

6-27-24

**CAMBRIAN COLLEGE**  
**of Applied Arts and Technology**  
**Sault Ste. Marie**

COURSE OUTLINE

BUTCHERY & LARDER PRACTICES

FDS 105-4

## BUTCHER & LARDER PRACTICES

<u>Topic No.</u>	<u>Periods</u>	<u>Topic Information</u>
1	1	<u>Butchery of Meats</u>
	3	a) Breaking hind quarters
	2	b) Boning of hip
	1	c) Boning of sirloin butt
	1	d) Trimming flank
	1	e) Breaking fronts of beef
	2	f) Boning of chuck
	2	g) Preparing ribs of beef
	1	h) Trimming of brisket & plate
	1	i) Cutting up foreshanks
	1	j) Breaking pork carcasses
	1	k) Boning of legs of pork
	1	l) Boning of pork shoulders
	1	m) Cutting up pork loins
	1	n) Trimming of bellies
	1	o) Breaking sides of veal
	2	p) Boning legs of veal
	1	q) Boning veal fronts
	1	r) Cutting up veal loins
	1	s) Trimming flanks
	1	t) Breaking lamb carcasses
2	u) Boning of legs and fronts	
1	v) Cutting up lamb loins	
1	w) Trimming flank	
2	2	<u>Butchery of Poultry</u>
	2	a) Dissecting poultry
	2	b) Boning turkeys
3	1	<u>Butchery of Fish</u>
	2	a) Cleaning fish
	1	b) Filleting round fish
	1	c) Filleting flat fish
4	1	d) Cutting fish steaks
	4	<u>Larder &amp; Cold Preparations</u>
	2	a) Green salads
	2	b) Molded vegetable salads
	2	c) Meat and pasta salads
	3	d) Main course salads
	2	e) Fruit salads
	2	f) Salad garnishes
	2	g) Mayonnaise dressings
	2	h) French dressing & variations
	2	i) Plain & open faced sandwiches
	2	j) Hot sandwiches
5	2	<u>Cold Buffet</u>
	2	a) Preparing meats & poultry
	2	b) Preparation of glazes
	2	c) Garnishes for platters
	3	d) Carving meat & poultry
	2	e) Preparing fish & sea food
	1	f) Garnishing sea foods
	1	g) Use of cutters & hand tools
2	h) Preparation of buffet salads	