THE FACULTY SENATE

October 11, 2004

MEMORANDUM

TO: 
President Robert M. Gates

SUBJECT: Approval of University Curriculum Committee item (FS.22.38)

At its regular meeting on October 11, 2004, the Faculty Senate approved the following item from the University Curriculum Committee and submits it for your approval. Attached is a copy of the material sent to our Senators.

Special Consideration
College of Agricultural and Life Sciences
Department of Animal Science
Certificate in Meat Science

Thank you for your time and consideration. Please inform me of your action on this matter.

Martyn Gunn
2004-2005 Speaker

Attachment

cc: Dr. David Prior
    Dr. Karan Watson
    Dr. Paul Meyer
    Ms. Linda Lacey
    Dr. Ed Hillar

Approved:

Robert M. Gates, President

Date

11-17-04
5. Special Consideration – Certificate Program

College of Agriculture and Life Sciences
Department of Animal Science
Certificate in Meat Science
MEMORANDUM

TO: Dr. Robert Knight  
Chair, Undergraduate Curriculum Committee

SUBJECT: Certificate Program for “Meat Science”

The proposed certificate in Meat Science has been designed to provide a knowledge base to those individuals who have an interest in pursuing a career that involves the meat industry. Identification of expertise in this area on the transcript will be highly beneficial as graduates seek employment in the field.

This is a request for approval of the certificate in Meat Science so that it is available to students in the Spring semester 2005. Consideration of this matter by the University Curriculum Committee will be appreciated.

Karen S. Kubena  
Associate Dean for Academic Affairs

cc: Ms. Linda Lacey
MEMORANDUM

TO: Dr. Karen S. Kubena
    Associate Dean for Academic Affairs
    College of Agriculture & Life Sciences

THROUGH: Dr. Ronnie L. Edwards
          Associate Head, Department of Animal Science

FROM: Jeff W. Savell
       Professor and E.M. Rosenthal Chairholder

SUBJECT: Revising the proposed certificate program for “Meat Science”

I received word that the original request for the Meat Science Certificate Program was tabled at the last point of approval because the request had two ANSC 489 “Special Topics In” classes on it. It was recommended that we submit these courses for approval and update the proposed certificate program to reflect new course numbers and titles. We are on the process of submitting new course requests for ANSC 337 Meat Merchandising and ANSC 447 Advanced Meat Science and Technology.

Attached you will find the revised proposed Meat Science Certificate Program. I have added a sentence stating that students who have taken the ANSC 489 equivalents will be credited with the new courses for this program so that we can accommodate currently enrolled students.

Please let me know if I need to do anything else. Thanks for your help in getting this through the approval process.

Cc: Ronnie L. Edwards
    Chris Skaggs
    Meat Science faculty
Meat Science Certificate Program
Department of Animal Science

The Department of Animal Science offers a Certificate in Meat Science for students who wish to obtain specialization in this area. Students must complete a minimum of 18 credit hours by taking four required courses and selecting additional courses from the elective list to complete the minimum credit hour requirement.

Required
ANSC 307 – Meats. 3 credits
DASC 326 – Food Bacteriology. 3 credits
ANSC 447 – Advanced Meat Science and Technology. 4 credits
ANSC 457 – Hazard Analysis and Critical Control Point System. 3 credits

Electives
ANSC 317 – Meat Selection, Evaluation and Grading. 2 credits
ANSC 337 – Meat Merchandising. 2 credits
ANSC 407 – Meat Science and Technology. 3 credits
ANSC 437 – Marketing and Grading of Livestock and Meats. 3 credits
ANSC 467 – Processed Meat Food Operations. 3 credits
ANSC 485 – Directed Studies. 1 to 4 credits
DASC 327 – Food Bacteriology Lab. 1 credit

Note: Students who have taken ANSC 489 Special Topics in Advanced Meat Technology will be credited with ANSC 447 Advanced Meat Science and Technology. Those who have taken ANSC 489 Special Topics in Meat Merchandising will be credited with ANSC 337 Meat Merchandising.

For additional information about this program, please contact Jeff W. Savell, Room 348 Kleberg Center, 845-3935, E-mail: j-savell@tamu.edu.

Second Draft
July 20, 2004