

Course Information

Date Submitted: 2/14/2013

Current Prefix and Number: FSC - Food Science , FSC 304 - ANIMAL DERIVED FOODS

Other Course:

Proposed Prefix and Number: FSC 304

What type of change is being proposed?

Major Change

Should this course be a UK Core Course? No

RECEIVED

OCT 3 2013

OFFICE OF THE
SENATE COUNCIL**1. General Information**

a. Submitted by the College of: College of Agriculture

b. Department/Division: Animal and Food Sciences

c. Is there a change in 'ownership' of the course? No

If YES, what college/department will offer the course instead: Select...

e. Contact Person

Name: Surendranath P. Suman

Email: spsuma2@uky.edu

Phone: 859-257-3248

Responsible Faculty ID (if different from Contact)

Name:

Email:

Phone:

f. Requested Effective Date

Semester Following Approval: No OR Effective Semester: Spring 2014

2. Designation and Description of Proposed Course

a. Current Distance Learning (DL) Status: N/A

b. Full Title: ANIMAL DERIVED FOODS

Proposed Title: ANIMAL FOOD PRODUCTS

c. Current Transcript Title: ANIMAL DERIVED FOODS

Proposed Transcript Title: ANIMAL FOOD PRODUCTS

d. Current Cross-listing: none

Proposed – ADD Cross-listing :

Proposed – REMOVE Cross-listing:

e. Current Meeting Patterns

LECTURE: 3

LABORATORY: 4

Proposed Meeting Patterns

LECTURE: 3

LABORATORY: 2

f. Current Grading System: ABC Letter Grade Scale

Proposed Grading System: PropGradingSys

g. Current number of credit hours: 5

Proposed number of credit hours: 4

h. Currently, is this course repeatable for additional credit? No

Proposed to be repeatable for additional credit? No

If Yes: Maximum number of credit hours:

If Yes: Will this course allow multiple registrations during the same semester? No

2i. Current Course Description for Bulletin: Principles of red meat, poultry, fish and dairy processing; physical and chemical composition and nutritive value of meat, dairy and egg products; structure and identification of muscle; inspection, grading, formulation, processing and preservation methods; organoleptic properties and consumer acceptance of processed meat, dairy, and egg products. Lecture, three hours; laboratory, four hours per week.

Proposed Course Description for Bulletin: Principles of red meat, poultry, fish and dairy processing; physical and chemical composition and nutritive value of meat, dairy and egg products; structure and identification of muscle; inspection, grading, formulation, processing and preservation methods; organoleptic properties and consumer acceptance of processed meat, dairy, and egg products. Lecture, three hours; laboratory, two hours per week.

2j. Current Prerequisites, if any: Prereq: GEN 106 or GEN 107.

Proposed Prerequisites, if any: Prereq: FSC 107.

2k. Current Supplementary Teaching Component:

Proposed Supplementary Teaching Component:

3. Currently, is this course taught off campus? No

Proposed to be taught off campus? No

If YES, enter the off campus address:

4. Are significant changes in content/student learning outcomes of the course being proposed? No

If YES, explain and offer brief rationale:

5a. Are there other depts. and/or pgms that could be affected by the proposed change? No

If YES, identify the depts. and/or pgms:

5b. Will modifying this course result in a new requirement of ANY program? No

If YES, list the program(s) here:

6. Check box if changed to 400G or 500: No

Distance Learning Form

Instructor Name:

Instructor Email:

Internet/Web-based: No

Interactive Video: No

Hybrid: No

1. How does this course provide for timely and appropriate interaction between students and faculty and among students? Does the course syllabus conform to University Senate Syllabus Guidelines, specifically the Distance Learning Considerations?

2. How do you ensure that the experience for a DL student is comparable to that of a classroom-based student's experience? Aspects to explore: textbooks, course goals, assessment of student learning outcomes, etc.

3. How is the integrity of student work ensured? Please speak to aspects such as password-protected course portals, proctors for exams at interactive video sites; academic offense policy; etc.

4. Will offering this course via DL result in at least 25% or at least 50% (based on total credit hours required for completion) of a degree program being offered via any form of DL, as defined above?

If yes, which percentage, and which program(s)?

