

Milwaukee Area Technical College

CULART-124 Meat Identification and Fabrication

Course Outcome Summary

Course Information

Description This course introduces the student to the subject of meats and their application in food service operations, building a strong foundation that supports the principles to be learned in the cooking courses that follow. through lectures, demonstrations, hands-on activities and reviews, students learn about the muscle and bone structure of beef, veal, pork, lamb and poultry; fabrication methods for sub-primal and food service cuts; inspection and proper tying and trussing methods. Lectures introduce meat inspection, quality and yield grading, costing and yield testing, purchasing specifications, and basic information concerning the farm-to-table trail. Discussions include proper knife selection and butchery equipment with sanitation and safety standards stressed throughout. Current HACCP procedures and methods are used.

Total Credits 1

Types of Instruction

Instruction Type

Extended Lab

Credits/Hours

1cr/48hrs

To Apply for Credit for Prior Learning and Experience

- Students must submit a portfolio, resume, and letter(s) of work reference from their employer(s).
- The portfolio should include a narrative explanation of your knowledge of the course competencies.
- For more information contact the Culinary Arts Department Chairperson Paul Carrier – carrierp@matc.edu

Course Competencies

1. Perform basic fabrication tasks with meat, poultry and variety meats.

Linked Career Essentials

Effective Communication in Writing
 Effective Communication Through Speaking and Listening
 Effective Problem Solving
 Global Awareness
 Mathematical Competency
 Professionalism
 Technological Competency

Assessment Strategies

- 1.1. through lab assignments.
- 1.2. through practical exams.

Criteria

Your performance will be successful when:

- 1.1. you complete lab assignments as specified by the instructor.
- 1.2. you achieve a minimum 75% accuracy on practical exams.

Learning Objectives

- 1.a. Identify the primal and sub-primal cuts of various animals.
- 1.b. Fabricate chicken eights, airline breasts, leg and thigh.
- 1.c. Truss whole chicken.
- 1.d. Fabricate duck breast and thigh.
- 1.e. Fabricate boneless, netted turkey breast.
- 1.f. Fabricate pork boneless loin, tenderloin, bone-in and boneless chop, and stew meat.
- 1.g. Fabricate beef stew meat, ground chuck, hangar steak, Army style 109 rib, tenderloin, and short ribs.
- 1.h. Fabricate veal stew meat and scallopini.
- 1.i. Fabricate lamb French lamb rack.

2. Prepare various cuts for roasting, braising, stewing, saute and poaching.

Linked Career Essentials

Effective Communication in Writing
Effective Communication Through Speaking and Listening
Effective Problem Solving
Mathematical Competency
Technological Competency

Assessment Strategies

- 2.1. through lab assignments.
- 2.2. through practical exams.

Criteria

Your performance will be successful when:

- 2.1. you complete lab assignments as specified by the instructor.
- 2.2. you achieve a minimum 75% accuracy on practical exams.

Learning Objectives

- 2.a. Identify meat and poultry cuts appropriate for roasting.
- 2.b. Identify meat and poultry cuts appropriate for braising.
- 2.c. Identify meat and poultry cuts appropriate for stewing.
- 2.d. Identify meat and poultry cuts appropriate for sauteing.
- 2.e. Identify meat and poultry cuts appropriate for poaching.

3. Evaluate the use of conducted Butcher Yield Tests.

Linked Career Essentials

Effective Communication in Writing
Effective Communication Through Speaking and Listening
Effective Problem Solving
Mathematical Competency
Technological Competency

Assessment Strategies

- 3.1. through lab assignments.
- 3.2. through written assessments.

Criteria

Your performance will be successful when:

- 3.1. you complete lab assignments as specified by the instructor.
- 3.2. you achieve a minimum 75% accuracy on written assessments.

Learning Objectives

- 3.a. Describe the process of a butcher yield test.
- 3.b. Describe the relationship between yield and cost.
- 3.c. Describe the use of comparing the yield of different grades of meat and poultry.

4. Evaluate various methods in which food is preserved.

Linked Career Essentials

Effective Problem-Solving

Global Awareness

Technological Competency

Assessment Strategies

4.1. through written assessments.

4.2. through classroom participation.

Criteria

Your performance will be successful when:

4.1. you achieve a minimum 75% accuracy on written assessments.

4.2. you contribute to classroom discussion on the topic.

Learning Objectives

4.a. Describe the curing process and the qualities of the end product.

4.b. Describe the smoking process and the qualities of the end product.

4.c. Describe the pickling process and the qualities of the end product.

4.d. Describe the freeze-dried process and the qualities of the end product.

4.e. Describe the canning process and the qualities of the end product.

4.f. Compare the costs of various preservation methods.

5. Outline NAMP yield and quality grades.

Linked Career Essentials

Effective Communication in Writing

Effective Communication Through Speaking and Listening

Technological Competency

Assessment Strategies

5.1. through written assessments.

5.2. through classroom participation.

