Poultry Processing and Products
Syllabus
POSC 628

Professor:
Dr. Alvarado
Room: 338E Kleberg
Office: 979-845-4818
calvarado@poultry.tamu.edu
Office Hours: by appointment

**Lecture Notes are required and can be purchased at Copy Corner (2307 Texas Ave S
# B College Station, TX 77840-4737 (979) 693-0640)

Distance Education Program Coordinator:
Elizabeth Hirschler
Room: Kleberg 107
Office: 979-862-7694
lhirschler@poultry.tamu.edu

Texts (Highly Recommended):
  CRC Press LLC. Boca Raton, Florida.

Resources:
The following are suggested sources for information during the semester and can be
found at the campus library:
• Egg and Poultry-Meat Processing (Stadelman et al., 1988)
• Poultry Products Technology (Mountney, 1989) and
• Meat Science (Lawrie)
• Principles of Meat Science (Forrest and Judge)
• Food Microbiology (several available, Jay, Frazier)
• The Microbiology of Poultry Meat Products (Cunningham and Cox)
  Science Journal, British Poultry Science, Journal of Food Science, Food Technology

Scheduled Meeting Times:
If you are on campus but taking this course as a distance course then you have the option
to either come to class at the regular scheduled class time or you may view the lectures
online. All recorded classes will be available online with 24 hours of the actual lecture
presentation at www.elearning.tamu.edu - use your user name and password to log into
the website and you will see the course listed. If you are taking the class strictly at a
distance then log into the above website as indicated. IN either situation you MUST
maintain a regular time to view the lectures so that you are able to keep up with the course. As a reminder, online courses require strict discipline to complete and complete well.

Course Description:
A general course in egg functionality, poultry slaughter, meat quality, and value added poultry products. The science and practice of processing and products of poultry and eggs; physical, chemical, microbiological, and functional characteristics of value-added poultry products as they affect consumer acceptance, efficiency of production, and regulatory approval.

Course Objectives:
To provide the students with an appreciation and general knowledge of poultry meat and egg products and the overall importance of the poultry industry so they can be more informed consumers and employees in their chosen occupation.

- To develop an understanding of the introductory principles of poultry meat and egg processing
- To enable students to identify and understand the complexities of poultry processing and development of further processed products
- To provide the opportunity for students to apply the principles of poultry science to everyday life as professionals and consumers

Assessment of Objectives
- Multiple choice, True/false, matching and mostly short answer and discussion exams will be used to gauge understanding of poultry science
- Interactive websites or additional readings followed by discussions or written assignments will be used to measure student understanding of material
- An in depth approach to poultry meat and eggs through all the operations of processing and further processing will be used to allow students to apply principles of poultry science to everyday life
- A formal individual written project consisting of a topic chosen by the student and Dr. Alvarado based upon the needs and future goals of each student to help prepare them for industry related job skills related to poultry processing and further processed products.

Course Requirements and Grading Scale:
Your grade in this course is based on the points accumulated in the laboratory, major exams, and the final examination. The grading scale will NOT be raised for any reason!! A bell curve or other preconceived grading scales will not be used in the course.

You (the student) will be responsible for all material covered in class and any assigned reading for each major examination. The final exam will be comprehensive in the scope of its coverage and ALL students must take the final exam.

Class Grading Scale:

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<tr>
<td>Major Exams (3)</td>
<td>60%</td>
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<tr>
<td>Project</td>
<td>20%</td>
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Final Exam 20%
Total 100%

Exams must be taken with 72 hours of the regularly scheduled class exam.

Grading Scale:

- 90-100%  A
- 80-89%  B
- 70-79%  C
- 60-69%  D
- 59 and below  F

Attendance Policy

You must view ALL the lectures online prior to taking the scheduled exams. It is your responsibility to take the time to view the lectures and study the material prior to the exam. You will not do well in class if you wait until the last minute to view the lectures and study.

