

**Course:** CULA 157 Meat Fabrication & Charcuterie  
**Department:** Culinary Arts  
**Course Description:** Meat Fabrication & Charcuterie

This course introduces the student to the meat structure and composition of beef, veal, lamb, and pork. Proper cutting techniques used to fabricate a variety of protein items are an integral part of this course using hands on production. Curing and smoking processes are taught along with other aspects of charcuterie. In addition, poultry, game, and seafood are also covered through lecture, demonstration and text. Two lecture and two laboratory hours per week. Prerequisite: CULA 140 Culinary Concepts

COURSE OUTCOMES	OUTCOMES ACTIVITIES	ASSESSMENT TOOLS
Upon successful completion of this course student should:	To achieve these outcomes students may engage in the following activities:	Student learning may be assessed by:
<p>1. Competently identify, fabricate and utilize a carcass of Beef:  Forequarter: Chuck, Rib, Brisket, Plate, &amp; Foreshank  Hindquarter: Short loin, Sirloin, Round, Flank  Offal: organ meats</p> <p>Verbally identify the 8 quality grades of Beef.</p> <p>Verbally identify the 5 yield grades of Beef.</p> <p>Physically identify the 3 top quality grades of beef due to their intramuscular fat ratio.</p> <p>State what is voluntary and mandatory in the selling and grading of meat.  (WC, OC, IL, CCT, IG)</p>	<p>Each week the students will complete their reading assignments from their text as well as additional canvas posted videos &amp; magazine article, PowerPoint relating to this facet of the food industry.</p> <p>Additional Videos will be viewed in class to enhance the students understanding of the meat industry, the breeds, and changes made through the creation of the United States Dept. of Agriculture (USDA).</p> <p>Through reading assignments, video, and PowerPoint, students are brought through the need for mandatory inspection, and voluntary quality and yield grading.</p> <p>Hands on fabrication of all the protein items needed for the upcoming weeks culinary classes are completed by the student. Proper handling and packaging is done to ensure a quality product.</p> <p>The proper use of Butchery tools for the task at hand is ongoing throughout the course.</p>	<p>Quiz is given at the completion of the text chapter.</p> <p>Weekly verbal and physical identification of what was fabricated each day is done by the students at the end of class.</p> <p>Tasting and Cooking processes used by the student is done on a weekly basis.</p> <p>Students must be able to convey why this cooking process was used for a specific cut and what other processes may also be used.</p>
<p>2. Competently identify, fabricate and utilize a carcass of Veal:  Foresaddle: Chuck/Shoulder, Rack, Breast &amp; Foreshank  Hindsaddle: Loin, Leg  (WC, OC, IL, CCT, IG)</p>	<p>Each week the students will complete their reading assignments from their text as well as additional canvas posted videos &amp; magazine articles relating to this facet of the food industry.</p> <p>Additional Videos will be viewed in class to enhance the students understanding of the meat industry.</p>	<p>Quiz is given at the completion of the text chapter.</p> <p>Weekly verbal and physical identification of what was fabricated each day is done by the students at the end of class.</p>

	<p>Hands on fabrication of all the protein items needed for the upcoming weeks culinary classes are completed by the student. Proper handling and packaging is done to ensure a quality product.</p>	<p>Tasting and Cooking processes used by the students is done on a weekly basis. Students must be able to convey why this cooking process was used for a specific cut and what other processes may also be used.</p>
<p>3. Competently identify, fabricate and utilize a carcass of Pork: Jowl, Picnic Shoulder, Boston Butt, Loin, Ham, Belly w/Spare Ribs, Hock, Feet (WC, OC, IL, CCT, IG)</p>	<p>Each week the students will complete their reading assignments from their text as well as additional canvas posted videos &amp; magazine articles relating to this facet of the food industry.</p> <p>Additional Videos will be viewed in class to enhance the students understanding of the meat industry.</p> <p>Hands on fabrication of all the protein items needed for the upcoming weeks culinary classes are completed by the student. Proper handling and packaging is done to ensure a quality product.</p>	<p>Quiz is given at the completion of the text chapter.</p> <p>Weekly verbal and physical identification of what was fabricated each day is done by the students at the end of class.</p> <p>Tasting and Cooking processes used by the students is done on a weekly basis. Students must be able to convey why this cooking process was used for a specific cut and what other processes may also be used.</p>
<p>4. Competently identify, fabricate and utilize a carcass of Lamb: Foresaddle: Shoulder, Rack, Breast &amp; Foreshank Hindsaddle: Loin, Leg (WC, OC, IL, CCT, IG)</p>	<p>Each week the students will complete their reading assignments from their text as well as additional canvas posted videos &amp; magazine articles relating to this facet of the food industry.</p> <p>Additional Videos will be viewed in class to enhance the students understanding of the meat industry.</p> <p>Hands on fabrication of all the protein items needed for the upcoming weeks culinary classes are completed by the student. Proper handling and packaging is done to ensure a quality product.</p>	<p>Quiz is given at the completion of the text chapter.</p> <p>Weekly verbal and physical identification of what was fabricated each day is done by the students at the end of class.</p> <p>Tasting and Cooking processes used by the students is done on a weekly basis. Students must be able to convey why this cooking process was used for a specific cut and what other processes may also be used.</p>
<p>5. Clearly state the terms used in the industry to identify fabricated cuts, best cooking methods for each cut and presentation of finished product. (WC, OC, IL, CCT, IG)</p>	<p>Fabricated “industry names” will be covered as students physically identify where on the carcass the cut has originated from and how it should be prepared to ensure customer satisfaction.</p> <p>Hands on cooking preparation will be done each week on a specific section or cut of the carcass. This will offer the student a visual, textural, and flavor testing</p>	<p>Students will identify and critique the section of meat that was prepared in class. Alternate ideas and choices in preparation will be asked of the student.</p> <p>Tasting and Cooking processes used by the students is done on a weekly basis. Students must be able to convey why this</p>

