



STARK STATE COLLEGE

GENERAL SYLLABUS

Course Information

Course Name: Meat & Fish-Prep II
Course Number: CUL124

Required Materials

Textbook(s): On Cooking: A Textbook of Culinary Fundamentals 6th edition; Author: Labensky Publisher: Pearson
Required Readings: None
Additional Materials: Uniform & Culinary Tools (see culinary uniform policy)

Course Outline/Calendar

The date of coverage and order of coverage may be modified based on the faculty member and events beyond the control of faculty members that interfere with class times and teaching.

16-week Calendar	
Week	Chapter/Topic/Lab
1	Introductions/ Tools & Equipment/ Review of Recipes and Food Costing/ Research Projects Assigned
2	Poultry Butchery & Cooking Presentation Chapter 18 : Lab Chicken and duck butchery
3	ACF competition standards and certification exams Lab recipe planning and continuing poultry butchery Read Chapter 28. Poultry Quiz.
4	Chapter 28 presentation Charcuterie Lab: preparing and curing meats Read Chapter 20
5	Presentation of Chapter 20 Fish and Shellfish Lab: butcher and prepare whole fish
6	Shellfish: using crustaceans and mollusks Lab: shucking and proper handling for shellfish, cooking with crustaceans. Seafood Quiz.
7	Basic Pork Butchery
8	Continuing Pork
9	Meat- Lamb, goat & specialty game meats
10	Beef, Veal & Bison
11	Continuing Beef. Meat Quiz
12	Using Offal and varietal cuts
13	Non-Meat Proteins
14	Review and Practical Mise En Place
15	Practical Final
16	Final Exam Session Written

8-week Calendar	
Week	Chapter/Topic/Lab
1	Introductions/ Tools & Equipment/ Review of Recipes and Food Costing/ Research Projects Assigned. Poultry Butchery & Cooking Presentation Chapter 18 : Lab Chicken and duck butchery
2	ACF competition standards and certification exams. Chapter 28 presentation Charcuterie Lab: preparing and curing meats Read Chapter 20. Poultry Quiz.
3	Presentation of Chapter 20 Fish and Shellfish Lab: butcher and prepare whole fish. Shellfish: using crustaceans and mollusks Lab: shucking and proper handling for shellfish, cooking with crustaceans.
4	Basic Pork Butchery. Meat- Lamb, goat & specialty game meats. Seafood Quiz.
5	Beef, Veal & Bison
6	Using Offal and varietal cuts. Meat Quiz.
7	Non-Meat Proteins. Review and Practical Mise En Place.
8	Practical and Written Exam.