



Utah System of Higher Education

The Gateway, Salt Lake City, UT 84101

801-646-4784

Meat Services		Course Description	
<i>Catalog Year: 2025, Required Hours: 840, Credits: 27</i>			
Foundational Courses (Required Hours: 840, Credits: 27)			
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TEMS 1010	Introduction to Meat Services	2.00	60.00
<p>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.</p> <p>Objectives:</p> <ul style="list-style-type: none"> • Demonstrate a professional level of hygiene. • Demonstrate industry sanitation techniques. • Identify potential career opportunities. 			
TEMS 1020	Safety	3.00	90.00
<p>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.</p> <p>Objectives:</p> <ul style="list-style-type: none"> • 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. 			
TEMS 1030	Equipment	3.00	90.00
<p>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.</p> <p>Objectives:</p> <ul style="list-style-type: none"> • 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. 			
TEMS 1040	Beef Cutting I	4.00	120.00
<p>The Beef Cutting I course introduces students to the basic principles of beef cutting and provides basic skills necessary to work in the meat cutting industry. Students will gain realistic experiences working with beef in a laboratory setting, including beef harvesting and identification of various beef cuts. Students will participate in lab experiences while learning to break carcasses into wholesale parts. Students will learn about and demonstrate beef retail skills. They will also learn and demonstrate sanitation skills.</p> <p>Objectives:</p> <ul style="list-style-type: none"> • Understand beef wholesale and custom meat cutting. • Learn and understand the inspection process. • Demonstrate the ability to correctly identify beef cuts. • Demonstrate competencies preparing ground meats for retail. 			
TEMS 1050	Beef Cutting II	4.00	120.00
<p>The Beef Cutting II course focuses on and reinforces improving students' basic skills and principles of beef cutting learned in the Beef Cutting I course. Students will gain realistic experiences in a laboratory setting working with beef. Students will learn the process of custom cutting as detailed by the clients served. They will also learn the best practices of cooking each type of beef cut and will demonstrate competency preparing them to assist customers in a shop.</p> <p>Objectives:</p> <ul style="list-style-type: none"> • Demonstrate competencies in following custom instructions. • Opportunity to pass off and demonstrate proficiency in harvesting skills. • Demonstrate competency in preparing retail, wholesale, and custom beef cuts. • Demonstrate competencies required for inspection, sanitation, grading, and yielding. 			



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TEMS 1060	Pork & Lamb Cutting	5.00	150.00
<p>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.</p> <p>Objectives:</p> <ul style="list-style-type: none"> • 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. 			
TEMS 1070	Value Added Products	4.00	120.00
<p>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.</p> <p>Objectives:</p> <ul style="list-style-type: none"> • 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. 			
TEMS 2998	Packaging and Presentation	2.00	90.00
<p>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.</p> <p>Objectives:</p> <ul style="list-style-type: none"> • 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 (Required Hours: 0, Credits: 0)			
<i>Bridgerland (Required Hours: 60, Credits: 2)</i>		Credits	Hours
TEBP 2000	Introduction to Entrepreneurship	3.00	90.00
<p>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.</p> <p>Objectives:</p> <ul style="list-style-type: none"> • Create a business plan. • Analyze target markets and sales strategies. • Identify ethical and sound decision-making practices. • Project business costs and revenue. 			
TEMS 1300	Retail	2.00	60.00
<p>The Retail course introduces students to the basic principles of meat retail. Students will work to develop essential knowledge of retail procedures including packaging, pricing, displaying products, and customer service in a retail environment. Students will improve on and strengthen skills acquired in the Packaging & Presentation course. Students will also prepare to work with customers in a shop, learning proper customer service skills, such as greeting customers, answering customer questions, and ringing up the customers' orders on the cash register.</p> <p>Objectives:</p> <ul style="list-style-type: none"> • Demonstrate proper meat packaging and display techniques. • Students will learn how to properly rotate stock to ensure fresh product. • Students will learn about pull dates and how to handle the product after it's been pulled. • Students will demonstrate proper customer service skills. • Students will learn and demonstrate proper sanitation of display cases. 			



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TEMS 2999	Meat Services Internship	2.00	90.00
<p>Students will learn the practical application of classroom skills through real workplace situations. They will develop 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.</p>			
<p>Objectives:</p> <ul style="list-style-type: none">• 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.• Demonstrate ability to receive constructive criticism and improvement suggestions.• Utilize soft and technical skills to successfully complete your objectives by the end of the internship.			