



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

Instruction Type	Credits/Hours
Lecture	2/32
Lab	2/64

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 shell fish

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

Package and store poultry
Package and store fresh seafood

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

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