



Tennessee Specific Industry Certification Animal Science Content Area Resource

This Tennessee Specific Industry Certification (TSIC) resource provides additional guidance as you prepare your veterinary and animal science instructional materials. The general knowledge and skills are provided as a guide for developing lessons and lab activities that lead to deeper understanding of content. The list of sample terms are just that, a list of sample terms that will be helpful to build each student's knowledge base for this content area.

General knowledge and skills for Overview and Technology

- **Explain the trends of consumer demands in the meat industry.**
- Identify the parts of the carcass according to the value of the cuts of meat.
- Explain impacts from real world issues developed or use of technology within the agricultural industry.
- Explain the purpose and impact of the Farm to Table movement.
- Identify the U.S. Quality and Yield Grades of meat
- Label the primal cuts for each species of livestock.
- Identify retail cuts of meat for each species.
- Explain the advantages and disadvantages of using animal biotechnology.
- Explain the process of using artificial insemination with different livestock species.
- Use industry records and data to select breeding stock to improve productive.
- Justify the use of using estrous synchronization in animals
- Explain the process and hormones used with estrous synchronization.

Sample terms associated with content area

- Adaptation
- And growth traits
- Antibiotic free food
- Antibiotics
- Artificial insemination
- Bacterial infections
- Birth weight EPD
- Birth weight Accuracy
- Boston butt
- Bovine Somatotropin (BST)
- Brisket
- Brood cow's
- Carcass
- Center for Veterinary Medicine (CVM)
- Centers for Disease Control and Prevention (CDCP)
- Choice
- Chops
- Chuck
- CIDR's
- Dairy Herd Improvement Association (DHIA)
- Donor animal
- Dressing percentage
- Electrolysis
- Embryo transfer
- Environmental Protection Agency (EPA)
- Estrogen
- Estrous synchronization
- Farm to table
- Food and Drug Administration (FDA)
- Flank
- Food market niches



Tennessee Specific Industry Certification Resource Topics and Terms

- Gel electrophoresis
- Genetic Modified Organisms (GMO)
- Genomic testing
- GMO free food
- Heterozygous dominant
- Heterozygous recessive
- Homozygous dominant
- Homozygous recessive
- Hormones
- Hot carcass weight
- Hydrolysis
- Jowl
- Label instructions
- Lamb leg roast
- Lean cuts
- Leg
- Live weight
- Locally grown food
- Loin
- Marbling
- Market hog
- Maternal traits
- Mutation
- Mutation
- Organic feeds
- Organic food
- Ovine
- Palpation
- Performance records
- Performance testing
- Phagocytosis
- Pig feet
- PRIDS
- Primal cuts
- Prime
- Production testing
- Progesterone
- Prostaglandin
- Quality Grade
- Rack
- Radio Frequency Identification (RFID)
- Recession
- Recessive alleles
- Recipient animal
- Rectum
- Resistant to antibiotics
- Rib
- Rib Roast
- Riblets
- Round
- Select
- Semen Collection
- Semen sexing
- Shank
- Shoulder
- Shoulder Roast
- Side
- Sirloin Chop
- Standard
- Testosterone
- Transmogrification
- Ultrasound
- USDA
- Utility
- Vagina
- Weaning weights
- Wholesale cut of meat
- Withdrawal times
- Yearling Weight Accuracy
- Yearling Weight EPD
- Yield grade