

LEVEL 2

Advanced Beef Fabrication

40 hours

Learn advanced techniques and cuts to process beef. Students will learn advanced techniques when processing beef forequarters and hindquarters into food service cuts.

- Demonstrate knife skills
- Break a side of beef forequarter and hindquarter
- Further process beef forequarter into food service cuts
- Process beef hindquarter
- Further process beef hindquarter into food service cuts

Meat Marketing

60 hours

Gain working knowledge of how to be successful in meat merchandising, including how to fulfill a product cycle: purchasing/receiving, retail processing, packaging/labeling, retail placement, how to correctly price finished sellable products for profit and how to apply this marketing knowledge to beef, pork, lamb, poultry, and fin fish.

- Explain what retail items are produced from each commonly used primal
- Calculate appropriate yields for primals that are further processed for retail sale
- Further process primal muscle groups for better sell ability and consumer ease of use
- Explain product movement to correctly produce consumer demanded items
- Explain what 'value added' means and how to properly apply that to your business
- Identify an acceptable profit margin and how to market product to achieve this fiscal goal
- Produce retail cuts aligned with yield standards to promote revenue health
- Select appropriate packaging solutions that satisfy labeling regulations
- Describe product lifespan and how to manage this for highest ROI

Basic Sausage Making

40 hours

Learn the foundations of sausage making including grinding, stuffing, using equipment, and preparing and cooking fresh sausages. Students also will learn how and when to use casings.

- Evaluate methods of sausage processing
- Implement terminology used in the industry
- Differentiate between fresh, cooked, dry and semi-dry sausage
- Identify ingredients and materials used in making sausage
- Explain types of casings
- Demonstrate grinding and stuffing methods
- Prepare and cook fresh sausage

Cookery

20 hours

Learn to prepare and cook meat in a safe and professional environment. The course will also focus on storage, calculations, and the basics of preparation in catering and deli environments while answering coming cooking questions related to various types of meat.

- Match cooking techniques to various meats and trimmings
- Select best way to cook meat for given meat and trimmings
- Identify the ingredients and uses of stock
- Map the meat processing steps and their impact on cooking timelines
- Calculate quantities of meat based on raw versus cooked and finished weight
- Reinforce Safeserv and HACCP requirements
- Demonstrate cooking practices of various types of meat