

# Global Learning Semesters

## Course Syllabus

Course: CATR-201E Butchery

Department: Hospitality and Tourism

Host Institution: Intercollege, Nicosia, Cyprus



Course Summary		
Course Code	Course Title	Recommended Credit Hours
CATR-201E	Butchery	2
Semester Offered	Contact Hours	Prerequisites
Please contact us	42-45	Sophomore Standing
Department	Level of Course	Language of Instruction
Hospitality and Tourism	Lower Division	English

### Course Description

The course aims to enable the student to identify the classification, quality, storage and yield testing procedures of meats, poultry, fish and game. The student will be able to recognize items and to convert them into cuts suitable for use in the hotel and restaurant industry. Laboratory activities include carving and processing of meat, poultry, fish and game.

### Prerequisites

Sophomore Standing

### Topic Areas

1. Classification of items.
2. Purchasing and hygienic storage.
3. Inspection grading.
4. Primal and sub-primal cuts, portion size cuts.
5. Yield testing.
6. Processing.
7. Costing the processed meats.

### Readings and Resources

#### Required Textbook

- M. & W. Khbode The Larder Chef, Food Preparation and Presentation, 3<sup>rd</sup> Edition, (ISBN 0-7506-0943-5).

#### Recommended Reading

- R. Kinton & V. Cecerani, The Theory of Catering, 9<sup>th</sup> Edition, Hodder & Stoughton (ISBN 0-340-725-125).
- National Association of Meat Purveyors, The Meat Buyers Guide.
- J. Peterson, Fishmand Shelfish.