

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:
Course Completion or Current Enrollment in CUL 252.3 (or CULT 252.3) and Course Completion or Current Enrollment in CUL 250.1 (or CULT 250.1) OR Course Completion or Current Enrollment in CUL 60 (or CULT 60)

Recommended Preparation:
Eligibility for ENGL 100A or ENGL 100.

Limits on Enrollment:

Schedule of Classes Information:
Description: A practical course focusing on the proper receiving, inspection, fabri- cation, 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: Course Completion or Current Enrollment in CUL 252.3 (or CULT

252.3) and Course Completion or Current Enrollment in CUL 250.1 (or CULT 250.1) OR
Course Completion or Current Enrollment in CUL 60 (or CULT 60)

Recommended: Eligibility for ENGL 100A or ENGL 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:

The student will:

1. Apply principles and proper procedures for sanitation and safe, hygienic food handling.
2. Develop additional knife handling techniques and motor skills.
3. Demonstrate knife cuts appropriate to butchering.
4. Identify various kinds and classes of meat and poultry.
5. List the major grades of meat and poultry.
6. Distinguish between meat inspection and grading stamps.
7. Calculate butcher's yield test.
8. List portion weigh specifications.
9. Describe the structure and composition of meats and poultry.
10. Explain meat and poultry inspection and grading practices.
11. Identify the primal, subprimal, and fabricated cuts of beef, veal, pork, and lamb.
12. Fabricate cuts of meat and poultry and perform basic butchering tasks.
13. List the most frequently used food service cuts of beef, veal, pork, and poultry.
14. Describe the structure and composition of fish and shellfish.
15. Identify a variety of fish and shellfish.
16. Fabricate a variety of fish and shellfish.
17. Prepare fish and shellfish for cooking.
18. Demonstrate the basic cooking methods best suited for various cuts of meat, and for fish, poultry, and shellfish.
19. Explain safe receiving, handling, and storage procedures.

Topics and Scope:

1. Further development of knife handling and motor skills.
2. Meat, poultry and fish identification.
3. Basic butchery and meat fabrication techniques.
4. Fish and shellfish fabrication techniques.
5. Meat, poultry, fish, and shellfish preparation cooking methods.
6. Proper receiving, handling, and storage procedures.
7. Speed and precision.

Assignment:

1. Practice and demonstrate knife skills.
2. Identify meat, poultry, fish and shellfish.
3. Demonstrate and practice basic butchery and fabrication techniques.

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.

Lab reports

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 - 10%

Representative Textbooks and Materials:

On Cooking: A Textbook of Culinary Fundamentals. Labensky, Sarah R., and Alan M. Hause. New Jersey: Prentice Hall, 1999.

The Meat Buyers Guide. Tuscon, AZ: National Association of Meat and Purveyors, 1992.

Instructor prepared recipes and handouts.