

**SOUTHEAST COMMUNITY COLLEGE**  
**COURSE SYLLABUS**  
**Community Services and Extended Learning**  
**Revision Date: 8-19-2024**

**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.

**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. Familiarize with a variety of plant protein sources.
  - 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
- J. Plant-based proteins

**V. INSTRUCTIONAL MATERIALS**

- A. Required Text(s): Labensky, Sarah R., Priscilla A. Martel and Alan M. Hause, *On Cooking*, Current Edition, Pearson/Prentice Hall
- 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.** A grade of 70% (C) or better needed in degree program courses.