

COURSE DETAIL

PRINCIPLES OF MEAT SCIENCE

Country

Ireland

Host Institution

University College Dublin

Program(s)

University College Dublin

UCEAP Course Level

Upper Division

UCEAP Subject Area(s)

Agricultural Sciences

UCEAP Course Number

162

UCEAP Course Suffix**UCEAP Official Title**

PRINCIPLES OF MEAT SCIENCE

UCEAP Transcript Title

PRINCIPLES/MEAT SCI

UCEAP Quarter Units

5.00

UCEAP Semester Units

3.30

Course Description

This course is an introduction to meat science. The course covers meat in the context of the human diet, the structure and composition of meat, and meat quality attributes. The impact of pre-slaughter factors on carcass and meat composition and on the sensory and nutritional quality of meat are explored. The impact of post-mortem factors, including aging and packaging of meat, on meat quality attributes, particularly color, flavor and texture, are studied. Students learn how selected meat products are manufactured.

Language(s) of Instruction

English

Host Institution Course Number

FDSC30150

Host Institution Course Title

PRINCIPLES OF MEAT SCIENCE

Host Institution Campus

University College Dublin

Host Institution Faculty

Host Institution Degree

Host Institution Department

Agriculture & Food Science

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