

7 - 124

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

COURSE OUTLINE

BUTCHERY & LARDER PRACTICES

FDS 106-4

BUTCHERY & LARDER PRACTICES

<u>Topic No.</u>	<u>Periods</u>	<u>Topic Information</u>
1	1	<u>Appetizers</u>
	1	a) Hot hors d'oeuvres
	1	b) Cold hors d'oeuvres
	1	c) Canapes
	1	d) Appetizer cocktails
	1	e) Relishes
	1	f) Marinated vegetables
	1	g) Appetizer salads
	1	h) Fish and sea food appetizers
	1	i) Garnishing
1	j) Cocktail sauces	
2	1	<u>Butchery of Meats</u>
	2	a) Breaking hind quarters of beef
	2	b) Boning of hip
	2	c) Boning of sirloin butts
	4	d) Cutting of short loins
	1	e) Breaking of fronts of beef
	3	f) Boning of chuck
	2	g) Preparing ribs of beef
	1	h) Trimming of brisket and plate
	1	i) Boning of legs of pork
	2	j) Boning of shoulders of pork
	1	k) Cutting up pork loins
	2	l) Preparing pork forcemeats
	2	m) Preparing pork pates and terrines
	3	n) Boning of veal legs
	2	o) Boning of veal fronts
	2	p) Breaking lamb carcasses
	3	q) Boning of legs & fronts of lamb
	1	r) Cutting up lamb loins
	1	s) Variety meat preparation
1	t) Preparing liver, kidneys	
2	u) Marinading and larding	
3	1	<u>Butchery of Poultry</u>
	1	a) Drawing poultry
	1	b) Dissecting poultry
	1	c) Boning chickens
	1	d) Boning turkeys
2	e) Poultry for special uses	
4	1	<u>Butchery of Fish</u>
	1	a) Filleting round fish
	1	b) Filleting flat fish
	1	c) Preparing lobster
2	d) Preparing other shellfish	
5	4	<u>Larder and Cold Preparations</u>
	2	a) Green side salads
	5	b) Molded vegetable salads
	1	c) Molded fruit salads
	1	d) Meat and pasta salads
3	e) Main course salads	

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	3	f) Fruit salads
	3	g) Salad garnishes
	2	h) Mayonnaise dressings
	1	i) Fench Dressings and variations
	1	j) Boiled and fruit salad dressings
	1	k) Plain & open faced sandwiches
	1	l) Hot sandwiches
	4	m) Fancy party sandwiches
	2	n) Specialty sandwiches
	4	o) Sandwich garnishes
6		<u>Cold Buffet:</u>
	2	a) Preparing meats and poultry
	2	b) Preparation of glazes
	1	c) Chaud-froid sauces
	3	d) Preparation of centre pieces
	1	e) Pates
	1	f) Mousses
	1	g) Terrines
	1	h) Galantines
	1	i) Beet aspic
	1	j) Chicken aspic
	1	k) Fish and wine aspic