UTAH SYSTEM OF HIGHER EDUCATION

Utah System of Higher Education
Meat Services
FY2027 / 19 Credits (570 Clock-Hours)

Foundational Courses

TEMS 1011 Introduction to Meat Services — 1 Credit / 30 Clock-Hours

The Introduction to Meat Services course prepares students for safe, hands-on work in the meat services industry. Students learn workplace safety, food handling requirements, hazard analysis critical control point (HACCP) basics, and knife care. Students explore retail and wholesale career paths.

Objectives:
- Identify allergens, hazards, and safety procedures in meat handling and packaging.
- Demonstrate professional hygiene, safety procedures, and sanitation.
- Obtain a food handler's permit.
- Identify retail and wholesale career opportunities in the meat industry.
- Demonstrate proper knife care and safety.

TEMS 1031 Equipment — 2 Credits / 60 Clock-Hours

The Equipment course provides an introduction to the different types of equipment in the meat industry, how to safely use each of them, and how to care for them. This course also covers proper equipment use, maintenance, assembly, and disassembly. This course introduces equipment such as the grinder, tenderizer, and the smoker and gives students the opportunity to work with these tools.

Objectives:
- Identify uses of equipment commonly used by meat cutters.
- Demonstrate the safe and proper use of the grinder.
- Demonstrate the safe and proper use of the tenderizer.
- Demonstrate the safe and proper use of the smoker.
- Properly care for, clean, and store equipment.

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.

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.

TEMS 1061 Pork and Lamb Cutting — 4 Credits / 120 Clock-Hours

The Pork and Lamb cutting course introduces the basic principles of pork and lamb cutting and provides basic skills necessary to work in retail meat cutting. Students gain realistic experiences working with pork and lamb in a laboratory setting. This course covers breaking carcasses into wholesale parts, including primal and subprimal cuts. It introduces best practices for cooking pork and lamb and how to demonstrate competency in preparing to assist customers in a shop.

Objectives:
- Demonstrate pork and lamb harvesting skills.
- Identify pork wholesale and custom meat cutting.
- Prepare retail, wholesale, and custom pork and lamb cuts.
- Identify lamb wholesale and custom meat cutting.
- Correctly identify pork and lamb cuts.

TEMS 1071 Value Added Products — 3 Credits / 90 Clock-Hours

The Value Added Products course focuses on and reinforces improving basic skills and principles of meat cutting and allows students to work with other meats and cuts. 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 miscellaneous cuts. Covers working with seasonal and custom cuts.

Objectives:
- Use offal.
- Produce marinated products, jerky, various sausages, and smoked products.
- Evaluate yield and calculating prices of value-added products.
- Correctly identify cuts.

TEMS 1080 Packaging and Presentation **1 Credit / 30 Clock-Hours**

The Packaging and Presentation course introduces the basic principles of meat packaging and presentation. It covers how to prepare retail cuts of meat from carcass animals or boxed products independently and how to label and price the products. This course teaches students retail procedures including packaging, pricing, and displaying products in a retail environment.

Objectives:
• Identify elements of packaging and displaying meat products.
• Package beef, pork, lamb, and poultry.
• Display beef, pork, lamb, and poultry.
• Identify concepts in meat pricing.
• Fulfill orders and complete custom cut requests.

Supplemental Courses Varies by Institution

Bridgerland

TEMS 1090 Harvest Floor Lab **2 Credits / 60 Clock-Hours**

Harvest Floor Lab course offers hands-on experience in animal harvesting. Students learn safety protocols, industry standards, and humane livestock handling practices in a USDA-inspected facility.

Objectives:
• Demonstrate proficiency in animal harvesting, which includes slaughtering, skinning, eviscerating, and splitting.
• Demonstrate sanitation protocols to meet USDA inspection standards.
• Apply humane livestock handling practices.

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.

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.