

**Northwest Arkansas Community
College**
(Food Studies Division)

Discipline Code

FDST

Course Number

1403

Course Title

Butchery and Charcuterie

Catalog Description

In the Butchery & Charcuterie course, students learn skeletal and muscular composition of animals raised for consumption and how they are fabricated into primal and sub primal cuts. This course provides an overview of supply chain, market demands, quality and grading along with terminology for and availability of commonly used industry cuts. Students will learn to apply the correct cooking technique for every primal and sub primal cut. Class will include carcass breakdown and fabrication for individual portions and for charcuterie. Students will prepare a variety of charcuterie products including fresh sausage, smoked sausage, and smoked meats. Traditional terrines and pates will be discussed. All parts of the animal will be used in this nose to tail course, with international preparations of fresh meats and curing processes.

Prerequisites

None

Credit Hours

3 credit hours

Contact hours

75 Lecture and lab contact hours

Load hours

3.75 load hours

Semesters Offered

Fall, Spring

ACTS Equivalent

None

Grade Mode

A-F

Learning Outcomes

Students completing this course will:

- Perform proper and approved sanitation practices for whole animal butchery, primal cuts, poultry, fish, and seafood
- Perform the breaking down of poultry, fish, seafood, whole meat animals and apply standardized cut identification knowledge
- Describe various market forms, grading and inspection terminology and yield calculations for efficient purchasing.
- Produce smoked meats and fresh sausage
- Analyze the effects of various costs on financial sustainability
- Communicate a cost-based business case when using fresh meat, sausage or seafood

General Education Outcomes Supported

None

Standard Practices

Topics

- Butchery Safety Procedures, Yield Test, Aging
- Chicken Fabrication Techniques
- Duck Fabrication Techniques
- Fieldtrips: Food Production, research or livestock farm
- Lamb Fabrication Techniques
- Fresh Sausage and Preparation Techniques
- Smoked Meat Preparation Techniques
- Pork Fabrication Techniques
- Beef Fabrication Techniques
- Round Fish Fabrication Techniques
- Flat Fish Fabrication Techniques / Crustaceans and Mousseline Preparation

Learning activities

- Weekly Laboratory exercises should average between 2-3 hours a week and will be whole animal fabrication of Seafood, Beef, Pork, Lamb and Fowl and production of smoked meats and sausage production.
- Lectures
- Product yield exercises to understand cost of production and loss control.
- Lab safety orientation and enforcement of food safety protocols.
- In class assigned activities of sanitation, food and equipment stewardship

Assessments

- Quizzes/exams

- Product sub primal identification
- Competency and completion of Based Learning Activity
- Practicum on animal structure, sub primal use and equipment use
- Completion and contribution of Class Steward roles

Grading Guidelines

Scale/Course Evaluation Methods – A=90-100, B=80-89.9, C=70-79.9, D=60-69.9, F=0-59.9

Revised

April 21, 2022