

Date Prepared: July 25, 2000

COURSE OUTLINE

 New x Revised

Effective Date: August 21, 2000

1. **COURSE PREFIX NUMBER:** HRI 220 **CREDIT HOURS:** 3
2. **COURSE TITLE:** Meat, Seafood, and Poultry Preparation
3. **PREREQUISITES:** None
4. **COURSE DESCRIPTION:** Provides the study and preparation of meat, poultry, shellfish, fish, and game. Promotes the know-ledge/skills required to select appropriate use of these foods as meal components. Prerequisite: HRI 219. Corequisite HRI 218. Lecture 2 hours. Laboratory 3 hours. Total 5 hours per week.
5. **CONTENT:** (Major Headings)
 - a. This course consists of the study and preparation of meats, seafood, poultry, and game.

6. **GENERAL COURSE OBJECTIVES:**

Upon successful completion of the course, the student will be able to

- a. Select and use knives, hand tools, utensils, and equipment to portion, cut, slice, broil, roast, carve, skewer, gratiné, maintain temperature, grill, or otherwise produce meat, seafood, and poultry items.
- b. Identify and select cuts of meat, poultry, shellfish, fish, and game for various preparation methods.
- c. Prepare items for cooking by portioning, tenderizing, marinating, seasoning, trussing, peeling, shucking, battering and breading.
- d. Pan-fry / deep-fry items that are either breaded or battered.
- e. Sauté items.
- f. Grill, broil, and plate meats, poultry, shellfish, fish, and game.
- g. Roast, carve, and plate meats, poultry, shellfish, fish, and game.
- h. Stew, steam, braise, poach, and plate meats, poultry, shellfish, fish and game.