



COURSE SYLLABUS

Course Name

MEAT IDENTIFICATION AND PROCESSING

Course Number

IFWA 1319

1 - 7 - 3

Lecture - Lab - Credit

Prerequisites

Sanitation & Safety

Professional Cooking & Meal Service

This syllabus has been reviewed and is current on the date indicated.

Prepared By

Date

Kayleen Moon

6/3/13

Reviewed By

Shinobu Rowe

6/3/2013

Division Director/Designee

Date

I. Instructor Information

Name: Kayleen Moon

Phone: 325-670-9240

Campus Office: T&P

email: kayleen.moon@tstc.edu

Office Hours: By Appointment

Advisement Hours: By Appointment

Department Chair: Shinobu Rowe

Chair email: shinobu.rowe@tstc.edu

II. Class Times, Location

T&P Building 901 N First Street Abilene, Texas 79601

LAB 4TAP 123 5:30 PM – 9:25 PM 8/26/2013 – 12/6/2013

III. Industrial Food Service (IFS) Program Outcomes

1. The student will be ServSafe Certified and have obtained the knowledge to gain employment in restaurants as line cooks, head cooks, and industrial food preparers or anywhere large quantities of food is prepared.
2. The student will be knowledgeable in areas of basic food preparation, tool and equipment handling, and cooking methods.
3. The student will be able to maintain and demonstrate quality work ethics throughout the program.

IV. Course Description & Introduction

A study of the identification and characteristics of wholesale and retail cuts of meat; hotel, restaurant, and institutional cuts of meat; U.S.D.A. quality grades; quality control; and the Federal Meat Inspection Regulation

V. Learning Outcomes:

The student will describe the composition and structure of meats; define terms related to meat specifications; identify primal (wholesale) cuts of meat; select fabricated cuts; explain the aging, smoking, and curing of meats; describe various cooking methods of meats and degree of doneness; and truss, cut up, and carve meats, fish and poultry.

VI. Assessment Methods & Grading Policy

40% Daily Participation Grade*

30% Assignments, Journals, Quizzes

30% Final/Practical

***Daily Participation Grade breakdown 10 points**

2 pts Following Instructions

2 pts Work Ethics

2 pts Team Work

2 pts Skills/Final Product

2 pts Sanitation

Homework Assignments/Quizzes

Assignments must be turned in on time and may be submitted electronically via the email provided on this syllabus, or as otherwise requested by instructor. Assignments must have Your name, date, and course title. Late assignments will not be accepted. Assignments will vary and will be assigned by Chef Instructor.

Quizzes will be given during class at Chef Instructor's discretion. .

Journals must be completed daily and submitted at the end of each week via Moodle.

Written Final and Practical:

Written Final will be a written test deriving of question from all material covered in class including lecture and notes provided by Chef Instructor as well as reports and presentations by students.

Final Practical will be a hands-on skills and cooking exercise.

VII. Textbook/Reference Materials

“On Cooking” 5th Edition “by Sarah R. Labensky and Alan M. Hause

VIII. Additional Resources & Supplies

Optional resources available in instructor's office: Food Lover's Companion, Meat Buyers Guide, Poultry Buyers Guide, Seafood Handbook,

Uniform is to be worn daily as outlined in Culinary Handbook, and must include clean white apron and knife kit for all lab classes.

IX. Class Participation Policy Student Conduct

Students must adhere to all guidelines outlined in the TSTC Student Handbook as well as the Culinary Handbook.

X. Safety

- Campus building occupants are required to evacuate buildings when a fire alarm activates. Alarm activation or announcement requires exiting and assembling outside.
- Familiarize yourself with all exit doors of each classroom and building you may occupy while receiving instructions. The nearest exit door may not be the door you used when entering the building.
- Students requiring evacuation assistance should inform the instructor during the first week of class.
- In the event of evacuation, follow the faculty's or class instructor's instructions.
- **Do Not** re-enter a building unless given instructions by the Fire Department, Campus/Local Police, or Fire Prevention Services.

XI. Special Needs

If you have a condition, such as a physical or mental disability, which will make it difficult for you to carry out the work as outlined, or which will require extra time on examinations, please notify the Counseling and Testing Office during the first week of the course so that appropriate arrangements can be made.

XII. Course Schedule

UNIT 1: Chicken & Other Poultry, Unit 1 Quiz
UNIT 2: Beef, Veal & Pork, Unit 2 Quiz
UNIT 3: Lamb & Game Meats, Unit 3 Quiz
UNIT 4: Offals, Unit 4 Quiz
UNIT 5: Fish, round & flat, Unit 5 Quiz
UNIT 6: Shellfish, Unit 6 Quiz
UNIT 7: Cutting for Profit, Unit 7 Quiz
UNIT 8: Written Exam & Practical Evaluation

XIII. Instructor CV: Kayleen Moon

Professional Experience

From fast food to fine dining, I have spent 22 years in the culinary industry working all aspects of the restaurant (cashier, server, bartender, cook, dishwasher, trainer, sous chef, garde manger, assistant manager).

Education

AAS in Culinary Arts-The Cooking and Hospitality Institute of Chicago, Le Cordon Bleu

Student Acknowledgement:

This is to acknowledge that I have received a copy of the syllabus for the course IFWA 1319

Meat Identification and Processing. I understand that it is my responsibility to read and understand the syllabus and to abide by the guidelines presented therein.

Student Printed Name

Signature

Date