Criteria

Your performance will be successful when:

5.1. you achieve a minimum 75% accuracy on written assessments.

5.2. you contribute to classroom participation on the topic.

Learning Objectives

5.a. Describe the organization of the contents of the NAMP publication.

5.b. Describe benefits to the consumer of using NAMP.

5.c. Compare the cost/benefit ratios of various prefabricated meat cuts.

6. Explain Federal and State inspections and grading programs.

Linked Career Essentials

Effective Communication in Writing

Effective Communication Through Speaking and Listening

Assessment Strategies

6.1. through written assessments.

6.2. through classroom participation.

Criteria

Your performance will be successful when:

6.1. you achieve a minimum 75% accuracy on written assessments.

6.2. you contribute to classroom discussion on the topic.

Learning Objectives

6.a. Describe the Federal mandatory inspection program.

6.b. Identify inspection and grade stamps.

6.c. Describe the grading categories of meats.

7. Evaluate received goods to determine conformity with user specifications.

Linked Career Essentials

Effective Communication in Writing
Effective Communication Through Speaking and Listening
Effective Problem Solving

Assessment Strategies

- 7.1. through lab assignments.
- 7.2. through written assessments.

Criteria

Your performance will be successful when:

- 7.1. you complete lab assignments as specified by the instructor.
- 7.2. you achieve a minimum 75% accuracy on written assessments.

Learning Objectives

- 7.a. Define the term "specification".
- 7.b. Determine what meat specifications are desired for particular end uses.
- 7.c. Identify desired specifications in weight, fat trim, fat marbling, and cut.

8. Evaluate various meat cutting equipment used.

Linked Career Essentials

Effective Communication in Writing
Effective Communication Through Speaking and Listening
Effective Problem Solving
Technological Competency

Assessment Strategies

- 8.1. through lab assignments.
- 8.2. through written assessments.

Criteria

Your performance will be successful when:

- 8.1. you complete lab assignments as specified by the instructor.
- 8.2. you achieve a minimum 75% accuracy on written assessments.

Learning Objectives

- 8.a. Describe the uses of a scimitar.
- 8.b. Describe the uses of a meat saw.
- 8.c. Describe the uses of a band saw.
- 8.d. Describe the uses of a jet net.
- 8.e. Describe the uses of the patty machine.
- 8.f. Describe the use of wire mesh gloves.
- 8.g. Describe the uses of poultry shears.
- 8.h. Describe the uses of a cleaver.
- 8.i. Describe the uses of an electric knife sharpener.

9. Explore various trends in restaurant meat consumption.

Linked Career Essentials

Effective Communication in Writing
Effective Communication Through Speaking and Listening
Global Awareness

Assessment Strategies

- 9.1. through classroom participation.
- 9.2. through written assessments.

Criteria

Your performance will be successful when:

- 9.1. you contribute to classroom discussion on the topic.
- 9.2. you achieve a minimum 75% accuracy on written assessments.

Learning Objectives

- 9.a. Describe sources of information for dining trends.
- 9.b. Describe factors that influence dining trends.
- 9.c. Describe the effect trends have on production and cost for the producer, the chef and the consumer.

10. Evaluate aging of meats: wet-aging versus dry-aging.

Linked Career Essentials

Effective Communication in Writing
Effective Communication Through Speaking and Listening
Effective Problem Solving
Technological Competency

Assessment Strategies

- 10.1. through lab assignments.
- 10.2. through classroom participation.
- 10.3. through written assessments.

Criteria

Your performance will be successful when:

- 10.1. you complete lab assignments as specified by the instructor.
- 10.2. you contribute to classroom discussion on the topic.
- 10.3. you achieve a minimum 75% accuracy on written assessments.

Learning Objectives

- 10.a. Describe wet-aging of meats.
- 10.b. Describe dry-aging of meats.
- 10.c. Compare the taste of wet-aged to dry-aged meat.
- 10.d. Compare the production cost of wet-aged to dry-aged meat.
- 10.e. Compare the user cost of wet-aged to dry-aged meat.

11. Demonstrate basic HACCP sanitation procedures.

Linked Career Essentials

Effective Communication in Writing
Effective Communication Through Speaking and Listening
Effective Problem Solving
Professionalism
Technological Competency

Assessment Strategies

- 11.1. through lab assignments.
- 11.2. Written Objective Test

Criteria

Your performance will be successful when:

- 11.1. you complete lab assignments, adhering to HACCP guidelines.
- 11.2. Takes a test and passes 70% accuracy.

Learning Objectives

- 11.a. Demonstrate correct sanitation procedures related to food receiving.
- 11.b. Demonstrate correct sanitation procedures related to food storage.
- 11.c. Demonstrate correct sanitation procedures related to food preparation.
- 11.d. Demonstrate correct sanitation procedures related to food cooking.
- 11.e. Demonstrate correct sanitation procedures related to food holding.
- 11.f. Demonstrate correct sanitation procedures related to food cooling.
- 11.g. Demonstrate correct personal hygiene.