5. How are students taking the course via DL assured of equivalent access to student services, similar to that of a student taking the class in a traditional classroom setting?

6. How do course requirements ensure that students make appropriate use of learning resources?

7. Please explain specifically how access is provided to laboratories, facilities, and equipment appropriate to the course or program.

8. How are students informed of procedures for resolving technical complaints? Does the syllabus list the entities available to offer technical help with the delivery and/or receipt of the course, such as the Information Technology Customer Service Center (<http://www.uky.edu/UKIT/>)?

9. Will the course be delivered via services available through the Distance Learning Program (DLP) and the Academic Technology Group (ATL)? NO

If no, explain how student enrolled in DL courses are able to use the technology employed, as well as how students will be provided with assistance in using said technology.

10. Does the syllabus contain all the required components? NO

11. I, the instructor of record, have read and understood all of the university-level statements regarding DL.

Instructor Name:

SIGNATURE|RHARMON|Robert J Harmon|Dept approval for ZCOURSE_CHANGE FSC 304|20130214

SIGNATURE|JMETT2|Joanie Ett-Mims|Undergrad Council approval for ZCOURSE_CHANGE FSC 304|20131003

SIGNATURE|LGRABAU|Larry J Grabau|College approval for ZCOURSE_CHANGE FSC 304|20130225

Courses	Request Tracking
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Course Change Form

<https://myuk.uky.edu/sap/bc/soap/rfc?services=>

[Open in full window to print or save](#)

Generate PDF

Attachments:

[Browse...](#)

Upload File

ID	Attachment
2280	FSC 304 syllabus revised 2013-09-24.docx

[First](#) | [1](#) | [Last](#)

Select saved project to retrieve...

Get New

NOTE: Start form entry by choosing the Current Prefix and Number
(*denotes required fields)

Current Prefix and Number:	FSC - Food Science FSC 304 - ANIMAL DERIVED FOODS	Proposed Prefix & Number:	FSC 304
* What type of change is being proposed?		<input checked="" type="checkbox"/> Major Change <input type="checkbox"/> Major - Add Distance Learning <input type="checkbox"/> Minor - change in number within the same hundred series, exception 799 is the same "hundred series" <input type="checkbox"/> Minor - editorial change in course title or description which does not change in content or emphasis <input type="checkbox"/> Minor - a change in prerequisite(s) which does not imply a change in course content or emphasis, or which is made necessary by the elimination of a prerequisite(s) <input type="checkbox"/> Minor - a cross listing of a course as described above	
Should this course be a UK Core Course? <input type="radio"/> Yes <input checked="" type="radio"/> No			
If YES, check the areas that apply:			
<input type="checkbox"/> Inquiry - Arts & Creativity <input type="checkbox"/> Composition & Communications - II <input type="checkbox"/> Inquiry - Humanities <input type="checkbox"/> Quantitative Foundations <input type="checkbox"/> Inquiry - Nat/Math/Phys Sci <input type="checkbox"/> Statistical Inferential Reasoning <input type="checkbox"/> Inquiry - Social Sciences <input type="checkbox"/> U.S. Citizenship, Community, Diversity <input type="checkbox"/> Composition & Communications - I <input type="checkbox"/> Global Dynamics			
1. General Information			
a.	Submitted by the College of: <input type="text" value="College of Agriculture"/>	Submission Date: <input type="text" value="2/14/2013"/>	
b.	Department/Division: <input type="text" value="Animal and Food Sciences"/>		
c.*	Is there a change in "ownership" of the course? <input type="radio"/> Yes <input checked="" type="radio"/> No If YES, what college/department will offer the course instead? <input type="text" value="Select..."/>		
e.*	* Contact Person Name: <input type="text" value="Surendranath P. Suman"/>	Email: <input type="text" value="spsuma2@uky.edu"/>	Phone: <input type="text" value="859-257-3248"/>
	* Responsible Faculty ID (if different from Contact): <input type="text"/>	Email: <input type="text"/>	Phone: <input type="text"/>
f.*	Requested Effective Date: <input type="text"/>	<input type="checkbox"/> Semester Following Approval	OR <input type="checkbox"/> Specific Term: <input type="text" value="Spring 2014"/>
2. Designation and Description of Proposed Course.			
a.	Current Distance Learning(DL) Status:	<input checked="" type="radio"/> N/A <input type="radio"/> Already approved for DL* <input type="radio"/> Please Add <input type="radio"/> Please Drop	
*If already approved for DL, the Distance Learning Form must also be submitted <u>unless</u> the department affirms (by checking this box) that the proposed change will not affect DL delivery.			
b.	Full Title: <input type="text" value="ANIMAL DERIVED FOODS"/>	Proposed Title: *	<input type="text" value="ANIMAL FOOD PRODUCTS"/>
c.	Current Transcript Title (if full title is more than 40 characters):	<input type="text" value="ANIMAL DERIVED FOODS"/>	
c.	Proposed Transcript Title (if full title is more than 40 characters):	<input type="text" value="ANIMAL FOOD PRODUCTS"/>	

