

Pro 284



# 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

*forms updated*

### Attachment

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

Approved:

  
Robert M. Gates, President

11-17-04  
Date

**5. Special Consideration – Certificate Program**

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



**TEXAS A&M UNIVERSITY**  
College of Agriculture and Life Sciences  
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Office of the Dean

July 23, 2004

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.

A handwritten signature in black ink, appearing to read "Karen S. Kubena".

Karen S. Kubena  
Associate Dean for Academic Affairs

cc: Ms. Linda Lacey



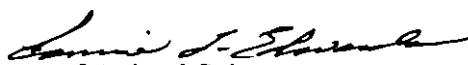


**TEXAS A&M UNIVERSITY**  
College of Agriculture and Life Sciences  
Department of Animal Science  
Kleberg Center  
2471 TAMU  
College Station, Texas 77843-2471

July 20, 2004

**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](mailto:j-savell@tamu.edu).