



Syllabus

CUL 135 Meat and Seafood Cutting and Identification

General Information

Date May 16th, 2019

Author Patrick Rae

Department Business

Course Prefix CUL

Course Number 135

Course Title Meat and Seafood Cutting and Identification

Course Information

Catalog Description This course will allow students to understand the USDA grading system for quality and yield, further enhance knife skills and practice different fabrication skills. Students will prepare sausage, ground beef, stew meat, and fabricate ducks, chickens, and both flat and round fish. Students will also learn various techniques for preparing these items.

Credit Hours 1

Lecture Contact Hours 0

Lab Contact Hours 2

Other Contact Hours 0

Grading Scheme Letter

Prerequisites

None

Co-requisites

None

First Year Experience/Capstone Designation

This course DOES NOT satisfy the outcomes applicable for status as a FYE or Capstone.

SUNY General Education

This course is designated as satisfying a requirement in the following SUNY Gen Ed category

None

FLCC Values

Institutional Learning Outcomes Addressed by the Course

None

Course Learning Outcomes

Course Learning Outcomes

1. Demonstrate safe use, care, and storage of cutting equipment, grinders, sausage makers and vacuum sealing machines, and proper sanitation techniques
2. Produce properly executed edible sausages and brined products using a variety of common foodservice production mediums
3. Produce a retail custom cut order for paying public guests taking production from un-cut-to cut to trimmed to package to weighed to labeled

Outline of Topics Covered

Beef fabrication

Rib subprimal

Tenderloin

Sirloin

Duck

Chicken

Fish

Flat Fish: Flounder and Sole

Round Fish: Salmon and Talapia

Program Affiliation

This course is not required as a core course in any programs.