

Meat Science lab

AP 436

Course pre-requisite: AP 321

Lab outline

- Introduction to meat science lab.
- Recognizing of carcass cuts and measurements.
- Muscle contraction (data show).
- Visit to Amman Slaughterhouse.
- Visit to Tamam chicken slaughterhouse.
- Carcass cuts and anatomy.
- Meat quality measurements (Part I).
- Meat quality measurements (Part II).