	ground for the use of such cuts or sections.	cooking process was used for a specific cut and what other processes may also be used.
6. Display the requirements needed during the handling of meats for food safety, kitchen safety, personal safety, and sanitation. (WC, OC, IL, CCT, IG)	Proper handling of meat items during fabrication will be done in each class to ensure food safety.  The proper tool for the job, handling of the tool, sanitation and safety precautions are covered in each class before fabrication begins.  Students are taught how to hold the tools properly to maintain the utmost level of safety in the class.	Weekly visual assessment is done by the instructor to ensure all food and personal safety procedures are followed.  Students are graded for safety as part of their professionalism grade.
7. Describe the three types of fat on a carcass and the role they play in the fabricated product. (WC, OC, IL, CCT, IG)	The 3 varieties of fat on each carcass covered in class is demonstrated through physical identification. The student is taught the usefulness of each type of fat and how the fat is a determining factor in the quality grading of meat.	Student must be able to physically identify the attributes for fat on the fabricated, prepared cut.
8. Fabricate/Prep Poultry and Seafood items: Including but not limited to: Cod, Haddock, Salmon, Clams, Oysters, Mussels, Scallops, Lobster, Whole Chicken, Turkey, Duck (WC, OC, IL, CCT, IG)	Hands on fabrication of Poultry is done in class as well as the filleting of fish items and cleaning and food prep of other seafood.  Safety is shown to the students to ensure the food and personal safety of preparing these items to ensure the healthiest final product for the customer.	Quiz is given at the completion of the text chapter.  Students will identify and critique the section of meat that was prepared in class. Alternate ideas and choices in preparation will be asked of the student.  Tasting and Cooking processes used by the students is done on a weekly basis. Students must be able to convey why this cooking process was used for a specific cut and what other processes may also be used.
9. Identify, by color and flavor, a variety of Game Meats and convey why they are considered such: Including but not limited to: Moose, Venison, Bison, (WC, OC, IL, CCT, IG)	Visual identification of game cuts will be done through the use of precut sections of the animal, the taste and textural qualities, and the cooking processes.	Quiz is given at the completion of the text chapter.  Students will identify and critique the section of meat that was prepared in class. Alternate ideas and choices in preparation will be asked of the student.

		Tasting and Cooking processes used by the students is done on a weekly basis. Students must be able to convey why this cooking process was used for a specific cut and what other processes may also be used.
10. Prepare and communicate the processes used for curing bacon in a variety of ways, creating a wide range of sausages, and how air and humidity affects the aging of charcuterie products. (WC, OC, IL, CCT, IG)	During the semester students will be preparing a variety of charcuterie items. This will introduce the student to the use of nitrates and their safety importance for usage, the result of the nitrates, and the full understanding of the curing and stuffing process.	Final products made by the students will be critiqued and review after the student conveys their opinion and reasoning for their flavor profile and process.

This course includes the following core competencies: Written Communication – WC; Quantitative Literacy - QL; Oral Communication – OC; Information Literacy – IL; Critical and Creative Thinking – CCT; Civic Engagement – CE; Integrative Learning – IG; Global Learning – GL

*(XXX, please choose what you think fits this course and place the corresponding core competency abbreviation next to the course outcome...ONLY in row one, Course Outcomes, Thanks!)*