

# CUL 209 - BUTCHERY AND FABRICATION

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## Course Description

This course is designed to teach the student how to fabricate wholesale and restaurant cuts of beef, veal, lamb, pork, poultry, fish and seafood. Purchasing specifications and terminology will be a focus of the course. Proper receiving, handling, and storage of these center of the plate products will also be emphasized. Students will experience whole animal butchery and focus on total product utilization and sustainability throughout the process. Students will explore best practices for farming, fishing, and harvesting. Products prepared in class will be used for various retail and restaurant uses and for special events. Group 2 Course.

## Credit Hours

2

## Contact Hours

4

## Lab Hours

4

## Required Prerequisites

CUL 102, CUL 110, and CUL 111

## General Education Outcomes supported by this course

Quantitative Reasoning

## Course Learning Outcomes

### Knowledge:

- Define key concepts, terms, and relationships appropriate to the food service industry.
- Explain regulations for inspecting and grading meats, poultry and seafood outlined by the USDA, National Association of Meat Purveyors, and other governmental regulatory agencies.

### Application:

- Modify recipes to reflect the quantity needed for production.
- Demonstrate acceptable procedures when preparing potentially hazardous foods to include time/temperature principles.
- Demonstrate proficiency in using the appropriate tools and cooking techniques to achieve professional quality results in the modern food service industry.

### Integration:

- Integrate quality butchery and fabrication methods to achieve customer satisfaction.
- Connect the use of proper portion control and limited waste with business profitability.

### Human Dimension:

- Discuss and evaluate the importance of professional ethics as it applies to the food service industry.
- Evaluate different life experiences, temperaments, and talents and how these traits positively affect group work.

### Caring - Civic Learning:

- Recognize and demonstrate the importance of sustainable practices in a food service operation.
- Explore the impact of responsible environmental stewardship on our local food system.
- Reflect on the environmental and ethical impact of raising, harvesting, and producing animals for meat consumption.

### Learning How to Learn:

- Interpret and self-assess standardized recipes to create and improve upon various menu items.