

# **SOUTH PLAINS COLLEGE**

## **CULINARY ARTS**

### **IFWA 1319**

# **MEAT FABRICATION AND IDENTIFICATION**

*Open Educational Resource (OER) Course • No Required Textbook*

## **Instructor Information**

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Please use email to contact me. Blackboard messaging can sometimes be delayed, so email is the most reliable way to reach me.

Office Hours: Scheduled by appointment or posted on the office door.

## **Course Description**

A study of the identification and characteristics of wholesale and retail cuts of meat; hotel, restaurant, and institutional cuts of meat; U.S.D.A. quality grades; quality control; and Federal Meat Inspection Regulations.

## **Course Purpose**

Meat Fabrication and Identification develops the knowledge and hands-on skills necessary to identify, evaluate, fabricate, portion, and properly utilize major meat, poultry, and seafood products in professional culinary operations. Emphasis is placed on product identification, primal and sub-primal relationships, fabrication accuracy, yield, cost control, food safety, sanitation, and appropriate cooking methods.

The course connects the physical product to professional decision-making: recognizing what a cut is, understanding where it comes from, determining how it should be fabricated and cooked, and evaluating how product yield and utilization affect cost and value.

## **Required Course Materials**

No textbook is required for this course. This course is an Open Educational Resource (OER) course. Required instructional materials, readings, demonstrations, reference materials, and student resources will be provided online through the course and/or Blackboard.

Students are responsible for regularly accessing the online course materials and completing assigned readings, videos, activities, quizzes, and other learning resources before or by the assigned deadlines.

## Course Topics

- Butcher yield formulas and basic cost-control methodology
- Beef and veal identification and fabrication
- Pork identification and fabrication
- Lamb identification and fabrication
- Poultry identification and fabrication
- Seafood identification, including round and flat fish and activity classifications
- Shellfish identification, preparation, and storage
- Wholesale, retail, HRI, and restaurant cuts
- Primal and sub-primal identification
- Cooking methodologies associated with major meat cuts
- Food safety, sanitation, handling, and storage
- Grinding and selected charcuterie applications, if time permits

## Student Learning Outcomes

At the completion of this course, the student will be able to:

- Identify major restaurant, consumer-market, hotel, and institutional cuts of beef, poultry, and lamb.
- Identify primal and sub-primal cuts of beef, lamb, and pork and the cuts derived from those primal cuts.
- Identify appropriate cooking methodologies associated with various cuts of meat.
- Distinguish between round and flat fish and between high-activity and low-activity fish, and identify appropriate cooking methodologies.
- Identify common shellfish and demonstrate knowledge of proper preparation and storage procedures.
- Demonstrate proper safety and sanitation procedures in both practice and theory.
- Fabricate selected major box cuts into industry-appropriate portions and cuts.
- Understand and use butcher yield formulas and other basic cost-control methods.
- Safely grind meats and prepare selected charcuterie items when included in the course schedule.
- Demonstrate classical meat fabrication techniques as applied to beef, poultry, lamb, and seafood.

## Professional Learning Expectations

This is a hands-on culinary laboratory course. Successful performance requires preparation, attendance, attention to demonstration, safe tool use, accurate fabrication, organization, sanitation, and active participation.

- Arrive on time, in complete uniform, and prepared to work.
- Bring required tools and materials to each laboratory session.
- Follow instructor demonstrations and fabrication procedures carefully.
- Maintain professional sanitation and personal hygiene throughout the laboratory.
- Protect product quality through proper handling, storage, temperature control, and organization.
- Treat classmates, instructors, equipment, product, and facilities with professional respect.

## Assessment and Grading

Students will be evaluated through a combination of online/homework activities, daily laboratory performance, tests, quizzes, and a final written and practical examination.

| Assessment                              | Weight |
|-----------------------------------------|--------|
| Homework / Online Learning Activities   | 20%    |
| Daily Laboratory Grade                  | 40%    |
| Tests / Quizzes                         | 10%    |
| Final Written and Practical Examination | 30%    |

## Grading Scale

- 90–100 A
- 80–89 B
- 70–79 C
- 60–69 D
- Below 60 F

## Homework, Quizzes, and Tests

Homework, quizzes, and tests may be written, oral, online, announced, or unannounced. Assignments and due dates will be communicated through the course. There are no make-up homework assignments or exams unless specifically authorized by the instructor.

## Daily Laboratory Grade and Participation

Daily laboratory performance is based on preparation, attendance, professional conduct, participation, technical performance, sanitation, organization, and completion of assigned work.

- Clean and complete uniform
- On-time and class-ready
- Attentive and active participation
- Proper personal hygiene
- Proper station set-up and organization
- Safe and accurate tool and equipment use
- Proper fabrication technique and product handling
- Complete laboratory clean-up

## Practical Examination

One final practical examination will be given at the end of the semester. Students will be evaluated on professional preparation, technical execution, fabrication accuracy, organization, sanitation, and time management.

