

**SOUTHEAST COMMUNITY COLLEGE**  
**COURSE SYLLABUS**  
**Community Services and Extended Learning**  
**Revision Date: 08-26-19**

[Syllabus Statements](#)

**I. CATALOG DESCRIPTION**

Course Number: FSDT1150  
Course Title: Selection of Protein Products  
Prerequisite(s): FSDT1020

Catalog Description: Coursework in identification, selection and cooking techniques of primal and retail cuts of meat, poultry, and fish.

Credit Hours: 2.0  
Class Hours: 26  
Lab Hours: 15  
Total Contact Hours: 41

**II. COURSE OBJECTIVES:** *Course will:*

- A. Identify the primal cuts of Beef, Pork, Lamb and Veal
- B. Explain the usage of Poultry, Fish and Shellfish
- C. Define farming techniques and breeds of different meat animals
- D. Illustrate the slaughter and fabrication of meat animals
- E. Express how to write a bid specification

**III. STUDENT LEARNING OUTCOMES AND GENERAL EDUCATION LEARNING OUTCOMES:**

- A. Student Learning Outcomes: *Student will be able to:*
  - 1. Recall the primal cuts of Beef, Pork, Lamb and Veal
  - 2. Express how to properly fabricate sub-primal cuts of meat
  - 3. Differentiate the different breeds of meat animals and the qualities of each
  - 4. Interpret a bid specification chart
  - 5. Describe the different species of poultry, Fish and Shellfish
- B. General Education Learning Outcomes (GELOs)
  - 1. GELO #3: Critical Thinking & Problem Solving  
Outcome 1: Evaluate the validity of arguments, alternatives, data, outcomes, and/or impacts of actions.

**IV. CONTENT/TOPICAL OUTLINE** (*course outline may provide more detailed information*)

- A. Beef
- B. Veal
- C. Lamb
- D. Pork
- E. Offal
- F. Game
- G. Poultry and Duck
- H. Fish
- I. Shellfish

**V. INSTRUCTIONAL MATERIALS**

- A. Required Text(s): *Schneller, Thomas, Kitchen Pro Series: Guide to Meat Identification, Fabrication, Utilization, 1st edition, Delmar, Cengage Learning, 2009, ISBN-13: 978-1-4283-1994-3*

- B.** Other Resources:
  - 1. Online websites/audiovisuals
  - 2. Class presentations
  - 3. Computer with internet access

**VI. METHODS OF PRESENTATION/INSTRUCTION**

- A.** Methods of presentation typically include a combination of the following:
  - 1. Lecture, Lab work
  - 2. Power Point, Handouts
  - 3. Videos
  - 4. Class Discussion/Presentations/Small Group Work

**VII. METHODS OF EVALUATION**

- A.** Methods of evaluation typically include a combination of the following:
  - 1. Attendance and Lab Evaluations
  - 2. Exams
  - 3. Assignments
  - 4. Quizzes

**B. SCC STANDARD GRADING SCALE POLICY:**

A+	95-100	C+	75-79
A	90-94	C	70-74
B+	85-89	D+	65-69
B	80-84	D	60-64
		F	Below 60

**VIII. SPECIFIC COURSE REQUIREMENTS:**

- A.** Successful completion of all exams, projects and additional assignments.
- B.** A grade of 70% (C) or better needed in degree programs.