d.	Current Cross-listing:	<input checked="" type="checkbox"/> N/A	OR	Currently ³ Cross-listed with (Prefix & Number):	none
Proposed – ADD ³ Cross-listing (Prefix & Number):					
Proposed – REMOVE ^{3,4} Cross-listing (Prefix & Number):					
e. Courses must be described by at least one of the meeting patterns below. Include number of actual contact hours⁵ for each meeting pattern					
Current:	Lecture 3	Laboratory ² 4	Recitation	Discussion	Indep. Study
	Clinical	Colloquium	Practicum	Research	Residency
	Seminar	Studio	Other Please explain:		
Proposed: *	Lecture 3	Laboratory ² 2	Recitation	Discussion	Indep. Study
	Clinical	Colloquium	Practicum	Research	Residency
	Seminar	Studio	Other Please explain:		
f.	Current Grading System:	ABC Letter Grade Scale			
	Proposed Grading System:*	<input checked="" type="radio"/> Letter (A, B, C, etc.) <input type="radio"/> Pass/Fail <input type="radio"/> Medicine Numeric Grade (Non-medical students will receive a letter grade) <input type="radio"/> Graduate School Grade Scale			
g.	Current number of credit hours:	5	Proposed number of credit hours:*	4	
h.*	Currently, is this course repeatable for additional credit?				<input type="radio"/> Yes <input checked="" type="radio"/> No
*	Proposed to be repeatable for additional credit?				<input type="radio"/> Yes <input checked="" type="radio"/> No
	If YES:	Maximum number of credit hours:			
	If YES:	Will this course allow multiple registrations during the same semester?			<input type="radio"/> Yes <input checked="" type="radio"/> No
i.	Current Course Description for Bulletin:				
	Principles of red meat, poultry, fish and dairy processing; physical and chemical composition and nutritive value of meat, dairy and egg products; structure and identification of muscle; inspection, grading, formulation, processing and preservation methods; organoleptic properties and consumer acceptance of processed meat, dairy, and egg products. Lecture, three hours; laboratory, four hours per week.				
*	Proposed Course Description for Bulletin:				
	Principles of red meat, poultry, fish and dairy processing; physical and chemical composition and nutritive value of meat, dairy and egg products; structure and identification of muscle; inspection, grading, formulation, processing and preservation methods; organoleptic properties and consumer acceptance of processed meat, dairy, and egg products. Lecture, three hours; laboratory, two hours per week.				
j.	Current Prerequisites, if any:				
	Prereq: GEN 106 or GEN 107.				
*	Proposed Prerequisites, if any:				
	Prereq: FSC 107.				
k.	Current Supplementary Teaching Component, if any:				<input type="radio"/> Community-Based Experience

