

Meats Class: Course Syllabus

Course Title: Meats
Course Number: CA8.409
Class Meets: Online/In-person
10am
Instructor: Chef Josh Green
E-mail: greenj@linnbenton.edu

Credits: 3
Number of Sessions: 8
Time: Asynchronous/Fridays
Length of Sessions:
Phone: 541-917-4403

DESCRIPTION: This course addresses fabricating primal and sub-primal cuts of beef, pork and lamb for profitable use in restaurants. Includes knife techniques, portion cutting, and safe and sanitary meat handling and storage. Proper cooking procedures and techniques also are presented. Handling and tasting of meat products is an integral and required part of this class.

OUTCOMES: Upon successful completion of this course, students will be able to:
Identify, evaluate and select appropriate cooking methods for primal and sub-primal cuts of beef, veal, pork, lamb, and seafood. Fabricate sub-primals and portion cuts from primal cuts of meat and seafood. Demonstrate proper handling and storage of meats using safe and sanitary standards. Demonstrate a butcher's yield test, meat fabrication costing, and cooking loss percentages.

Grading: A to F
Grading Procedures:
Weekly Lab Participation 50%
Weekly Reading/Assignments/Quizzes 30%
Final Exam 20%

LBCC Comprehensive Statement of Nondiscrimination

LBCC prohibits unlawful discrimination based on race, color, religion, ethnicity, use of native language, national origin, sex, sexual orientation, gender, gender identity, marital status, disability, veteran status, age, or any other status protected under applicable federal, state, or local laws. For further information see [Board Policy 1015](#). Title II, IX, & Section 504: Scott Rolen, CC-108, (541) 917-4425; Lynne Cox, T-107B, (541) 917-4806, LBCC, Albany, Oregon. To report: linnbenton-advocate.symplicity.com/public_report

Center for Accessibility Resources

LBCC is committed to inclusiveness and equal access to higher education. If you have approved accommodations through the Center for Accessibility Resources (CFAR) and would like to use your accommodations in this class, please contact your instructor as soon as possible to discuss your needs. If you think you may be eligible for accommodations but are not yet registered with CFAR, please visit the [CFAR Website](#) for steps on how to apply for services. Online course accommodations may be different than

those for on-campus courses, so it is important that you make contact with CFAR as soon as possible.

Technology Recommendations

It is possible that LBCC campuses will need to be closed to the public at times during fall term, depending on public health directives. If this does occur, our class will be delivered fully remotely and we won't be able to meet face-to-face. LBCC is encouraging students to be as prepared as possible for this possibility by encouraging you to obtain the equipment you will need in order to be successful in any modality. Please see the recommended list of equipment below. Students who cannot afford these resources can contact the [Roadrunner Resource Center](#) about funding.

*Note to faculty: Include either list of equipment recommendations below, based on anticipated instructional needs. For information to help you make that choice, consult this document on [student technology recommendations](#).

Standard equipment recommendation

- Broadband internet
- A computer with 256g SSD, 8G RAM, i5 6th gen processor (or equivalent functionality)
- Device with a microphone and speaker
- Device with a camera
- Students can consult [Standard Recommendation 1](#) or [Standard Recommendation 2](#) if they are looking for a product recommendation

Minimum equipment recommendation

- A wifi hotspot
- A computer with 128g SSD, 4G RAM, i3 6th gen processor (or equivalent functionality)
- Device with a microphone and speaker
- Device with a camera
- Students can consult [Minimum Requirement 1](#) if they are looking for a product recommendation