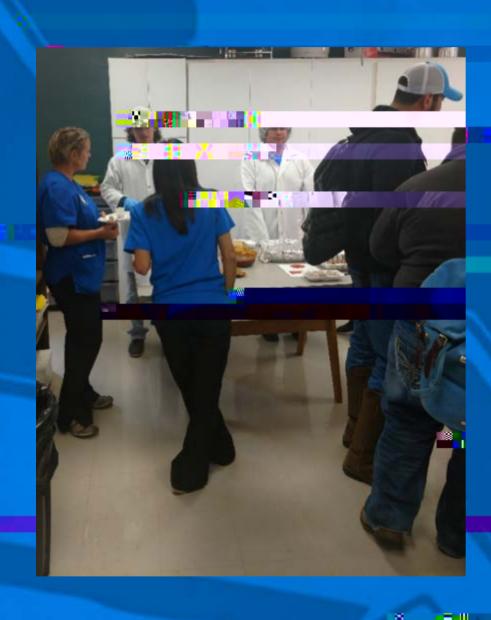


Processed Meats Product Show



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This fall, students in the Processed Meats course (ANSC 3390) were able to showcase what they learned in the course by developing a meat product, and marketing the product to consumers at a product show that was held in the Human Science building on campus. In the course there were 22 students divided into nine groups with each group creating a meat product. The products ranged from snack sticks, to sausages, to battered cheeseburger bites. Over the course of a lunch hour, there were 50 individuals who came to taste and evaluate the students' products.