

The Recent “Major” Edition to Animal Sciences

MEAT SCIENCE

Through the Meat Science Program, you will learn the underlying principles of biology, physiology, and nutrition that drive animal growth and the impact they have on meat quality. You will *connect scientific principles to the end-product through hands-on experiences*. Through courses, internships, research, and part-time student employment, you will gain practical experience and learn about:

- Life-cycle production and management across multiple species
- Live animal, carcass, and genetic assessment
- Cellular effects on animal growth and development
- Meat processing and branded meat products
- Critical factors influencing animal care and welfare
- Production of high-value, high-quality, fresh, and processed food
- Relationships between on-farm, packing, and retail segments of food animal production
- Food Safety/Food Microbiology



Meat Science Courses

- Introduction to Meat Science
- Harvest and Fabrication
- Processed Meats
- Advanced Meat Science
- Branded Meats; Niche Marketing
- Meat Carcass Evaluation
- Barbecue Science
- Food Animal Production and Processing Industry Tour
- Hazard Analysis Critical Control Points (HAACP)



Dr. Lyda Garcia - Extension (garcia.625@osu.edu)

Meat Laboratory Facility

The Meat Science Teaching Laboratory is a fully functioning and federally inspected meat processing facility. It is the site where most of the meat science classes and internship and research experiences take place. As a result, you will gain experience in:

- Techniques involved in harvesting and fabricating carcasses to retail cuts
- Making processed meat products like sausage, bratwurst, or jerky
- Product development
- Quality Assurance
- Facility inspection
- Equipment processes and management





Dr. Eric England – Research (england.146@osu.edu)

Did You Know?

Starting salary for Meat Science students is anywhere between \$40,000 and \$55,000!

There are currently more jobs in the meats industry than there are people to fill them, so many recent alumni find themselves in management positions within a relatively short period of time.



Dr. Lyda Garcia - Meat Judging (garcia.625@osu.edu)



Dr. Steve Moeller – Swine (moeller.29@osu.edu)

Careers

- Food Safety Inspection Service (FSIS)
- USDA Agricultural Marketing Service Grader (USDA-AMS)
- Product Development
- Quality Assurance
- Research
- Supervisor
- Import/Export Trade
- Extension / Outreach
- Etc...



Mr. Ron Cramer – Meat Laboratory Manager (cramer.216@osu.edu)

Many of our students find high-paying opportunities prior to graduation with large companies such as: Cargill, Smithfield, Wendy's, Sugar Creek Packaging, Beef Products Inc., Tyson, Boar's Head, and Buckhead Beef, to name a few.



Dr. Michael Cressman – Poultry & BBQ Science (cressman.2@osu.edu)

Opportunities as a Meat Science Major

- Internships – hands on experiences and training to develop interpersonal skills
- Undergraduate Research - Expand on your classroom studies through in-depth, hands-on experiences that will allow you to discover how research advances our understanding of animals. In addition, you will learn about the processes of experimental design, implementation, and analysis.
- Meat Judging Team Member - The meat judging program complements student education in agriculture through teaching how the final end product is evaluated, fabricated, and marketed. Meats team members are exposed first hand to numerous segments of the meats industry across the U.S.
- Meat Science Club Member / Officer - The Meat Science Club formed to promote the meat industry through educational and industrial experiences by means of interaction with professors, leaders of the industry, and future employers.

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Cathann Kress, Vice President for Agricultural Administration and Dean

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