	<input type="radio"/> Service Learning <input type="radio"/> Both	
<i>Proposed Supplementary Teaching Component.</i>	<input type="radio"/> Community-Based Experience <input type="radio"/> Service Learning <input type="radio"/> Both <input type="radio"/> No Change	
3. Currently, is this course taught off campus?	<input type="radio"/> Yes <input checked="" type="radio"/> No	
* <i>Proposed to be taught off campus?</i>	<input type="radio"/> Yes <input checked="" type="radio"/> No	
If YES, enter the off campus address:		
4.* Are significant changes in content/student learning outcomes of the course being proposed?	<input type="radio"/> Yes <input checked="" type="radio"/> No	
If YES, explain and offer brief rationale:		
6. Course Relationship to Program(s).		
a.* Are there other depts and/or pgms that could be affected by the proposed change?	<input type="radio"/> Yes <input checked="" type="radio"/> No	
If YES, identify the depts. and/or pgms:		
b.* Will modifying this course result in a new requirement ² for ANY program?	<input type="radio"/> Yes <input checked="" type="radio"/> No	
If YES ² , list the program(s) here:		
6. Information to be Placed on Syllabus.		
a.	<input type="checkbox"/> Check box if <u>changed to 400G</u> or 500.	If <u>changed to 400G-</u> or 500-level course you must send in a syllabus and <i>you must include the differentiation</i> between undergraduate and graduate students by: (i) requiring additional assignments by the graduate students; and/or (ii) establish different grading criteria in the course for graduate students. (See <i>SR 3.1.4.</i>)

¹ See comment description regarding minor course change. *Minor changes are sent directly from dean's office to Senate Council Chair.* If Chair deems the change as "not minor," the form will appropriate academic Council for normal processing and contact person is informed.

² Courses are typically made effective for the semester following approval. No course will be made effective until all approvals are received.

³ Signature of the chair of the cross-listing department is required on the Signature Routing Log.

⁴ Removing a cross-listing does not drop the other course – it merely unlinks the two courses.

⁵ Generally, undergrad courses are developed such that one semester hr of credit represents 1 hr of classroom meeting per wk for a semester, exclusive of any lab meeting. Lab meeting generally least two hrs per wk for a semester for 1 credit hour. (See *SR 5.2.1.*)

⁶ You must also submit the Distance Learning Form in order for the course to be considered for DL delivery.

⁷ In order to change a program, a program change form must also be submitted.

Submit as New Proposal Save Current Changes

Major Changes – FSC 304

The major changes proposed for FSC 304 are described below.

1. **Title:**

The proposed title is ANIMAL FOOD PRODUCTS. This title will accurately reflect the content of the course – dealing with processed food products (e.g. ready-to-eat meats) as well as fresh foods (e.g. fresh seafood) originating from animals. Furthermore, this will provide better visibility for the course among students.

2. **Offering frequency:**

The course will be offered only in the spring semester of even years, starting spring 2014. This change will ensure a larger pool of students for team work in lab sessions. This will also enhance economic and efficient utilization of departmental resources such as meat lab.

3. **Prerequisite:**

The proposed pre-requisite is FSC 107. The current pre-requisite is outdated and is no longer offered. The pre-requisite FSC 107 will ensure that the students take FSC 304 after establishing a sound base in fundamentals of food science. This strategy will also enable students to comprehend the advanced materials taught in the course.

4. **Credit hours:**

The proposed number of credit hours is 4 (3 hours lecture + 2 hours lab per week). Two hours per week are sufficient to cover the lab topics.

FSC 304 – ANIMAL FOOD PRODUCTS
Course Syllabus
Spring 2014
University of Kentucky
Department of Animal and Food Sciences

Instructor: Dr. Surendranath P. Suman
Office Address: 405 W.P. Garrigus Building
Office E-mail: spsuma2@uky.edu
Office Phone: 859-257-3248
Office Hours: Open. You are always welcome to stop by my office for consultation.

Course Description: 4 credits

Principles of red meat, poultry, fish and dairy processing; physical and chemical composition and nutritive value of meat, dairy and egg products; structure and identification of muscle; inspection, grading, formulation, processing and preservation methods; organoleptic properties and consumer acceptance of processed meat, dairy, and egg products. Lecture, three hours; laboratory, two hours per week.

Prerequisites: FSC 107

Offering Frequency: This course is offered in the spring semester of even years.

Meeting Time: Lecture: TR 12:30 PM – 1:45 PM, 108 Garrigus
Lab: T 9:30 AM – 11:30 AM, 105 Garrigus/Meats Lab

Student Learning Outcomes:

This undergraduate course is designed to expose students to the diversity of animal food products, provide students the opportunities to earn hands-on experience in animal food processing, help them recognize how concepts learned in class are applied in food industry, and improve their scientific and technical communication skills in the field. On successful completion of the course, the students will:

1. Demonstrate knowledge of scientific principles of processing, marketing, and sensory evaluation of animal food products.
2. Be able to apply processing methods appropriately to animal food products.
3. Be able to interpret and explain the current trends in animal food product industry, within and outside the United States.
4. Be able to effectively collect, analyze, integrate, and summarize scientific information.
5. Be able to efficiently communicate scientific and technical matter on animal food products with consumers, industry, researchers, and regulatory authorities.
6. Be able to identify suitable career opportunities in animal food products industry.

