

## MODULE FOD3090: BASIC MEAT CUTTING

**Level:** Advanced

**Theme:** Preparation and Presentation

**Prerequisite:** FOD1010 Food Basics

**Module Description:** Students gain skills in meat cutting that may be a stepping-stone to a career in the retail or wholesale meat cutting industry.

**Module Parameters:** Meat cutting equipment and meat cutting expertise.

### Curriculum and Assessment Standards

Module Learner Expectations	Assessment Criteria and Conditions	Suggested Emphasis
<p><i>The student will:</i></p> <ul style="list-style-type: none"><li>• identify the processing and handling practices in the transformation of the carcass into cuts</li><li>• describe the wholesale and retail cuts of various carcasses</li></ul>	<p><i>Assessment of student achievement should be based on:</i></p> <ul style="list-style-type: none"><li>• <b>concept test</b> consisting of questions on:<ul style="list-style-type: none"><li>– inspection, grading, aging</li><li>– tools, equipment and safety practices</li><li>– food safety concerns and sanitation practices</li><li>– appropriate handling and storage of meats</li><li>– bones, meat/muscle seams and seam structures</li><li>– wholesale and retail cuts of beef, pork, veal and/or lamb</li><li>– methods of enhancing tenderness and palatability prior to cooking.</li></ul></li></ul> <p><i>Assessment Tool</i> Professional Cooking <i>Instructor's Manual</i></p> <p><i>Standard</i> <i>Correctly answer a minimum of 50% of questions</i></p>	20



**MODULE FOD3090: BASIC MEAT CUTTING** (continued)

Concept	Specific Learner Expectations	Notes
Consumerism	<p><i>The student should:</i></p> <ul style="list-style-type: none"> <li>• describe criteria for assessing meat quality in order to satisfy consumer demands, including:               <ul style="list-style-type: none"> <li>– inspection and grading processes</li> <li>– methods to enhance tenderness and palatability of meats prior to cooking.</li> </ul> </li> </ul>	
Nature of Food, Preparation and Presentation	<ul style="list-style-type: none"> <li>• demonstrate competence in the breakdown of beef, pork, veal and/or lamb carcasses into wholesale, primal, and/or retail cuts including:               <ul style="list-style-type: none"> <li>– identifying bones, meat/muscle seams and seam structures</li> <li>– knife-cutting through muscle seams and bone structure joints</li> <li>– producing saleable retail cuts from block-ready wholesale cuts</li> <li>– employing current meat nomenclature</li> </ul> </li> <li>• demonstrate proficiency in meat cutting skills and techniques including:               <ul style="list-style-type: none"> <li>– boning and trimming for retail cuts</li> <li>– tying roasts</li> <li>– dicing, slicing, grinding, tenderizing.</li> </ul> </li> </ul>	
Safety, Sanitation and Equipment	<ul style="list-style-type: none"> <li>• explain the need to protect the health of the consumer and maintain the merchandising appeal of meats through:               <ul style="list-style-type: none"> <li>– prevention of food-borne illness</li> <li>– observing and practising safe and hygienic handling skills</li> <li>– employing appropriate storage methods and times for varying cuts</li> </ul> </li> <li>• safely and correctly use detergents and sanitizing agents in cleaning work areas, tools and equipment</li> <li>• demonstrate safe use and knowledge of tools and equipment for meat cutting.</li> </ul>	<p>Commercial: Power and hand saws, deli-cater, meat grinder, smoker, sausage maker.</p>

**MODULE FOD3090: BASIC MEAT CUTTING** (continued)

Concept	Specific Learner Expectations	Notes
Career Exploration/ Portfolio	<i>The student should:</i> <ul style="list-style-type: none"><li>• describe career options where skills developed in Basic Meat Cutting are particularly important</li><li>• describe various occupational and entrepreneurial roles related to this module.</li></ul>	