

# Course Schedule - Fall 2005

## Animal Sciences

109 ***Meat Pricing and Preparation*** Credit: 2 hours.

(ANSCI 109) General approach to meat utilization with emphasis on selecting, grading, cutting, and pricing meat for the home, restaurant, and food service industry; includes laboratory. When appropriate, field trips are taken to area commercial establishments. See Class Schedule approximate cost.

Field Trips, when appropriate. Students must register for one lab and one lecture section.

| CRN   | Type       | Section | Time                | Days | Location                         | Instructor |
|-------|------------|---------|---------------------|------|----------------------------------|------------|
| 29837 | laboratory | AB1     | 01:00 PM - 02:50 PM | R    | room 120 Meat Science Laboratory | McKeith, F |
| 29839 | lecture    | AL1     | 01:00 PM - 01:50 PM | T    | room 120 Meat Science Laboratory | McKeith, F |