Required Materials:

The diverse nature of food commodities encompassed in this course makes it impossible to follow a single textbook. However, here are some recommended books (NOT REQUIRED) that will support materials discussed in class.

1. *Muscle Foods*, 1st Ed. (1994), Kinsman, Kotula and Breidenstein (Editors), Chapman and Hall, New York.
2. *Principles of Meat Science*, 4th Ed. (2001), Aberle, Forrest, Gerrard, and Mills (Editors), Kendall/Hunt Publishing, Dubuque, Iowa.
3. *Encyclopedia of Meat Sciences*, 1st Ed. (2004), Devine, Dikeman, and Jensen (Editors), Elsevier Academic Press, New York.

In addition to these books, I have a modest collection of books on animal food products, which you may borrow for one 24-hour loan period.

Grading:

Exam # 1	100 points
Exam # 2	100 points
Final Exam	100 points
Lab Reports	280 points (14 reports x 20 points)
Writing Assignment	100 points
Total	680 points

<u>Grade</u>	<u>Percent</u>	<u>Total Points</u>
A	90 – 100	612 – 680
B	80 – 89	544 – 611
C	70 – 79	476 – 543
D	60 – 69	408 – 475
E	≤59	≤407

Exams:

Exams will cover course materials discussed in the class, lab, handouts, and any required readings. Questions may consist of multiple choices, matching the appropriate, True or False, short answers and essays. THE EXAMS WILL NOT BE CUMULATIVE. No make-up exams will be allowed unless there is a valid reason for missing an exam. Valid excuses will follow the current regulations at University of Kentucky.

Final Exam:

The date, time, and location of the final exam will be decided by the registrar.

Mid-term Grades:

Mid-term grades will be posted in myUK by the deadline established in the Academic Calendar at <http://www.uky.edu/Registrar/AcademicCalendar.htm>

Lab Sessions:

The lab sessions will be hands-on, where the students will form teams and do experiments. The experiments include processing and quality evaluation of various animal food products.

Lab Reports:

Students will submit reports for all labs. All reports must be typed, 1 inch margin, double-spaced, 12 point font, and not more than 2 pages in length. Reports (hardcopy) are due one week following the activity. The following sections are required for each report: title, general description, summary of activity/experiment, discussion of observation, and conclusions. Late submission will result in loss of 25% of the maximum points per day.

Attendance Policy:

Students are expected to attend lectures and labs. Attendance is critical to your learning of the materials covered and your performance in the course. It is the student's responsibility to obtain handouts from lectures and labs that are missed. Policies for absences are those of the university.

Excused Absences:

Students need to notify the professor of absences prior to class when possible. S.R. 5.2.4.2 defines the following as acceptable reasons for excused absences: (a) serious illness, (b) illness or death of family member, (c) University-related trips, (d) major religious holidays, and (e) other circumstances found to fit "reasonable cause for nonattendance" by the professor.

Students anticipating an absence for a major religious holiday are responsible for notifying the instructor in writing of anticipated absences due to their observance of such holidays no later than the last day in the semester to add a class. Information regarding dates of major religious holidays may be obtained through the religious liaison, Mr. Jake Karnes (859-257-2754).

Students are expected to withdraw from the class if more than 20% of the classes scheduled for the semester are missed (excused or unexcused) per university policy.

Verification of Absences:

Students may be asked to verify their absences in order for them to be considered excused. Senate Rule 5.2.4.2 states that faculty have the right to request "appropriate verification" when students claim an excused absence because of illness or death in the family. Appropriate notification of absences due to university-related trips is required prior to the absence.

