Course Title	Meat, Poultry and Game				
Course Code	CCUL-112				
Course Type	Required				
Level	Diploma				
Year/ Semester of study	2nd Year/2nd Semester				
Lecturer's Name	TBA				
ECTS	6	Lectures/Week	2	Laboratories/ Week	6
Course Aim	The aim of the Meat, Poultry, and Game CCUL-112 course is to provide students with a comprehensive understanding of scratch cookery principles applied to meats, poultry, and game. Serving as a foundation for advanced culinary techniques, this course delves into the science behind scratch cookery through hands-on small batch assignments. Students will gain practical experience in the preparation, presentation, and garnishing of various meat, poultry, and game dishes. By mastering fundamental cooking techniques and principles, students will develop the skills and confidence necessary to excel in the culinary industry, while also fostering creativity and innovation in the culinary arts.				
Learning Outcomes	By the end of the course, students are expected to: • Master cutting methods specific to Meats, Poultry, and Game, demonstrating precision and skill in portioning and preparing various cuts for cooking. • Define and articulate the unique cooking characteristics of Meats, Poultry, and Game, including factors such as tenderness, juiciness, and flavor profile, enabling students to make informed cooking decisions. • Identify market forms, characteristics, and quality indicators of beef, veal, pork, and lamb, allowing students to select and assess meat products based on freshness, marbling, and other quality parameters. • Define cooking characteristics of meats, including the impact of factors such as marbling, fat content, and muscle composition on cooking methods and outcomes. • Define and differentiate a variety of poultry species, including chicken, turkey, duck, and game birds, recognizing their unique flavor profiles, textures, and culinary applications. • Identify standards of quality in poultry, discerning factors such as color, texture, odor, and firmness to evaluate freshness, wholesomeness, and overall quality. • Recognize cooking characteristics of poultry, including considerations such as cooking time, temperature, and doneness indicators, ensuring optimal cooking results and food safety. • Identify a variety of cooking methods for poultry, including roasting, grilling, frying, braising, and poaching, applying appropriate techniques to enhance flavor, texture, and presentation.				

	• Define and identify a variety of game meats, including wild boar, venison, rabbit, and game birds, understanding their unique flavor profiles and culinary potential. • Define cooking methods for game, including techniques such as marinating, smoking, grilling, and slow cooking, optimizing tenderness and flavor while preserving the natural qualities of the meat.		
Prerequisites	CCUL 104, CCUL 105, CCUL 101, CCUL116	Corequisites	NONE
Course Content	1. **Methods of Cooking: Meats, Poultry, and Game:** Explore a range of cooking techniques tailored to meats, poultry, and game, including roasting, grilling, braising, stewing, sautéing, and more, optimizing flavor, tenderness, and juiciness. 2. **Poultry Cookery:** Master the art of poultry cookery through hands-on practice utilizing various methods such as baking, roasting, broiling, stewing, sautéing, deep-frying, poaching, steaming, and grilling, ensuring tender, flavorful poultry dishes. 3. **Handling and Storage of Poultry:** Learn proper handling and storage techniques for poultry products, implementing Hazard Analysis and Critical Control Points (HACCP) principles to maintain food safety and quality standards. 4. **Beef, Veal, Lamb, Pork, Meat Cookery**: Acquire comprehensive knowledge and practical skills in cooking beef, veal, lamb, and pork, exploring cooking methods, cuts, and techniques to achieve desired results in meat preparation and presentation. 5. **Yield Tests on Meats**: Perform yield tests on various cuts of meat to understand factors affecting yield and portion control, optimizing resource utilization and cost-effectiveness in food production. 6. **Principles of Meat, Poultry, and Game Cookery**: Delve into the foundational principles underlying meat, poultry, and game cookery, including meat selection, preparation, cooking methods, and flavor development, fostering a deeper understanding of culinary techniques and practices. 7. **Finfish Cookery:** Prepare a variety of finfish using methods such as broiling, grilling, sautéing, poaching, baking, and deep-frying, mastering techniques to enhance flavor, texture, and moisture retention in fish dishes. 8. **Handling and Storage of Game:** Describe proper handling and storage methods for fresh game meats, ensuring optimal freshness, safety, and quality through appropriate handling, packaging, and storage practices. 9. **Game Preparation:** Gain hands-on experience in preparing a variety of game meats, including pheasant, pigeon, quail, and rabbit, exploring traditional and innovative cooking methods to highlight the unique flavors and textures of game meats.		
Lecturing Methodology	The course is delivered through lectures, discussion, assignments, presentations, case studies and laboratory applications.		

<table>
<tr><td>Bibliography</td><td>Required:

Title: Advanced Practical Cookery
Author(s): Victor Cesserani, Ronald Kinton, David Foskett
Publisher: Hodder &Stoughton
Edition: Latest
ISBN: 0-340-701889</td></tr>
<tr><td>Assessment Policy</td><td><table>
<tr><td>50 %</td><td>Final Exam Project</td></tr>
<tr><td>40 %</td><td>Mid –Term / Project</td></tr>
<tr><td>5 %</td><td>Laboratory Participation</td></tr>
<tr><td>5 %</td><td>Class Attendance & Participation</td></tr>
</table></td></tr>
<tr><td>ECTS Allocation</td><td><table>
<tr><th colspan="4">Estimated student’s work time distribution in hours:</th></tr>
<tr><th colspan="2">Contact hours</th><th colspan="2">Student’s private time</th></tr>
<tr><td>Lecture / Labs</td><td>101</td><td>Private study</td><td>41</td></tr>
<tr><td>Mid-Term Test</td><td>1</td><td>Homework</td><td>20</td></tr>
<tr><td>Final Exam</td><td>2</td><td>Test preparation</td><td>5</td></tr>
<tr><td></td><td></td><td>Final Exam Preparation</td><td>10</td></tr>
<tr><td>Total:</td><td>104</td><td>Total:</td><td>76</td></tr>
</table></td></tr>
<tr><td>Language</td><td>ENGLISH</td></tr>
</table>