# MEAT AND POULTRY  
## Course Syllabus

<table>
<thead>
<tr>
<th>Course Number:</th>
<th>CAEL-0106</th>
<th>OHLAP Credit:</th>
<th>No</th>
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<tbody>
<tr>
<td>OCAS Code:</td>
<td>None</td>
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<tr>
<td>Course Length:</td>
<td>50 Hours</td>
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<tr>
<td>Career Cluster:</td>
<td>Hospitality &amp; Tourism</td>
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<td>Career Pathway:</td>
<td>Restaurant Food &amp; Beverage Services</td>
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<td>Career Major(s):</td>
<td>Food Service Management Assistant, Culinary Assistant Entry Level</td>
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### Pre-requisite(s):  
This course provides information on the inspection and grading of meat and poultry. Various types of and cuts of meat and poultry will be discussed and prepared.

### Textbooks:  
*Foundations of Restaurant Management and Culinary Arts: Level 1, National Restaurant Association Solutions, ISBN: 9780138019389*

### Course Objectives:  
A. Students will demonstrate the ability to:

1. Understand meat inspection and grading.
2. Identify various types and cuts of meat.
3. Receive and handle meat.
4. Prepare meat for cooking.
5. Understand poultry inspection and grading.
6. Identify various types and forms of poultry.
7. Prepare and serve poultry.

*ODCTE objectives*

### Teaching Methods:  
The class will primarily be taught by the lecture and demonstration method and supported by various media materials to address various learning styles. There will be question and answer sessions over material covered in lecture and media presentations. Supervised lab time is provided for students to complete required projects.

### Grading Procedures:  
1. Students are graded on theory and shop practice and performance.
2. Each course must be passed with seventy percent (70%) or better.
3. Grading scale: A=90-100%, B=80-89%, C=70-79%, D=60-69%, F=50-59%.
# Description of Classroom, Laboratories, and Equipment:
Tulsa Technology Center campuses are owned and operated by Tulsa Technology Center School District No. 18. All programs provide students the opportunity to work with professionally certified instructors in modern, well-equipped facilities.

# Available Certifications/College Credit
The student may be eligible to take state, national or industry exam after completion of the program. College credit may be issued from Oklahoma State University-Okmulgee or Tulsa Community College. See program counselor for additional information.

# College Credit Eligibility:
The student must maintain a grade point average of 2.0 or better.