

CUL 240 : BUTCHERY

Transcript title

Butchery

Credits

4

Grading mode

Standard letter grades

Total contact hours

80

Other hours

80

Prerequisites

CUL 170.

Course Description

Learn about the muscle and bone structure of beef, veal, pork, lamb, game, poultry and specialty meats; fabricate sub-primal and foodservice cuts; and apply tying and trussing methods. Introduction to meat inspection processes, quality and yield grading, costing and yield testing, purchasing specifications, and basic information concerning the farm-to-table trail. Discuss preferred cooking methods for all meats, proper knife selection, and butchery equipment. Sanitation and safety standards are emphasized throughout.

Course learning outcomes

1. Demonstrate the proper butchering/fabrication techniques of whole animals and primal cuts.
2. Explain proper methods of storing various proteins.
3. Identify primal and sub-primal cuts.
4. Explain the grading process for proteins.
5. Demonstrate proper equipment usage, safety, and sanitation in handling proteins.
6. Explain the value of a professional butchery in the culinary field.
7. Demonstrate the process of tying meat and trussing poultry.