

## AG340 : MEAT AND FOOD ANIMAL SCIENCE

The movement of beef, pork, lamb, veal, and poultry from birth, through the finished growth stages; processing channels to consumer consumption. Course includes the basic and recent concepts of selection, evaluation of performance data, and visual appraisal. Market considerations, slaughter and further processing, and consumer demands are considered. Eggs and milk products are also discussed.

**Credits** 4

**Fee**

\$25.00

**Type**

Laboratory

**Prerequisites**

[AG132](#) or [AG133](#) and [AG240](#)