

MEAT SERVICES (CERTIFICATE)

Department: Health and Business (<https://snow-next.courseleaf.com/schools/technical-education/health-business/>)

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Advising Information (<https://snow.edu/offices/advisement/>)

Program Description

The Meat Services program provides students the opportunity to obtain a certificate in the meat services industry. Highly skilled, industry-trained instructors guide students through hands-on and individualized instruction to meet the occupational goals of each student. Topics include knife care, meat inspection, sanitation, equipment, wholesale and retail operations, custom harvesting, custom cutting, pricing, cured/smoked meats, ground meats, beef, pork, and poultry. Students will also learn basic cooking skills needed to prepare and serve meat products.

Program Outcomes

- Operate, clean, and maintain knives and meat processing equipment
- Discuss the principles of harvesting principles for beef, pork, and lamb
- Grade, breakdown, produce cuts (retail and custom), package, and sell beef products
- Grade, breakdown, produce cuts (retail and custom), package, and sell pork products
- Grade, breakdown, produce cuts (retail and custom), package, and sell lamb products
- Trim and package poultry products for retail sale

Requirements

Certificate Requirements

Code	Title	Hours
TEMS 1011	Introduction to Meat Services	1
TEMS 1031	Equipment	2
TEMS 1040	Beef Cutting I	4
TEMS 1050	Beef Cutting II	4
TEMS 1061	Pork and Lamb Cutting	4
TEMS 1071	Value Added Products	3
TEMS 1080	Packaging and Presentation	1
TEMS 1090	Harvest Floor Lab	2
TEMS 1300	Retail	2
TEMS 2999	Meat Services Externship	2
Total Hours		25