

Day 1: Introduction, Syllabus Review, Butchery Safety Procedures, Chicken Fabrication, Yield Test, Aging

- **Learning Objectives**
 - Students will learn and understand the USDA classifications for poultry
 - Describing the classifications of chicken, turkey and duck
 - Students will learn the basic 8 and 10 cut for chicken
 - Students will learn about the different contrasts of foie gras
- **Prerequisites**
 - Rouxbe Unit 2
 - Rouxbe Unit 3
- **Lecture**
 - Wiley Chapter 17 Understanding Poultry and Game Birds
 - Rouxbe Task 149
 - Rouxbe Task 150
- **Demonstration**
 - Chicken 8 cut, 10 cut, Supreme or airline breast, Bone in Chicken Breast
- **Competency-Based Applied Learning Activity**
 - Chicken 8 cut, 10 cut, Disjointing, Drummette, Flat, Tip
- **Reading / Homework Assignment**
 - Rouxbe Task 153
 - Rouxbe Task 154
 - Wiley Chapter 17 (page 535)
 - Key points for review
 - Terms for review
 - Questions for discussion
- **Assessment**
 - Rouxbe Unit 2
 - Rouxbe Unit 3
 - Rouxbe Task 148

Day 2: Chicken Fabrication Techniques

- **Learning Objectives**
 - Students will learn and understand the USDA classifications for poultry
 - Describing the classifications of chicken, turkey and duck
 - Students will learn advanced cuts for chicken
- **Lecture**
 - Rouxbe Task 155
- **Demonstration**
 - Trussing a chicken, Disjointing, Drummette, Flat, Tip, “Lolly Pop”, Bone in Chicken Breast, “Spatchcock”, deboning for Galantine and Ballotine procedure
- **Competency-Based Applied Learning Activity**
 - Trussing a chicken, Disjointing, Drummette, Flat, Tip, “Lolly Pop”, Bone in Chicken Breast, “Spatchcock”, deboning for Galantine procedure
- **Reading / Homework Assignment**

Wiley Chapter 15 (page 452-454)

- **Assessment**
Rouxbe Task 152 Live Graded Break Down a chicken

Day 3: Duck Fabrication Techniques

- **Learning Objectives**
 - Students will learn and understand the USDA classifications for poultry
 - Describing the classifications of chicken, turkey and duck
 - Students will learn how to dry cure
 - Students will learn and understand the confit procedure
 - Students will learn and understand proper measuring procedures for curing applications
 - Students will learn how to identify individual preservation methods
- **Lecture**
Deboning a Duck, Curing Duck Pastrami, Confit procedure
- **Demonstration**
Deboning a Duck
- **Competency-Based Applied Learning Activity**
Deboning procedure for Duck, dry-curing, Confit procedure- applied preservation methods
- **Reading / Homework Assignment**
Wiley Chapter 15 (page 481-482)
<http://www.meatsandsausages.com/sausage-making/curing/methods> Blackboard
-Key points for review
-Terms for review
-Questions for discussion
- **Assessment**
Quiz about Chapter 15 Blackboard

Day 4: Rabbit Fabrication Techniques

- **Learning Objectives**
 - Students will learn and understand the USDA classifications for Game
 - Understanding the difference between Hare and Rabbit
 - Students will learn how to debone and fabricate rabbit
 - Students will learn how marinate and vacuum seal meat products
- **Lecture**
Game meat
- **Demonstration**
Deboning and fabricating Rabbit
- **Competency-Based Applied Learning Activity**
Deboning Rabbit
- **Reading / Homework Assignment**
Wiley Chapter 15 (page 460 – Primal wholesale lamb meat cuts)
- **Assessment**
Quiz about game meat Blackboard

Day 5: Field Trip: Farm-Butcher Shop

- **Learning Objectives**
 - Students will learn and understand the USDA classifications for Sheep, Goat
 - Understanding the difference between Lamb, Sheep, Mutton
 - Students will learn how to debone and fabricate Lamb
- **Lecture**

Market forms of Lamb, primal and fabricated cuts of lamb, Inspection and quality grades of lamb
- **Demonstration**

Deboning a Lamb
- **Competency-Based Applied Learning Activity**

Identifying different cuts of lamb and their use in the kitchen
- **Reading / Homework Assignment**

Introduction to course meat sausages Chapter 27 Sausages (page 835-842)

 - Key points for review
 - Terms for review
 - Questions for discussion
- **Assessment**

Quiz in Blackboard

Day 6: Lamb Fabrication Techniques

- **Learning Objectives**
 - Students will learn and understand the USDA inspection for pork
 - Students will learn how to debone and fabricate pork
 - Understand market forms of pork, primal cuts and their uses in the kitchen and butchery
 - Learning about organic and animal welfare approved operations
 - Sustainability in the butchery
- **Lecture**

<https://www.youtube.com/watch?v=JtnsZ2JaKso>
Wiley Chapter 15 (page 460-461)
- **Demonstration**

Deboning a Pig
- **Competency-Based Applied Learning Activity**

Deboning a pig and fabricating the primal cuts for retail or use in the butchery
- **Reading / Homework Assignment**

Chapter 28 Pates, Terrines, and other cold foods
- **Assessment**

Quiz in Blackboard
Essay about Curing and Food preservation

Day 7: Raw Sausage and Terrine Preparation Techniques

- **Learning Objectives**
 - Students will learn how to produce Coarse meat sausages and Forcemeat based sausages
 - Learning and understanding of meat emulsification
 - Proper fiving of casing and procedures to twist sausages
 - Basic understanding of Salami production, use of bacteria for meat fermentation and mold for flavor and protection
- **Lecture**

