

Jordan University of Science and Technology
Faculty of Agriculture
Department of Animal Production
Semester

Course Information	
Course Title	Meat Technology
Course Number	AP 414
Prerequisites	AP 206
Course Website	
Instructor	Dr. Abdullah Yousef
Office Location	
Office Phone	7201000 Ext. 22255
Office Hours	11:15 – 12:15 (Sun, Mon, Tue, and Wed) or by appointment
E-mail	abdullah@just.edu.jo
Teaching Assistant	
Course Description	

Text Book	
Title	The meat we eat
Author(s)	J. R. Romans, W. J., Costello, K. W., Jones, C. W., Carlson, and P. T., Ziegler
Publisher	Interstate printer and publisher, Inc., USA
Year	1985
Edition	12 th ed
Book Website	
References	<ol style="list-style-type: none"> 1. Meat Production and Processing, R. W. Purchas, B. W. Hogg, A. S. Davies, (1989), New Zealand Society of Animal Production – Occasional Publication No. 11. 2. Agricultural Extension Services, (Interactive Lessons from University of Illinois). 3. In addition to supplied class notes and handouts.

Assessment Policy		
Assessment Type	Expected Due Date	Weight
First Exam		30
Second Exam		30
Final Exam		40

Course Objectives	Weights
To introduce meat processing technologies and the storage and preservation of meat.	
To have knowledge of storage and preservation of meat & processing meat products.	

Teaching & Learning Methods

Learning Outcomes: Upon successful completion of this course, students will be able to
– List and describe processed meat product types and characteristics of each.
– Identify and recommend the types of meat and non-meat ingredients which would be used in various types of products, in order to formulate new product.
– Explain quality differences in raw materials and the resulting effects on finished processed product quality.
– Describe the functions of non-meat ingredients used in meat processing.
– Communicate effectively with others in the meat industry.
– Develop HACCP plan.
– Make recommendations regarding safe handling of processed meat products from processing plant to the final consumer.

Useful Resources

Course Content		
Week	Topics	Chapter in Text (handouts)
1	General introduction about the structure and growth of muscle	
2	The muscle composition	
3	Conversion of muscle to meat	
4	Water holding capacity, and pH	
5	Non-meat ingredients	
5-6	Salt, Nitrites/Nitrates, Sodium Ascorbate/Erythorbate	
7-8	Phosphates, sugars and sweeteners, flavorings	
9-10	Storage And Preservation of Meat – Temperature control, Packaging of meat, Canning	

11-13	Curing, Smoking, Processing techniques for meat products, Sausages and its types, By-products from the meat animals, Cookery methods for meat products, Raw materials, Sectioned and formed meat products	
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Additional Notes	
Assignments	
Exams	No make-up exams unless excused
Cheating	
Attendance	Attendance is required
Workload	
Graded Exams	
Participation	Participation in the class is encouraged
Laboratory	
Projects	