Make up - Class

As a reminder: exams must be taken with 72 hours of the regularly scheduled class exam. All exams must be proctored either on campus by Liz Hirschler or by another proctor at your location. Proctors must be approved by Liz Hirschler. If you have any questions about taking the exam contact Liz Hirschler. If you have questions about the course material on the exam contact Dr. Alvarado.

Extra Credit

There will be no extra credit offered in this class.

Excused absences:

“The University views class attendance as the responsibility of an individual student. Attendance is essential to complete the course successfully. University rules related to excused and unexcused absences are located on-line at http://student-rules.tamu.edu/rule07.”

The ONLY absences that are excused are as follows:

1) Absences for a University-approved field trip or activity. A letter must be provided.
2) Absences for a death or serious injury in the immediate family (provide obituary or documentation)
3) Absences resulting from personal illness which are documented (signed note) by a physician or accompanied by a hospital receipt.
4) Absences resulting from extenuating circumstances not covered above, but discussed with the professor PRIOR to the absence
5) Absences to observe religious holidays

Expectation of Students:
Attendance, participation, willingness to learn, courtesy, interest, honesty

Special accommodations for Students:

The Americans with Disabilities Act (ADA) is a federal anti-discrimination statute that provides comprehensive civil rights protection for persons with disabilities. Among other things, this legislation requires that all students with disabilities be guaranteed a learning environment that provides for reasonable accommodation of their disabilities. If you believe you have a disability requiring an accommodation, please contact Disability Services, in Cain Hall, Room B118, or call 845-1637. For additional information visit http://disability.tamu.edu.

Any student, who because of a disability, may require special arrangements in order to meet the course requirements should contact the instructor as soon as possible to make any necessary accommodations. Students should present appropriate verification. No requirement exists for accommodations made prior to completion of this approved university procedure.

Academic Dishonesty and Conduct Rules:

“An Aggie does not lie, cheat or steal, or tolerate those who do.” For additional information, please visit: http://www.tamu.edu/aggiehonor

Academic Integrity – As commonly defined, PLAGIARISM consists of passing off as one’s own ideas, words, writing, etc., which belong to another. In accordance with this definition, you are committing plagiarism if you copy the work of another person and turn it in as your own, even if you should have the permission of that person. Plagiarism is one of the worst academic sins, for the plagiarist destroys the trust among colleagues’ without which research cannot be safely communicated. Anyone suspected of plagiarism will be dealt with according to University policy which may result in an “F” in the course and even expulsion. If you have any questions regarding plagiarism, please consult the latest issue of the Texas A&M University Catalog.
**Topics for Class Lectures:**

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**EGGS**

Introduction to class
The Egg Industry Overview
Shell Egg Formation and Structure
Shell Egg Processing and Composition
Shell Egg Quality – Deterioration and Preservation
Further Processed Products – Gelation, Emulsion and Foam
Breakers and Liquid Egg Preservation – Pasteurization, Drying, Freezing
Egg Food Safety

**EXAM 1**

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**PROCESSING**

Poultry Meat Industry Overview
Live Production Impacts
Poultry Processing - Feed Withdrawal and Immobilization
Poultry Processing - Stunning, Slaughter, and Defeathering
Poultry Processing - Evisceration and Chilling
Poultry Processing – Cut-up, Portioning
Poultry Processing - Packaging

**EXAM 2**

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**MEAT**

Conversion of Muscle to Meat
Poultry Meat Quality
Quality Defects
Further Processing – Meat Products and Protein Functionality
Further Processing – Curing and Smoking, Cooking
Further Processing – Ingredients
Further Processing – Batter and Breading
Further Processing – Emulsion Products and Mechanical Deboning

**EXAM 3**

Microbiology of Poultry Meat, HACCP, Sanitation

**FINAL EXAM (Comprehensive)**

Dr. Alvarado reserves the right to change this schedule if needed, but advanced notice will be given when possible to the class.