

Course Title	Butchery, Cutting, Poultry/Meat/Fish Processing				
Course Code	ICUL-128				
Course Type	Required				
Level	1 st Cycle				
Year / Semester	First/Spring				
Teacher's Name	Panayiotis Theodosiou				
ECTS	3	Lectures / week	0	Laboratories / week	13
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. 				

	<ul style="list-style-type: none"> • Process and know the different poultry and game cuts and their definitions. • Know the different definitions for meat cut. • 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 Chef's Book. The Culinary Institute of America'</i>. Malliaris Education. (Latest Edition). • M. & W. Khbode <i>The Larder Chef, Food Preparation and Presentation</i>, τελευταία έκδοση, (ISBN 0-7506-0943-5). • Lecturer's Notes <p>Suggested:</p>		

	<ul style="list-style-type: none"> • Daniel R. Stevenson. '<i>Basic Cookery. The Process Approach, International Edition</i>'. Stanley Thomas Ltd • Ceserani, Kinton, Foskett. Hodder & Stoughton. "<i>Practical cookery</i>" (Latest Edition) • Jenni Wright & Eric Treuille 'Integrated Cooking Techniques'. Le Cordon Bleu (Latest Edition) • "<i>The New Professional Chef</i>", The Culinary Institute of America (Latest Edition) • R. Kinton & V. Cecerani, "<i>The Theory of Catering</i>", (Latest Edition), Hodder & Stoughton (ISBN 0-340-725-125). • National Association of Meat Purveyors, "<i>The Meat Buyers Guide</i>". (Latest Edition) • J. Peterson, Fishmand, Shelfish
Assessment	Assignments, Quizzes and Final exam
Language	Greek