



MERCER
COUNTY COMMUNITY COLLEGE

COURSE OUTLINE

Course Number	Course Title	Credits
HOS 231	Meat, Poultry and Fish Fabrication	1
Hours: Lecture/Lab/Other	Co- or Pre-requisite	Implementation Semester & Year
0/2/0	HOS 118, HOS 101	Fall 2022

Catalog description:

Addresses the fundamentals of purchasing specifications; receiving, handling, and storing meat and seafood; plus techniques for fabricating cuts for professional kitchens

General Education

Category:
Not GenEd

Course coordinator:

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Required texts & Other materials: :

No textbook required

Course Student Learning Outcomes (SLO):

Upon successful completion of this course the student will be able to:

1. Use industry standards in the safe and sanitary practices of preparing, handling, and storing of all food products and recognize wholesome and safe food products. [Supports ILGs # 1, 2, 3, 11; PLOs # 1, 5, 4]
2. Handle all equipment in a safe, sanitary and efficient manner from pre-preparation to preparation, serving and finally cleaning and storing. [Supports ILGs # 3, 11; PLOs # 1, 5]
3. Demonstrate an understanding the cooking methods and skills necessary for basic food preparation. [Supports ILGs # 1, 2, 3, 11; PLOs # 5, 6]
4. Become familiar with food product and the effects of ingredients on the finished culinary dish. [Supports ILGs # 1, 2, 3, 11; PLOs # 5, 6]
5. Be able to evaluate foods in terms of flavor, aroma, appearance, texture, and presentation. [Supports ILGs # 1, 2, 3, 11; PLOs # 5, 6, 8]
6. Recognize recipes as a model for further development and adaptation including substitutions and quantities. [Supports ILGs # 1, 2, 3, 11; PLOs # 4, 6]

Course-specific Institutional Learning Goals (ILG):

Institutional Learning Goal 1. Written and Oral Communication in English. Students will communicate effectively in both speech and writing.

Institutional Learning Goal 2. Mathematics. Students will use appropriate mathematical and statistical concepts and operations to interpret data and to solve problems.

Institutional Learning Goal 3. Science. Students will use the scientific method of inquiry, through the acquisition of scientific knowledge.

Institutional Learning Goal 11. Critical Thinking: Students will use critical thinking skills understand, analyze, or apply information or solve problems.

Program Learning Outcomes for Culinary Arts

- 1, Apply safe and sanitary practices within any food production department compliant with laws and safety regulations.
4. Develop professional written and verbal communication and computational skills related specifically to hospitality.
5. Demonstrate proficiency in a variety of professionally recognized culinary / pastry skills / techniques.
6. Apply practical culinary / pastry techniques that stress creativity and innovation with respect to flavor and texture in food production
8. Create and critique high-quality food products with artistic designs.

Units of study in detail – Unit Student Learning Outcomes:

Units of study in detail.

Unit I Meats, Poultry, and Fish [Supports Course SLOs # 1, 2, 4, 6]

The student will be able to...

- Evaluate market forms of product available and perform analysis based upon labor, costs, available storage, and volume required.
- Classify meats into proper categories and identify proper storage techniques for maximum quality.
- Cost out recipes based upon proper market form and grade of products and adapt recipes for further development including substitutions.

Unit II Meat and Poultry Fabrication [Supports Course SLOs # 1, 2, 3, 4, 5, 6]

The student will be able to...

- Recognize precise specifications for purchasing of meat and poultry.
- Identify and fabricate meats including beef, veal, lamb, and game meats from subprimal cuts to fabricated cuts.
- Fabricate and conduct yield test on fresh product.
- Demonstrate working knowledge of proper sanitation and storage of various market forms of product for meats, and poultry.
- Identify grades of meats based upon appearance and how to tenderize product in controlled manner through wet- and dry-aged products.

- Evaluate compare and contrast cooked product
- Demonstrate proper knife skills and techniques while fabricating various fresh products.

Unit III Fish Fabrication [Supports Course SLOs # 1, 2, 4, 5, 6]

The student will be able to...

- Recognize precise specifications for purchasing of fish and shellfish.
- Fabricate whole fish to include both round and flat fish properly.
- Identify and fabricate fresh crustacean and shellfish in a safe sanitary manner.
- Recognize the most common variety of finfish in American food service.
- Evaluate compare and contrast cooked product

Unit IV Menu Budgeting [Supports Course SLOs # 6]

The student will be able to...

- Analyze a given menu and demonstrate the ability to create a product list that falls with the given parameters of labor hours, storage capacity, product availability, and costs

Evaluation of student learning:

Performance during lab class	60%
Quiz Average	10%
Fabrication budget project	20%
Final practical exam	10%