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 Course Details
https://hub.ucd.ie/usis/!W_HU_MENU.P_PUBLISH?p_tag=MODULE&MODULE=FDSC30150&TERM...

Host Institution Campus
University College Dublin

Host Institution Faculty

Host Institution Degree

Host Institution Department
Agriculture & Food Science

Course Last Reviewed
2024-2025

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