Curing, Fermentation and sausage making

- **Demonstration**
Twisting sausages, prevention of air in the casing, emulsification of meat
- **Competency-Based Applied Learning Activity**
Twisting sausages, prevention of air in the casing, emulsification of meat
- **Reading / Homework Assignment**
Chapter 28 Pates, Terrines, and other cold foods
-Key points for review
-Terms for review
-Questions for discussion
- **Assessment**
Quiz in Blackboard

Day 8: Pork Fabrication Techniques

- **Learning Objectives**
 - Understanding the difference between local butcher stores and supermarket meat departments
 - Identifying primal cuts in retail operations
 - Understanding the importance of value added items
- **Lecture**
Retail Operations
- **Demonstration**
Meat retail show cases
- **Competency-Based Applied Learning Activity**
Identify primal cuts and their application in retail settings
- **Reading / Homework Assignment**
Rouxbe Unit 12
Chapter 19 Understanding Fish and Shellfish
-Key points for review
-Terms for review
-Questions for discussion
- **Assessment**
Quiz Blackboard

Day 9: Field Trip: Beef Farm

- **Learning Objectives**
 - Students will learn and understand the USDA inspection for Fish
 - Students will be able to identify the difference between fresh and sea water and flat and round fish
 - Learning proper storing procedures for fish and seafood
 - Learn to de-scale and proper deboning of fish
- **Lecture**
Video Lesson Task 162
- **Demonstration**
Filleting round fish
- **Competency-Based Applied Learning Activity**
Students learn to work with fish, filleting and proper preparation for cooking
- **Reading / Homework Assignment**
Rouxbe Unit 12

Chapter 19 Understanding Fish and Shellfish

- Key points for review
 - Terms for review
 - Questions for discussion
- Rouxbe Task 166-177

Day 10: Beef Fabrication Techniques

- **Learning Objectives**
 - Students will learn and understand the market forms for Shellfish
 - Students will be able to identify different forms of shellfish
- **Lecture**
 - https://www.youtube.com/watch?v=ht_LFWySHLc
 - <https://www.youtube.com/watch?v=2wNsJ8uUQKE>
- **Demonstration**

Proper handling of shellfish
- **Competency-Based Applied Learning Activity**

Students work with different kinds of shellfish and learn how to handle them
- **Reading / Homework Assignment**

Rouxbe Task 137-138
Chapter 15 Wiley (page 458-459)
- **Assessment**

Quiz in Blackboard

Day 11: Beef Fabrication Techniques Continued

- **Learning Objectives**
 - Students will learn and understand the USDA inspection for Beef
 - Students will be able to identify primal cuts of beef
 - Learning proper storing and aging procedures for beef
- **Lecture-**
- <https://www.youtube.com/watch?v=WvOzwoMKzH4>
- **Demonstration**

Deboning a beef
- **Competency-Based Applied Learning Activity**

Deboning and identifying primal of beef
- **Reading / Homework Assignment**

Chapter 14 Barbecuing (page 420-422)
- **Assessment**

Quiz Blackboard
Essay

Day 12: Round Fish Fabrication Techniques and Chaud-Froid

- **Learning Objectives**
 - Students will learn the basic principles of barbecuing
 - Understand the importance of fire and smoke control used in barbecuing
 - Identifying proper cuts for barbecuing

- **Lecture**

<https://www.bing.com/videos/search?q=Whole+Hog+Rotisserie&&view=detail&mid=40CF028B6B5915C5C6D440CF028B6B5915C5C6D4&FORM=VRDGAR>

<https://www.bing.com/videos/search?q=Whole+Hog+Rotisserie&&view=detail&mid=00254D07C7FE133772D900254D07C7FE133772D9&rvsmid=40CF028B6B5915C5C6D440CF028B6B5915C5C6D4&FORM=VDQVAP>

<https://www.bing.com/videos/search?q=Whole+Hog+Rotisserie&&view=detail&mid=C9FB8D93210EDEED2FE2&&FORM=VDRVRV>

<https://www.bing.com/videos/search?q=Ox+rotisserie&&view=detail&mid=26A02BE5C3E9542FCAEF26A02BE5C3E9542FCAEF&&FORM=VDRVRV>

- **Demonstration**

Spice Rubs

- **Competency-Based Applied Learning Activity**

Students will learn how to BBQ different meats

- **Reading / Homework Assignment**

Preparation for Final

- **Assessment**

Quiz Blackboard

Day 13: Flat Fish Fabrication Techniques / Crustaceans and Mousseline Preparation

- **Learning Objectives**

- Learning the proper procedure to make aspic
- Production of Pate, Pates en croute and Terrine
- Learning the use of Glazes and Chaud froid

- **Lecture**

<https://www.bing.com/videos/search?q=Aspic+competition&&view=detail&mid=45AE5469375B4E142CB145AE5469375B4E142CB1&&FORM=VDRVRV>

- **Demonstration**

Making Pate de Champagne

- **Competency-Based Applied Learning Activity**

Producing Pate, Terrine and glazing procedure

- **Reading / Homework Assignment**

Preparation for Finals

- **Assessment**

Quiz Blackboard

Day 14: Handling of Mollusks and Cephalopods

- **Learning Objectives**

- Learning about platters, buffet presentations
- Fruit and vegetable sculptures

- **Lecture**

<https://www.bing.com/videos/search?q=Garde+Manger+presentation&&view=detail&mid=93FC2944E1EB1C5D9B7E93FC2944E1EB1C5D9B7E&&FORM=VDRVRV>

- **Demonstration**

Creating a garde manger platter

- **Competency-Based Applied Learning Activity**
Learning to produce garde manger platter
- **Reading / Homework Assignment**
Preparation for finals
- **Assessment**
Quiz Blackboard
Practical Test Platter Presentation

Day 15: Final / Practical Exam

- **Assessment**
Practical Examination, Written Examination, Student Final Presentations