

Course Title	Butchery, Cutting, Poultry/Meat/Fish Processing				
Course Code	ICUL-128E				
Course Type	Compulsory				
Level	1 st Cycle				
Year / Semester	First/Spring				
Teacher's Name					
ECTS	3	Lectures / week	0	Laboratories / week	4
Course Purpose and Objectives	<p>The course aims to provide the necessary theoretical and practical knowledge, as well as the techniques that will make the student capable of cutting, processing, deboning, filleting, arranging, categorizing, evaluating the quality, holding in appropriate conditions, in the right way and proper temperatures.</p> <p>Moreover, the aim of the course is to compile the students on a satisfactory level so that they have the necessary knowledge to use and handle meat, poultry, game and fish in the best possible way.</p> <p>They will recognize the critical points and their labor standards in cooperation to the meat / fish processing department, with the cold cuisine "Garde Manger".</p>				
Learning Outcomes	<p>After completion of the course students will be able to:</p> <ul style="list-style-type: none"> • Cut meat, poultry and game in the right way, name the way and the cutting method and list the names of the pieces. • Use various recipes employing the appropriate cooking method, the appropriate side dishes, trimmings, garnishes and gravies. • Implement a number of specialized techniques for preparing, cooking, slicing, trimming, garnishing and servicing Terrines and Pates. • Plan properly the work flow, based on the predefined labor standards, and on the important points for their success, always with the absolute and harmonious collaboration of the other employees of the cold kitchen. • Handle whole or half animals and big pieces for cutting with the best possible yield and limited waste. • Handle whole or half fish, big pieces for slicing and filleting, deboning with the best possible yield and limited waste. • Process and know the different poultry and game cuts and their definitions. • Know the different definitions for meat cut. 				

	<ul style="list-style-type: none"> • Handle, preserve and prepare butchery's special raw materials. • Create basic recipes with meat, poultry, game and fish, but at the same time know how to use all the leftovers from the processing process. • Separate the different parts of the animal and know their names. • Cut the meat depending on the cooking method. • Familiar with the storing ways of big pieces of meat, fish and processed products (vacuum packages, portions etc.). • Know and handle specialized techniques for the preparation of Terrines and Pates. 		
Prerequisites	None	Required	None
Course Content	<ul style="list-style-type: none"> • Purchase, hygienic storing and proper preserving temperatures • Products classification and control • Classification inspection • Pieces of primary and secondary importance, leftovers, losses and cuts. • Proper portion sizes and vacuum packaging. • Processing • Estimation of cost of manufactured meat, poultry and fish. • Display of parts. • Planned preparation, cutting and display. • Meat, poultry and fish preparation. • Game preparation. • Methods and techniques for the preparation of cold dishes, Terrines and Pates of: meat, poultry, fish, game. • Fish categories and parts to connote good quality. • Waste prevention. • Design portion preparations according to the offered menus. 		
Teaching Methodology	Lectures, examples, amphitheatric demonstrations in modern labs, studies and presentations, videos and transparencies, as well as, in class work.		
Bibliography	<p>Required:</p> <ul style="list-style-type: none"> • <i>"The Professional Chef"</i>, The Culinary Institute of America, John Wiley & Sons; 10th edition • Adam Danforth. 2014. <i>Butchering Poultry, Rabbit, Lamb, Goat, and Pork: The Comprehensive Photographic Guide to Humane Slaughtering and Butchering</i>. Storey Publishing, LLC; Comprehensive edition. ISBN-10. 1612121829 • Adam Danforth. 2014. <i>"Butchering Beef: The Comprehensive Photographic Guide to Humane Slaughtering and Butchering"</i>. Storey Publishing, LLC; Comprehensive edition. ISBN-10:9781612121833 • <i>"The Complete Book of Pork Butchering, Smoking, Curing, Sausage Making, and Cooking (Complete Meat)"</i>, Philip Hasheider, Voyageur Press • Lecturer's Notes 		

	<p>Suggested:</p> <ul style="list-style-type: none"> • <i>“MEAT: Everything You Need to Know Hardcover”</i>, Pat LaFrieda,Carolynn Carreño, Atria Books • National Association of Meat Purveyors, <i>“The Meat Buyers Guide”</i>. • M. & W. Khbode The Larder Chef, Food Preparation and Presentation 														
<p>Assessment</p>	<ul style="list-style-type: none"> • Class Participation • Quizzes • Assignments • Final Exam <p>Grading Policy</p> <table border="1" data-bbox="493 707 1182 987"> <tr> <td>Final Examinations</td> <td>30 – 50%</td> </tr> <tr> <td>Class Tests</td> <td>15 – 30% each</td> </tr> <tr> <td>Term paper or Projects</td> <td>15 – 30%</td> </tr> <tr> <td>Mid-Term</td> <td>30 – 40%</td> </tr> <tr> <td>Homework</td> <td>0 – 20%</td> </tr> <tr> <td>Quizzes</td> <td>0 – 10%</td> </tr> <tr> <td>Class Attendance & Participation</td> <td>0 – 10%</td> </tr> </table>	Final Examinations	30 – 50%	Class Tests	15 – 30% each	Term paper or Projects	15 – 30%	Mid-Term	30 – 40%	Homework	0 – 20%	Quizzes	0 – 10%	Class Attendance & Participation	0 – 10%
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<p>Language</p>	<p>English</p>														

