

**LEVEL 1****> Basic Sanitation** 20 hours

In this course, students will learn the basic sanitation skills and requirements in the meat-processing industry. The course covers food service sanitation principles and the role of food service personnel in the prevention of contamination and food borne illness.

- > Outline the reasons for providing safe food – 6-8 hours
- > Explain elements of a safety program for hygiene and food handling practices
- > Apply safe food preparation practices
- > Sanitize and clean a meat-processing facility following ServSafe standards– 4-8 hours
- > Observe a humane harvest
- > Explain the importance of HACCP in meat processing and inspection

**> Basic Meat Science** 20 hours

In this course, students will gain a basic understanding of how to operate meat-processing equipment, while learning how to maintain and display fresh meat for purchase. This course also focuses on basic animal anatomy and knife skills and safety.

- > Demonstrate maintenance of fresh meat
- > Demonstrate operation of meat-processing equipment
- > Explain how to properly display meat
- > Identify basic animal anatomy
- > Demonstrate knife sharpening and safety skills
- > Explain how light affects meat

**> Basic Beef Fabrication** 20 hours

In this introduction to the muscle and bone structure of beef, students will break a side of beef forequarter and hindquarter into various foodservice cuts. This course also will focus on beef grading and meat-preparation skills.

- > Demonstrate knife skills
- > Demonstrate bandsaw skills
- > Break a side of beef forequarter and hindquarter into primal cuts
- > Explain grading of beef (choice, prime, select)

**> Basic Lamb, Pork and Poultry Fabrication** 20 hours

In this introduction to the muscle and bone structure of lamb, pork, and poultry, students will break down quarters to a number of primal cuts. In addition to a focus on basic meat-preparation skills, this course will focus on cutting poultry into food-service cuts.

- > Demonstrate knife skills
- > Demonstrate bandsaw skills
- > Demonstrate quarters to primal cuts
- > Cut poultry into various pieces, i.e., leg quarter, drumstick, etc.
- > Explain grading of pork