South Central College

CULN 1105  Butchery

Course Outcome Summary

Course Information

Description
This course covers the identification and preparation techniques of various cuts and grades of meats, poultry, fish/shellfish, and game meats. This course will also teach the processing (butchering) and the storage of fresh meats and the operation and cleaning of meat processing equipment. (Pre- or Corequisite: CULN 1101)

Total Credits 4
Total Hours 96

Types of Instruction

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Pre/Corequisites
CULN 1101

Institutional Core Competencies

Civic Engagement and Social Responsibility - Students will be able to demonstrate the ability to engage in the social responsibilities expected of a community member.

Critical and Creative Thinking - Students will be able to demonstrate purposeful thinking with the goal of using a creative process for developing and building upon ideas and/or the goal of using a critical process for the analyzing and evaluating of ideas.

Cultural Competence - Students will be able to demonstrate an attitude of personal curiosity, a rising knowledge of cultures, and an evolving range of skills for living and working among others with other worldviews and ways of life.

Course Competencies

1. Apply sanitary food handling procedures

Learning Objectives
Display proper personal hygiene
Sanitize kitchen facilities
Perform sanitary food handling
2. Operate commercial meat processing equipment
   Learning Objectives
   Operate meat processing equipment
   Clean/sanitize meat processing equipment

3. Identify meat/poultry processing utensils and their uses
   Learning Objectives
   Use tenderizing tools
   Use fabricating knives

4. Demonstrate beef/veal cutting of wholesale cuts
   Learning Objectives
   Process beef and veal wholesale cuts
   Prepare moist heat beef/veal dish
   Prepare dry heat beef/veal dish

5. Identify lamb wholesale cuts
   Learning Objectives
   Process wholesale lamb cuts
   Prepare moist heat lamb dish
   Prepare dry heat lamb dish

6. Demonstrate cutting pork wholesale cuts
   Learning Objectives
   Process (fabricate, cube, and grind) wholesale pork cuts
   Prepare moist heat pork dish
   Prepare dry heat pork dish

7. Identify all cuts of poultry, beef, seafood and pork
   Learning Objectives
   Process (fabricate, debone) game birds
   Prepare moist heat game bird dish
   Prepare dry heat game bird dish

8. Identify 6 classes of poultry
   Learning Objectives
   Process (debone, cube, grind) poultry
   Prepare moist heat poultry dish
   Prepare dry heat poultry dish

9. Identify fin fish and shellfish
   Learning Objectives
   Process (filet, fabricate) fin fish
   Prepare moist heat fin fish dish
   Prepare dry heat fin fish dish

10. Demonstrate how to clean fin fish and shellfish
    Learning Objectives
    Process (fabricate, devein, clean) shellfish
    Prepare moist heat shellfish dish
    Prepare dry heat shellfish dish

11. Demonstrate red meat/poultry/seafood storage methods and temperatures
    Learning Objectives
    Package and store red meats
12. **Demonstrate maintenance and cleaning procedures for commercial meat processing equipment**

   Learning Objectives
   Clean/sanitize meat band saw
   Clean/sanitize meat cuber

13. **Apply different cooking methods with all meat and seafood that has been processed**

   Learning Objectives
   Demonstrate different cooking methods of seafood
   Demonstrate different cooking methods of processed meats

**SCC Accessibility Statement**

South Central College strives to make all learning experiences as accessible as possible. If you have a disability and need accommodations for access to this class, contact the Academic Support Center to request and discuss accommodations. North Mankato: Room B-132, (507) 389-7222; Faribault: Room A-116, (507) 332-7222.

Additional information and forms can be found at: [www.southcentral.edu/disability](http://www.southcentral.edu/disability)

This material can be made available in alternative formats by contacting the Academic Support Center at 507-389-7222.