

CUL 252.7 Course Outline as of Spring 2011**CATALOG INFORMATION**

Dept and Nbr: CUL 252.7 Title: MT, FSH, PLTRY ID & FAB

Full Title: Meat, Fish & Poultry Identification & Fabrication

Last Reviewed: 1/26/2004

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	0.50	Lecture Scheduled	0.50	8	Lecture Scheduled	4.00
Minimum	0.50	Lab Scheduled	1.50	8	Lab Scheduled	12.00
		Contact DHR	0		Contact DHR	0
		Contact Total	2.00		Contact Total	16.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 8.00

Total Student Learning Hours: 24.00

Title 5 Category: AA Degree Applicable

Grading: Grade Only

Repeatability: 00 - Two Repeats if Grade was D, F, NC, or NP

Also Listed As:

Formerly: CULT 252.7

Catalog Description:

A practical course focusing on the proper receiving, inspection, fabrication, and distribution of meats, poultry, fish, and shellfish. Includes further development of the student's knife skills. Sanitation, handling, and storage procedures are stressed.

Prerequisites/Corequisites:

Completion of or concurrent enrollment in CUL 250, CUL 250.1, CUL 252.3, AND CUL 253.1

Recommended Preparation:

Eligibility for ENGL 100 or ESL 100.

Limits on Enrollment:**Schedule of Classes Information:**

Description: A practical course focusing on the proper receiving, inspection, fabrication, and distribution of meats, poultry, fish, and shellfish. Includes further development of the student's knife skills. Sanitation, handling, and storage procedures are stressed. (Grade Only)

Prerequisites/Corequisites: Completion of or concurrent enrollment in CUL 250, CUL 250.1, CUL 252.3, AND CUL 253.1

Recommended: Eligibility for ENGL 100 or ESL 100.

Limits on Enrollment:

Transfer Credit:

Repeatability: Two Repeats if Grade was D, F, NC, or NP

ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:

AS Degree:	Area	Effective:	Inactive:
CSU GE:	Transfer Area	Effective:	Inactive:
IGETC:	Transfer Area	Effective:	Inactive:
CSU Transfer:		Effective:	Inactive:
UC Transfer:		Effective:	Inactive:

CID:

Certificate/Major Applicable:

Certificate Applicable Course

COURSE CONTENT

Outcomes and Objectives:

Upon successful completion of this course the student will be able to:

1. Identify various kinds, classes, and grades of meat and poultry.
2. Explain meat and poultry inspection and grading practices and distinguish between meat inspection and grading stamps.
3. Describe the structure and composition of meats and poultry.
4. Identify the primal, subprimal, and fabricated cuts of beef, veal, pork, and lamb.
5. Calculate butcher's yield test.
6. Utilize portion weigh specifications.
7. Fabricate cuts of meat and poultry and perform basic butchering tasks, employing knife skills and cuts appropriate to butchering.
8. List the most frequently used food service cuts of beef, veal, pork, and poultry.
9. Identify a variety of fish and shellfish.
10. Describe the structure and composition of fish and shellfish.
11. Fabricate a variety of fish and shellfish and prepare for cooking.
12. Demonstrate the basic cooking methods best suited for various cuts of meat, and for fish, poultry, and shellfish.
13. Utilize safe receiving, handling, and storage procedures to ensure sanitation and food safety.

Topics and Scope:

- I. Meat and Poultry Identification
 - A. Kinds
 - B. Classes
 - C. Grades
 - D. Inspection and grading practices

- 1. grades
- 2. stamps
 - a. inspection
 - b. grading
- E. Structure and composition
- F. Cuts
 - 1. beef
 - a. primal
 - b. subprimal
 - c. fabricated
 - 2. veal
 - a. primal
 - b. subprimal
 - c. fabricated
 - 3. pork
 - a. primal
 - b. subprimal
 - c. fabricated
 - 4. lamb
 - a. primal
 - b. subprimal
 - c. fabricated
- G. Butcher's yield test
- H. Portion weigh specification
- II. Basic Butchery and Fabrication Techniques
 - A. Meat
 - B. Poultry
- III. Fish and Shellfish Identification
 - A. Fish
 - 1. round
 - 2. flat
 - 3. freshwater
 - B. Shellfish
 - 1. mollusks
 - 2. crustaceans
 - 3. cephalopods
 - C. Structure and composition
 - 1. fish
 - 2. shellfish
- IV. Fish and shellfish fabrication techniques
- V. Meat, poultry, fish, and shellfish preparation and cooking methods
- VI. Proper receiving, handling, and storage procedures.

Assignment:

- 1. Meat, poultry, fish and shellfish identification worksheets.
- 2. Inspection, grading, and cuts worksheets.
- 3. Practice and performance demonstrations of basic butchering tasks.
- 4. Butcher's yield test calculations.
- 5. Meat, fish, poultry fabrication, preparation, and cooking.
- 6. Readings in assigned text, 5-10 pages per week.
- 7. Four to five quizzes, final objective and performance exam.

Methods of Evaluation/Basis of Grade:

Writing: Assessment tools that demonstrate writing skills and/or require students to select, organize and explain ideas in writing.

None, This is a degree applicable course but assessment tools based on writing are not included because problem solving assessments and skill demonstrations are more appropriate for this course.

Writing
0 - 0%

Problem Solving: Assessment tools, other than exams, that demonstrate competence in computational or non-computational problem solving skills.

Butcher's yield test calculations; worksheets.

Problem solving
10 - 20%

Skill Demonstrations: All skill-based and physical demonstrations used for assessment purposes including skill performance exams.

Class performances, Performance exams

Skill Demonstrations
40 - 70%

Exams: All forms of formal testing, other than skill performance exams.

Multiple choice, True/false, Matching items, Completion

Exams
15 - 25%

Other: Includes any assessment tools that do not logically fit into the above categories.

Attendance/Participation/Professionalism

Other Category
5 - 15%

Representative Textbooks and Materials:

On Cooking: A Textbook of Culinary Fundamentals. Labensky, Sarah R., and Alan M. Hause. New Jersey: Prentice Hall, 2002.
Instructor prepared materials.