Academic Integrity:

Per university policy, students shall not plagiarize, cheat, or falsify or misuse academic records. Students are expected to adhere to University policy on cheating and plagiarism in all courses. The minimum penalty for a first offense is a zero on the assignment on which the offense occurred. If the offense is considered severe or the student has other academic

offenses on their record, more serious penalties, up to suspension from the university may be imposed.

Plagiarism and cheating are serious breaches of academic conduct. Each student is advised to become familiar with the various forms of academic dishonesty as explained in the Code of Student Rights and Responsibilities. Complete information can be found at the following website: <http://www.uky.edu/Ombud>. A plea of ignorance is not acceptable as a defense against the charge of academic dishonesty. It is important that you review this information as all ideas borrowed from others need to be properly credited.

Part II of Student Rights and Responsibilities (available online <http://www.uky.edu/StudentAffairs/Code/part2.html>) states that all academic work, written or otherwise, submitted by students to their instructors or other academic supervisors, is expected to be the result of their own thought, research, or self-expression. In cases where students feel unsure about the question of plagiarism involving their own work, they are obliged to consult their instructors on the matter before submission.

When students submit work purporting to be their own, but which in any way borrows ideas, organization, wording or anything else from another source without appropriate acknowledgement of the fact, the students are guilty of plagiarism. Plagiarism includes reproducing someone else's work, whether it be a published article, chapter of a book, a paper from a friend or some file, or something similar to this. Plagiarism also includes the practice of employing or allowing another person to alter or revise the work which a student submits as his/her own, whoever that other person may be.

Students may discuss assignments among themselves or with an instructor or tutor, but when the actual work is done, it must be done by the student, and the student alone. When a student's assignment involves research in outside sources of information, the student must carefully acknowledge exactly what, where and how he/she employed them. If the words of someone else are used, the student must put quotation marks around the passage in question and add an appropriate indication of its origin. Making simple changes while leaving the organization, content and phraseology intact is plagiaristic. However, nothing in these Rules shall apply to those ideas which are so generally and freely circulated as to be a part of the public domain (Section 6.3.1).

Please note: Any assignment you turn in may be submitted to an electronic database to check for plagiarism.

Accommodations due to disability:

If you have a documented disability that requires academic accommodations, please see me as soon as possible during scheduled office hours. In order to receive accommodations in this course, you must provide me with a Letter of Accommodation from the Disability Resource Center (Room 2, Alumni Gym, 257-2754, email address: jkarnes@email.uky.edu) for coordination of campus disability services available to students with disabilities.

Classroom Behavior Policies:

Cell phones and pagers MUST be silenced during the lecture and lab.

TENTATIVE COURSE SCHEDULE

Schedule of Lectures

Week #	Topics
1	Introduction Nutritive value of animal food products
2	Meat inspection Carcass Fabrication
3	Meat grading Muscle structure
4	Muscle contraction Muscle-to-meat conversion
5	Meat composition Exam # 1
6	Meat tenderness Meat color
7	Meat packaging Curing of meat
8	Smoking of meat Processed meats
9	Sausages and comminuted meats Restructured meats Draft Writing Assignment Due
10	Country hams and dry-cured meats Exam # 2
11	Exotic meats Seafood processing
12	Thermal processing Irradiation
13	Milk processing Cheese processing Final Writing Assignment Due
14	Poultry processing Egg processing
	Final Exam – Date decided by Registrar's Office

Schedule of Lab Sessions

Week #	Topics
1	Orientation and meat lab tour
2	Beef slaughter
3	Beef carcass fabrication
4	Pork slaughter
5	Pork carcass fabrication
6	Curing and smoking of meats
7	Fresh sausages
8	Cured sausages
9	Emulsion sausages
10	Evaluation of meat tenderness
11	Evaluation of meat color
12	Evaluation of lipid oxidation in animal food products
13	Sensory evaluation of animal food products
14	Visit on-campus UK Butcher Shop

Writing Assignment: A Letter to U.S. Senator

Meat packaging has emerged as a technology not only to attract consumers, but also to improve microbial safety and color shelf-life of meats. In 2004, the United States FDA approved use of low concentration of carbon monoxide (CO) in modified atmosphere packaging (MAP) for beef retailing. Many consumers understand that CO is a lethal gas generated by incomplete combustion of fuels. However, its use in meat retailing is to improve the color stability. This technology has been used in Norway (1985–2004). At the present time there are several campaigns (for and against) in the U.S. on the use of CO MAP. Consumers and lawmakers are confused; they want unbiased scientific advice from food scientists – YOU.

