Expected Outcomes: Revised Muscle Foods Option

Students will become more knowledgeable and skilled and will be better prepared for placement in the meat industry with an emphasis on food safety.

Related typical general education outcomes:

1. Information Literacy
2. Analytical and Critical Reading
3. Ability to Critique Arguments
4. Ability to Construct Arguments
5. Ability to Solve Open-Ended Problems
6. Written Communication
7. Oral Communication
8. Informed and Engaged Citizenship
9. Scientific Literacy

Assessment methods

Method: Revised Muscle Foods Option

The recent loss of two Meat Science faculty (retirement and resignation) combined with: 1) an ever increasing emphasis within the meat industry on food safety, 2) relocation of the AU Food Science program from the College of Human Sciences to the College of Agriculture and 3) the recent establishment of the AU Food Safety Initiative prompted our faculty to rethink our entire Muscle Foods curriculum model and course offerings for both undergraduate and graduate students incorporating an increased emphasis on food safety.

Findings:

Meetings with livestock industry advisory groups revealed strong support for improving our meat science course offerings and a greater alignment of our Muscle Foods curriculum with other food safety initiatives on campus and throughout the meat industry. Likewise, based on group and individual student interviews, students majoring in our Muscle Foods Option desire a closer alignment with growing industry needs and more practical exposure to and experience with new and emerging industry technologies to enhance employment opportunities at graduation.

How did you use findings for improvement?

A new PhD faculty member with expertise in food microbiology has been hired, and she has already developed and is currently offering on a trial basis a new Special Topics course for both undergraduates and graduate students entitled, “Microbial Meat Safety and Rapid Detection Techniques.” Another new introductory course tentatively titled “Man and Food”, has been proposed, two existing courses are currently being modified, and a proposal has been presented to update the Muscle Foods Option curriculum model - all with a new focus on the safe
production and consumption of meat products. Our Study Travel course is being used more often to take students out to meat industry sites, and our student Meat Science Association has been re-organized into the new Collegiate Cattlemen’s and Cattlewomen’s Organization to bring out-of-class student activities closer in-line with the meat industry initiatives.

Additional comments:

Subjectively, students in our Muscle Foods option are excited about the recent upgrades to the program including new faculty, more industry field trips, more relevant student organization activities, etc.