Course Name: Butchery

Course Number: CULI 1505  
Number of Credits: 4

Effective Date: May 2018

Course Description:
This course provides students with the knowledge and skills for identifying, processing and storing beef, poultry and seafood. The course introduces students to the factors to be considered in selecting cooking methods for various types of meat and seafood products. Emphasis is placed on communication, teamwork, time management and critical thinking skills, as well as, efficient work methods and quality control.

School or Centre:
School of Hospitality, Food Studies and Applied Business

Year of Study:
1st Year Post-secondary

Course History:
New Course

Course Pre-requisites (if applicable):
Acceptance into the Professional Cook 1 Certificate program or Culinary Arts Diploma (International ) program

Course Co-requisites (if applicable):

PLAR (Prior Learning Assessment & Recognition)
☐ No  ☐ Yes (details below):
Instructional Strategies:
lectures, demonstration, hands-on practice, group work, kitchen activities, projects and independent study

Course Learning Outcomes:
Upon the successful completion of this course, the student will be able to:

(a) Apply effective time management skills needed to work in butchery
(b) Describe and apply the fundamental principles, skills and butchery techniques to fabricate beef, poultry, and seafood
(c) Assess butchery products for consistency and quality standards
(d) Apply industry standards and procedures essential for food and kitchen safety in a butchery kitchen
(e) Apply math skills to determine yields and portions in butchery fabrication
(f) Select appropriate cookery methods for beef, poultry and seafood products
(g) Discuss industry practices in the production of meat, seafood, and poultry

Program Learning Outcomes:
Upon the successful completion of this program, the student will be able to:

1. Apply cookery skills and theoretical knowledge to the preparation, presentation and service of a range of dishes and beverages for a commercial hospitality environment
2. Evaluate product for consistency and accuracy in yield, flavor, texture, and overall appearance according to product specifications and standards.
3. Plan, design and write menus for a culinary establishment that reflects nutritional and specific dietary needs.
4. Adhere to industry health, safety and employment standards in preparation, and handling and storage of food and equipment.
5. Adapt the knowledge, skills and attitudes necessary for success and sustainable professional practice in the culinary arts.
6. Reflect on performance and practice to identify and develop advanced professional skills needed to further advance in the culinary industry.
# Evaluation/Grading System

<table>
<thead>
<tr>
<th>Grading System</th>
<th>Specify if 'Other':</th>
<th>Specify Passing Grade:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Percentages</td>
<td></td>
<td>70%</td>
</tr>
</tbody>
</table>

## Components and Weighting of the Assessment/Evaluation Plan:

<table>
<thead>
<tr>
<th>Type</th>
<th>Percentage</th>
<th>Evaluation Plan</th>
</tr>
</thead>
<tbody>
<tr>
<td>Exam</td>
<td>35</td>
<td>Practical Exam</td>
</tr>
<tr>
<td>Assignments</td>
<td>15</td>
<td></td>
</tr>
<tr>
<td>Portfolio</td>
<td>15</td>
<td></td>
</tr>
<tr>
<td>Final Exam</td>
<td>35</td>
<td>Multiple Choice Exam</td>
</tr>
</tbody>
</table>

| Total               | 100        |                        |

## Learning Environment/Type

<table>
<thead>
<tr>
<th>Instruction Type</th>
<th>Hours Per Instruction Type</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>L - Classroom</td>
<td>43</td>
<td></td>
</tr>
<tr>
<td>K - Shop/Teaching Kitchen</td>
<td>57</td>
<td></td>
</tr>
</tbody>
</table>

| Total               | 100        |                        |

## Resource Material(s):

Resources are items in addition to tuition that the student is responsible for purchasing. Course resource information will be supplied by the department/instructor.
Course Topics:

1. Orientation to Course Information, Review House Guidelines
2. Introduction to Butchery - Health And Safety, Butcher Shop Equipment
3. Commercial Production Practices
4. Introduction and Fundamentals of Poultry Fabrication
5. Poultry Cooking Techniques
6. Introduction and Fundamentals of Poultry Fabrication
7. Poultry Cooking Techniques
8. Introduction and Fundamentals of Beef Fabrication
9. Beef Cooking Techniques
10. Portion Cutting
11. Introduction and Fundamentals of Fish and Shellfish Fabrication
12. Fish and Shellfish Cooking Techniques

VCC Education and Education Support Policies

There are a number of **Education** and **Education Support** policies that govern your educational experience at VCC, please familiarize yourself with them.

The policies are located on the VCC web site at:

http://www.vcc.ca/about/governance--policies/policies/

To find out how this course transfers, visit the BC Transfer Guide at [www.bctransferguide.ca](http://www.bctransferguide.ca).

---

**FOR COMMITTEE USE ONLY**

<table>
<thead>
<tr>
<th>Approved by Curriculum Committee:</th>
<th>Approved by Education Council:</th>
</tr>
</thead>
<tbody>
<tr>
<td>November 21, 2017</td>
<td>December 12, 2017</td>
</tr>
</tbody>
</table>