SCHOOL OF AGRICULTURE

COURSE NUMBER: AGR 573 CREDIT HOURS: 3

I. TITLE:

Agricultural Processing Systems

II. CATALOG DESCRIPTION:

An analysis of systems and methods for harvesting, processing and storing agricultural products. Includes drying and curing principles, grinding, mixing, cleaning, sorting, material handling and structural environmental design.

*To receive graduate credit for this course, a student must be admitted to graduate studies prior to registering for the course.*

III. PURPOSE:

To make students aware of the various methods of processing used in the agricultural industry.

IV. COURSE OBJECTIVES:

The course is designed for students in Agriculture who have a need for knowledge on the action taken on the agricultural product after it is produced. The main objective is to understand the mechanics involved in harvesting, handling, storage and marketing of plant and animal products, and to retain quality of the product through these processes.

V. CONTENT OUTLINE:

A. Orientation and Importance of Agricultural Processing
B. Feed Grinding and Mixing
C. Milk Handling and Processing
D. Seed Cleaning and Grading Equipment
E. Fruit and Vegetable Processing Equipment
F. Egg, Poultry, and Meat Processing
G. Crop Drying and Storage
H. Refrigeration and Refrigerated Storage of Fruits and Vegetables
I. Other Processing Systems
VI. INSTRUCTIONAL ACTIVITIES:

A. Field trips to processing facilities
B. Labs
C. Audio
D. Video presentations

VII. FIELD AND CLINICAL EXPERIENCES:

Field trips to processing facilities

VIII. RESOURCES:

A. Textbooks and magazines on reserve
B. Resource personnel
C. Cooperative processors in the Ag. Industry
D. Technical data bulletins on reserve

IX. GRADING PROCEDURES:

90 - 100 = A
80 - 89 = B
70 - 79 = C
60 - 69 = D
Below 60 = E

Exams will be announced at least one week in advance of the test date. The final exam will be comprehensive. Any exam may be made up when missed providing there is a reasonable excuse. Quizzes over field trips to various agriculture processing facilities are possible. When appropriate, papers on various agriculture processes will be required. More is expected of graduate students and work will be assigned accordingly. Attendance on field trips is critical since most cannot be duplicated.

X. ATTENDANCE POLICY:

Please refer to the most current copy of the Murray State University’s Undergraduate Bulletin and Graduate Bulletin.

XI. ACADEMIC HONESTY POLICY:

(Adopted by the MSU Board of Regents)
Cheating, plagiarism (submitting another person’s material as one’s own), or doing work for another person which will receive academic credit are all impermissible. This includes the use of unauthorized books, notebooks, or other sources in order to secure or give help during an examination, the
unauthorized copying of examinations, assignments, reports, term papers, or the presentation on unacknowledged material as if it were the student’s own work. Disciplinary action may be taken beyond the academic discipline administered by the faculty member who teaches the course in which the cheating took place.

NOTE: The School of Agriculture Faculty have adopted and implemented an Academic Honesty Policy in addition to the University Honesty Policy, which can be found in the current Undergraduate Bulletin and Graduate Bulletin. The policy sets guidelines regarding acts of dishonesty and the procedure to follow should an event occur. It is each Agriculture student’s responsibility to obtain and read a copy of this document. The School’s Academic Honesty Policy can be obtained by asking for a copy from any Agriculture Faculty member or the Secretary.

XII. TEXT AND REFERENCES:

Not Required

XIII. PREREQUISITES:

None

XIV. STATEMENT OF AFFIRMATIVE ACTION AND EQUAL OPPORTUNITY: Murray State University does not discriminate on the basis of race, color, national origin, sex, religion, marital status, age, or disability in employment, admission, or the provision of services, educational programs and activities, and provides, upon request, reasonable accommodation including auxiliary aids and services necessary to afford individuals with disabilities an equal opportunity to participate in all programs and activities. For information regarding nondiscrimination policies contact the Office of Equal Opportunity, 270-762-3155.