Purpose: This writing assignment is designed to encourage you to understand that the scientific information you learn has a significant impact on the world we live in. It is very important that you should consider a variety of different perspectives to reach a conclusion, before presenting to the public.

Question: You have completed your undergraduate degree in Food Science and now work as an intern (as a scientific advisor) at the Washington DC office of Kentucky Senator, Mr. Andrew Thompson, who is the chair of the congressional committee on Agricultural Marketing Services. This committee oversees beef marketing within the U.S. and the export of U.S. beef. One morning, Senator Thompson received a letter from a committee member on an issue lingering in the U.S. beef industry. The letter read - **“I understand from media that the U.S. meat industry uses CO to ‘fix’ the color or to ‘add’ red color to beef. It seems from different websites that this is going to mask the spoilage and dupe the consumers. Is it true? As a consumer as well as a lawmaker, I am curious to see what our government, meat industry, and researchers are doing to resolve this issue.”** Knowing that you are a Food Science graduate, who has taken the course Animal Food Products, Senator Thompson asks you to write a letter to him, using your expertise in meat processing, explaining the issue.

Your assignment: Write to Senator Thompson (Chair, Agricultural Marketing Services Committee) a letter in which you discuss science, technology, marketing, and regulatory aspects of CO MAP. In your conclusions, be sure to consider the perspective of the individuals who you deem should be educated about the myths of CO MAP. Feel free to consult any materials available – textbooks, internet, journals, trade magazines, and newspapers. Be sure to avoid excessive scientific jargon and to use simple language because the senators may not be familiar with the scientific language. Your letter will be used by the senator at a congressional hearing and may perhaps lead to some new laws as well!

Your response: There is no definite YES or NO answer to the question. Based on scientific facts, you are building a response for a congressional committee and valuable customers. You are not allowed to draw (personal) conclusions from air. Whatever you write should be based on science, using evidence to support your stance. In order to do so, you must provide some background information about the way beef is packaged and retailed.

Some useful websites are:

1. <http://www.meatscience.org/>
2. <http://www.ift.org/cms/>
3. <http://www.co-meat.com/>
4. <http://www.fda.gov/>
5. <http://www.usda.gov>

Important dates: You will get exposure to meat packaging and meat color when the topics are discussed in lectures. Therefore, the draft submission is due only after that. Electronic submission will save the printing job and also avoid last minute printer breakdown jeopardizing your paper. Late submission will result in loss of 25% of the maximum points per day.

Draft: Should reach me via e-mail at spsuma2@uky.edu on or before **11:59 PM Eastern Time, 03/23/2014**. This will be returned, as hardcopy, with my comments for improvement on or before 04/03/2014.

Final Letter: Should reach me via e-mail at spsuma2@uky.edu on or before **11:59 PM Eastern Time, 04/23/2014**.

Paper specifications: All submissions must be typed in Microsoft Word. You have a maximum length of three double-spaced pages; 1 inch margin on all sides; font is Times New Roman; pages numbered. This will ensure equitable writing assignment for all. Because you are working in a senator's office you have to follow the specifications in their rules in computer file formatting and file naming. This will help the senator and his staff to track the files at a later date, even after you leave the job. If you don't follow the rules, you may be fired!

File name(s): Draft = FSC304-LetterDraft-Lastname
 Final = FSC304-LetterFinal-Lastname
 Insert the 'File name' in the document header.

Evaluation criteria: 100 points (25 points for draft + 75 points for final)

1. Organization: Is the text following an organized and logical sequence?
2. Scientific facts: Are scientific facts expressed clearly, truthfully, and completely for public? Are they misinterpreted?
3. Readability: Does the text flow well? Are there mistakes in spelling or grammar? Any awkward sentences? Are the paragraphs logically constructed?

Writing center: I strongly encourage you to seek the service of The Writing Center, University of Kentucky, located at Young Library, Thomas D. Clark Study, in the 5th Floor. This would definitely improve your technical writing skills and help you troubleshoot several things before the materials reach my desk.

GET AN EARLY START!