



UTAH SYSTEM OF  
HIGHER EDUCATION

**Utah System of Higher Education**  
Meat Services  
FY2025 / 27 Credits (840 Clock-Hours)

## Foundational Courses

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### **TEMS 1010 Introduction to Meat Services**

**2 Credits / 60 Clock-Hours**

The Introduction to Meat Services course provides career and program orientation for those pursuing a retail meat cutting career. Students will learn the basic sanitation principles required before they can work on the floor. They will be oriented to the floor, shop, kitchen, and other program workspaces. They will also learn about common retail and wholesale career paths for meat cutters.

Objectives:

- Demonstrate a professional level of hygiene.
- Demonstrate industry sanitation techniques.
- Identify potential career opportunities.

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### **TEMS 1020 Safety**

**3 Credits / 90 Clock-Hours**

The Safety course introduces students to safety regulations for the meat industry for those pursuing a career in the meat industry. Students will learn basic workplace safety and meat industry safety and demonstrate knowledge of safety standards. Students will learn about state food and health safety requirements and will also successfully acquire a food handler's permit. They will also learn lifting, allergen, and hazard analysis critical control point (HACCP) safety. Students will learn and demonstrate basic knife care and safety.

Objectives:

- Students will care for and learn safe use of knives.
- Obtain a food handler's permit.
- Demonstrate safety procedures for handling and packaging meat.
- Demonstrate basic food and shop safety techniques.

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### **TEMS 1030 Equipment**

**3 Credits / 90 Clock-Hours**

The Equipment course provides students with an introduction to the different types of equipment used in the meat industry, how to safely use each of them, and how to care for them. Students will learn how to properly use and maintain equipment such as the grinder, tenderizer, and the smoker. They will also learn correct equipment assembly and disassembly.

Objectives:

- Identify uses of equipment commonly used by meat cutters.
- Safely use equipment to prepare various cuts of meat.
- Properly care for, clean, and store equipment.



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**TEMS 1040 Beef Cutting I**

**4 Credits / 120 Clock-Hours**

The Beef Cutting I course introduces the basic principles of beef cutting and provides basic skills necessary to work in the meat cutting industry. Provides an opportunity for students to work hands-on in the lab. It covers beef harvesting and identification of various beef cuts and how to break carcasses into wholesale parts. This course also covers basic beef retail and sanitation skills.

Objectives:

- Identify the various elements of beef wholesale and custom meat cutting.
- Identify the stages and elements of the inspection process.
- Demonstrate the ability to correctly identify beef cuts.
- Demonstrate harvesting beef.
- Prepare ground meats for retail.

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**TEMS 1050 Beef Cutting II**

**4 Credits / 120 Clock-Hours**

The Beef Cutting II course focuses on and reinforces improving basic skills and principles of beef cutting from the Beef Cutting I course. It provides an opportunity for students to work hands-on in the lab as they work through the process of custom cutting and learning the best practices of cooking each type of beef cut.

Objectives:

- Follow custom instructions.
- Demonstrate beef harvesting skills.
- Prepare retail, wholesale, and custom beef cuts.
- Demonstrate inspection, sanitation, grading, and yielding techniques.
- Identify how to cook different cuts of beef.

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**TEMS 1060 Pork & Lamb Cutting**

**5 Credits / 150 Clock-Hours**

The Pork & Lamb cutting course introduces students to the basic principles of pork and lamb cutting and provides basic skills necessary to work in retail meat cutting. Students will gain realistic experiences working with pork and lamb in a laboratory setting. Students will participate in lab experiences while learning to break carcasses into wholesale parts, including primal, sub-primal. They will also learn the best practices of cooking pork and lamb and demonstrate competency in this while preparing to assist customers in a shop.

Objectives:

- Opportunity to pass off and demonstrate proficiency in harvesting skills.
- Understand pork wholesale and custom meat cutting.
- Demonstrate competency in preparing retail, wholesale, and custom pork and lamb cuts.
- Understand lamb wholesale and custom meat cutting.
- Demonstrate the ability to correctly identify pork and lamb cuts.



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**TEMS 1070 Value Added Products**

**4 Credits / 120 Clock-Hours**

The Value-Added Products course focuses on and reinforces improving students' basic skills and principles of meat cutting and allows students to work with meat and cuts that were not covered in other courses. With such a wide variety of meats available, this course teaches students how to apply what they have learned in the other courses and allows them to practice those skills with regards to miscellaneous cuts. Students will gain experience working with seasonal and custom cuts.

Objectives:

- Demonstrate competency in utilizing offal, and producing/preparing marinated products, jerky, various sausages, and smoked products.
- Demonstrate competency in evaluating yield and calculating prices of value-added products.
- Demonstrate the ability to correctly identify cuts.

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**TEMS 2998 Packaging and Presentation**

**2 Credits / 90 Clock-Hours**

The Packaging & Presentation course introduces students to the basic principles of meat packaging and presentation. Students will practice and demonstrate the ability to independently prepare retail cuts of meat from carcass animals or boxed products, and properly label and price the products. Students will develop essential knowledge of retail procedures including packaging, pricing, and displaying products in a retail environment. Students will also gain basic experience working in a retail setting with customers.

Objectives:

- Demonstrate skills in packaging and displaying beef, pork, lamb, and poultry.
- Understand concepts in meat pricing.
- Fulfill orders and complete custom cut requests.

## **Supplemental Courses Varies by Institution**

### *Bridgerland*

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**TEBP 2000 Introduction to Entrepreneurship**

**3 Credits / 90 Clock-Hours**

The Introduction to Entrepreneurship course examines what it takes to start a new business. Students will explore business ideas and strategies. Upon successful completion of this course, students will have the necessary tools to create or expand a start-up business.

Objectives:

- Create a business plan.
- Analyze target markets and sales strategies.
- Identify ethical and sound decision-making practices.
- Project business costs and revenue.



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**TEMS 1300 Retail**

**2 Credits / 60 Clock-Hours**

The Retail course introduces the basic principles of meat retail. It covers essential knowledge of retail procedures including packaging, pricing, displaying products, and customer service in a retail environment. Develops and strengthens skills in the Packaging and Presentation course. Prepares students for work with customers in a shop, learning proper customer service skills, such as greeting customers, answering customer questions, and operate a point-of-sale system.

Objectives:

- Demonstrate proper meat packaging and display techniques.
- Properly rotate stock to ensure fresh product.
- Identify pull dates and how to handle the product after it's been pulled.
- Demonstrate proper customer service skills.
- Properly sanitize display cases.

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**TEMS 2999 Meat Services Internship**

**2 Credits / 90 Clock-Hours**

The Meat Services Externship course develops the practical application of classroom skills through real workplace situations. Implements real-world work experience using decision-making, critical thinking, and problem-solving skills. Real client business projects will be assigned to the student by cooperative businesses and students will receive objective input on their performance. Customized student learning objectives will be developed addressing the individual needs of the organization and career interests of each student.

Objectives:

- Create personalized objectives (with supervisor) to be accomplished during the internship.
- Demonstrate competency in all skill areas being evaluated by supervisor.
- Maintain proper attendance and communication for the duration of the internship.
- Receive constructive criticism and improvement suggestions.
- Utilize soft and technical skills to successfully complete your objectives by the end of the externship.