- Mise en place
- Recipe and production organization
- Method and procedure planning
- Execution of assigned tasks
- Timeliness
- Organization of workspace
- Proper sanitation throughout the process
- Accuracy and precision of meat fabrication cuts
- Industry-appropriate weight, portion, and cut standards

Failure to maintain proper sanitation during any part of the practical examination may result in automatic failure of the examination. No make-up practical examination is permitted unless specifically authorized by the instructor.

## Laboratory Clean-Up

Clean-up is part of professional culinary work and is included in the daily laboratory grade. Students remain responsible for their tools, dishes, equipment, workstations, and assigned cleaning responsibilities until dismissed.

- Wash, sanitize, dry, and properly store dishes, pots, pans, bowls, utensils, and tools.
- Clean and sanitize equipment before departure.
- Clean and sanitize tables and workstations.
- Sweep floors, bag and remove trash, and complete mopping as directed.
- Remain in the laboratory and participate until the instructor has completed dismissal procedures.

Failure to participate actively in clean-up will result in deductions from the daily laboratory grade.

## Laboratory Safety, Uniform, and Personal Hygiene

Safety and hygiene are not negotiable. Professional food production requires consistent habits that protect the student, classmates, instructors, products, and guests.

- No jewelry except a wedding band and small stud earrings.
- Facial hair must be neatly trimmed; a facial hair net is required when necessary.
- All hair must be completely restrained. A hair net is required when hair cannot be fully contained by the hat.
- Complete culinary uniform is required at all times in the kitchen, including the top button of the chef coat.
- No fake, long, or painted fingernails or false eyelashes.
- Non-slip, oil-resistant shoes with socks are required.
- Personal hygiene and professional appearance must be maintained.
- Students must wash hands properly before beginning work and whenever required during production.

- Cell phones are not permitted in classrooms or laboratories except for approved emergency circumstances.
- Outside food and drink are not permitted in classrooms or laboratories. Tasting during production may occur only as approved by the instructor and with proper sanitation.
- No gum, lipstick, lip balm, hand lotions, colognes, or perfumes are permitted in the laboratory.
- Smoking and vaping must comply with South Plains College campus requirements.

## Beginning-of-Class Procedure

Before each class, students are expected to:

- Arrive in complete uniform with required hair and personal protective coverings.
- Wash hands properly.
- Set the workstation and gather required product and equipment.
- Be ready for uniform and hygiene inspection before roll call.
- Correct any identified safety, uniform, or hygiene issue immediately.

Students who are not prepared or who cannot correct a safety or uniform issue immediately may be dismissed from the class and receive a zero for the daily grade. Repeated violations may result in a documented conference and may affect the overall participation grade.

## Academic Integrity

Individual effort must be demonstrated on all exams and individual assignments. Students may not present work completed by another person as their own or use unauthorized solution materials. Academic dishonesty is a serious violation of South Plains College expectations and may result in a zero, referral to Student Judicial Services, failure in the course, or removal from the program as applicable under college policy.

## Attendance and Communication

Regular attendance and active participation are essential to success in this hands-on course. Fabrication skills cannot be developed fully through written material alone; students must be present for demonstrations, laboratory production, practice, evaluation, and sanitation responsibilities.

Students should use the course's designated online communication system and instructor email for course-related communication. Please use email to contact me because Blackboard messaging can sometimes be delayed.

## Alcohol Use in Culinary Education

South Plains College Culinary Arts may use liquors, liqueurs, wines, and beers as recipe ingredients within the culinary curriculum. Alcohol is secured in the culinary facility and is accessible only by culinary faculty. Alcohol may be used only when required as a recipe ingredient. Student consumption of alcohol is strictly prohibited. Alcohol is handled by instructors only, with no exceptions. Violations are subject to South Plains College disciplinary procedures.

## Required South Plains College Syllabus Statements

Students are responsible for reviewing the current South Plains College syllabus statements and policies. These include Intellectual Exchange, Disabilities, Non-Discrimination, Title IX Pregnancy Accommodations, CARE (Campus Assessment, Response, and Evaluation) Team, Campus Concealed Carry, COVID-19, and Artificial Intelligence statements. South Plains College directs students to its current Syllabus Statements page for the official language and current requirements. [Syllabus Statements \(southplainscollege.edu\)](https://southplainscollege.edu/syllabus-statements)

### A Note to the Student

Meat fabrication is more than cutting meat. A professional culinary practitioner must understand the relationship between the animal, the primal, the sub-primal, the fabricated cut, the cooking method, the yield, the cost, and the guest experience.

The goal of this course is to help you develop the knowledge and craftsmanship to look at a product and understand not only what it is, but what you can do with it—and why that decision matters in a professional kitchen.