder Cattle Grading & Pricing <ul style="list-style-type: none"> <li>ICEV 4 available; due Th 10/6</li> </ul>	Feeder Cattle Grading (TBD)	
W, 10/5		Cull Cow Grading, Utilization, & Valuation	Cull Cow Grading & Mkt (23 min) Mkt Cow Audit Results (18 min)	
Th, 10/6	B105	Lab 5: Beef - Live Market Beef Evaluation (Set #2) <ul style="list-style-type: none"> <li>1 practice set of cattle (3-4 head)</li> <li>1 harvest set of cattle (3 head) - will view carcasses on Th 10/13</li> </ul> <b>Quiz 6 (Fed Cattle &amp; Cull Cow Grading) available; Due 11:59 pm, W 10/12</b>		ICEV 4
M, 10/10		Beef Cutout Value & Differentiation	In-class Lecture	Lab 5 Wksheet
W, 10/12		Beef Cutout Value & Differentiation cont.		Quiz 6 (11:59 pm)
Th, 10/13		Lab 6: Beef - Carcass Evaluation, Grading, & Pricing (Set #2) <ul style="list-style-type: none"> <li>Cattle viewed live on Th, 10/6</li> </ul> <b>Quiz 7 (Beef Product Valuation) available; Due 11:59 pm, W 10/19</b>		Lab 6 Wksheet (by 5 pm, F 10/15)
M, 10/17	No Class	Fall Break		
W, 10/19		National Beef Quality Audit	In-class Lecture & Discussion	Quiz 7 (11:59 pm)
Th, 10/20	B105	Lab 7*: Beef - Carcass Fabrication <ul style="list-style-type: none"> <li>Lab 7 Worksheet &amp; Related Assignment Due Wed, 11/2 (40 pts)</li> </ul> Cannot be dropped.		
M, 10/24		National Beef Quality Audit cont. <b>Quiz 8 (National Beef Quality Audit) available; Due 11:59 pm, W 10/26</b>	In-class Lecture & Discussion	
W, 10/26		Exam 2 Review		Quiz 8 (11:59 pm)

Date	Starting Location	In-class Topic/Activity *Lab will NOT be dropped	Preparatory Material To Review	Assignments Due start of class, unless noted
Th, 10/27		<b>EXAM 2 - Beef II (during lab)</b> <ul style="list-style-type: none"> <li>Exam will include material associated with Exam 1 (i.e., quality &amp; yield grading; pricing, etc.)</li> </ul>		
All preparatory material and assignments from 10/31 to 12/8 are associated with Module 3 on canvas.				
M, 10/31		Live Market Swine Evaluation <ul style="list-style-type: none"> <li>ICEV 5 available; due Th 11/3</li> </ul>	Live Mkt Swine Eval (TBD)	
W, 11/2		Live Market Swine Evaluation cont.		Lab 7 Wksheet*
Th, 11/3		Lab 8: Pork - Live Market Swine Evaluation (Set #1) <ul style="list-style-type: none"> <li>1 practice set of market swine (4 head)</li> <li>1 harvest set of market swine (4 head) - view carcasses on Th 11/10</li> </ul> <b>Quiz 9 (Live Market Swine Evaluation) available; Due 11:59 pm, W 11/9</b>		ICEV 5
M, 11/7		Pork Carcass Evaluation & Pricing <ul style="list-style-type: none"> <li>ICEV 6 available; due Th 11/10</li> </ul>	Pork Carcass Eval (TBD)	Lab 8 Wksheet
W, 11/9		Pork Carcass Evaluation & Pricing cont.	Pork Carcass Pricing (TBD)	Quiz 9 (11:59 pm)
Th, 11/10		Lab 9A: Pork - Carcass Evaluation, Grading, & Pricing (Set #1) <ul style="list-style-type: none"> <li>Hogs viewed live on Th 11/3</li> </ul> Lab 9B: Pork - Live Market Swine Evaluation (Set #2) <ul style="list-style-type: none"> <li>After reviewing &amp; collecting carcass data on Set #1; will return to D105 to evaluate Set #2</li> <li>1 harvest set (4 head; will view carcasses on Th 11/18)</li> </ul> <b>Quiz 10 (Pork Lean Value Pricing &amp; Carcass Evaluation) available; Due 11:59 pm, W 11/17</b>		ICEV 6
M, 11/14		Pork Wholesale & Retail Cut Valuation	In-class Lecture & Discussion	Lab 9 Wksheet
W, 11/16		Pork Wholesale & Retail Cut Valuation cont. Pork Quality Standards	Pork Quality Standards & Genetic Effects (TBD)	Quiz 10 (11:59 pm)
Th, 11/17		Lab 10A: Pork - Carcass Evaluation, Grading, & Pricing (Set #2; 10 pts) Lab 10B*: Pork Carcass Fabrication <ul style="list-style-type: none"> <li>Lab 10B Worksheet &amp; Related Assignment Due W 11/30 (30 pts)</li> </ul> Cannot be dropped.		
M, 11/21		Pork Quality Standards cont. <b>Quiz 11 (Pork Wholesale/Retail Cut Valuation &amp; Quality Stds) available; Due 11:59 pm, W 11/30</b>		

Date	Starting Location	In-class Topic/Activity *Lab will NOT be dropped	Preparatory Material To Review	Assignments Due start of class, unless noted
W, 11/23	No Class	Thanksgiving Wednesday		
Th, 11/24*	No Class	Thanksgiving		
M, 11/28		Live Market Lamb & Goat Evaluation <ul style="list-style-type: none"> <li>ICEV 7 available; due Th 12/1</li> </ul>	Live Mkt Lamb Eval (TBD)	
W, 11/30		Live Market Lamb & Goat Evaluation cont.		Lab 10 Wksheet* Quiz 11 (11:59 pm)
Th, 12/1		Lab 11: Lamb/Goat - Live Market Lamb/Goat Evaluation <ul style="list-style-type: none"> <li>1 practice set of market lambs (3-4 head)</li> <li>1 harvest set of market lambs (4 head) - view carcasses on Th 12/8</li> </ul> <b>Quiz 12 (Live Market Lamb/Goat Evaluation) available;</b> <b>Due 11:59 pm, W 12/7</b>		ICEV 7
M, 12/5		Lamb & Goat Carcass Evaluation <ul style="list-style-type: none"> <li>ICEV 8 available; due Th 12/8</li> </ul>	Lamb Carcass Eval (TBD)	Lab 11 Wksheet
W, 12/7		Lamb & Goat Carcass Evaluation cont.	In-class Lecture & Discussion	Quiz 12 (11:59 pm)
Th, 12/8		Lab 12: Lamb/Goat - Carcass Evaluation, Grading, & Pricing <ul style="list-style-type: none"> <li>Lambs/Goats viewed live on Th 12/1</li> </ul> Exam 3 Review		ICEV 8  Lab 12 Wksheet (by 5 pm, F 12/9)
M, 12/12 1-3 PM		EXAM 3 - Swine, Lamb, & Goat; No Beef.		

ICEV 1 = Quality Grading

ICEV 2 = Live Market Beef Evaluation

ICEV 3 = Beef Carcass Evaluation

ICEV 4 = Feeder Cattle

ICEV 5 = Live Market Swine Evaluation

ICEV 6 = Pork Carcass Evaluation

ICEV 7 = Live Market Lamb Evaluation

ICEV 8 = Lamb Carcass Evaluation