



Bergen Community College  
Division of Business, Arts, and Social Sciences  
Department of Business & Hotel/Restaurant Management

### HRM 112 Charcuterie and Butchering

Date of Most Recent Syllabus Revision:

Course Typically Offered: Fall \_\_\_ Spring \_\_\_ Summer \_\_\_ **Every Semester** \_\_\_ Other \_\_\_\_\_

Syllabus last reviewed by: BCC General Education Committee \_\_\_\_\_ Date: \_\_\_\_\_

(Most courses need review Ad Hoc Committee on Learning Assessment \_\_\_\_\_ Date: \_\_\_\_\_

by only one of the following) Curriculum Committee: \_\_\_\_\_ Date: \_\_\_\_\_

#### Basic Information about Course and Instructor

**Semester and year:**

**Course and Section Number:** HRM 112 Charcuterie and Butchering

**Meeting Times and Locations:**

**Instructor:**

**Email Address:**

**Office Location:**

**Phone:**

**Departmental Secretary:** Linda Karalian, 201-447-7214, [lkalian@bergen.edu](mailto:lkalian@bergen.edu)

**Office Hours:**

#### Course Description:

##### Official Catalog Course Description

This course covers a broad range of cold foods typically prepared at upscale hotels, restaurants, retail shops and at catered functions. This class covers cured and smoked meats for seafood, sausage and forcemeat preparation. Proper methods to butcher meat will be examined. Cooking and smoking at various temperatures with appropriate use of brines and cures will be explored. Terrine, sausage, pâté and galantine preparation and presentation will be emphasized for both small and large-scale production.

**Hours:** [2 lecture hours, 2 laboratory hours]

3 credits

**Prerequisites:** None

**Co-requisites:** None

**Cross Listed Courses:** None

### **Student Learning Objectives:**

As a result of meeting the requirements in this course, students will be able to:

1. Prepare a variety of cold dishes commonly prepared in Garde manger departments.
2. Apply pickling, brining and curing methods for meats and seafood.
3. Demonstrate specialty food techniques for preparation of forcemeats, pates, galantines and savory mousses from a variety of ingredients.

### **Means of Assessment**

The major assessment types (means of assessment) utilized in this course are graded lab participation, objective written tests, presentations and practical examinations.

### **Course Content**

The course is intended to show students how to fabricate meat cuts, then prepare and present a variety of charcuterie products. Therefore, the course includes the following mandatory components:

1. Application of various temperatures suitable for cooking different cold meats and seafood
2. Daily preparation of charcuterie products
3. Meat fabrication techniques
4. Proper use of curing, brining and aging meats and seafood

### **Special Features of the Course**

The use of learning technologies in the course (Internet, PowerPoint, Prezi, Moodle, etc.) is necessary to help you succeed in this course and in the industry.

### **Course Texts and/or Other Study Materials**

#### **Recommended**

Charcuterie: The Craft of Salting, Smoking, and Curing

Ruhlman, M. & Polcyn, B. @2013

ISBN- 13:978-0393240054

### **Grading Policy**

The grading system used for this course will combine the following

Quizzes	10%
Midterm Practical	20%
Daily Lab Performance	40%
Final Practical	20%
Final Examination	10%
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	100%

### **Attendance Policy**

All students are expected to attend every scheduled meeting of each course in which they are registered. It is understandable there are times you may not be able to attend a session, or part thereof. In such cases, you are responsible for checking with the instructor, Moodle, classmates, etc. to be up to date on any work missed. You must also inform the instructor of any missed scheduled tests or presentations before class start time in order to request a make-up. Attendance will be kept by the instructor for administrative and counseling purposes. Assignments that are due by electronic submission are still due at the beginning of the scheduled class even if you are not present in class. A 5% per business day reduction will occur for late work submission, unless you had received an excused extension from your instructor before the assigned due date. (Ex. Monday to Tuesday = 1 business day)

### **Overall Class Participation (up to 10 performance points)**

Class participation by students (including regular and timely attendance and active engagement in class sessions) is an essential part of this course. I expect you to participate actively and constructively in our class sessions in ways that show respect and courtesy to me and to your classmates. As we proceed through the semester, there will be class discussions on all of the major topics covered in the course. You are required to participate actively in our discussions and other class activities. (You are also free to generate online discussions in the Moodle Forum. Such online discussions are not required. They are completely up to you and other members of the class. Online discussion activity will not affect your grade one way or another.)

"Plus" behaviors: To earn points for class participation, you must (1) attend class regularly and on time and not leave early; (2) be well-prepared for class by doing all assigned reading and other out-of-class assignments ahead of time; (3) participate voluntarily, actively, intelligently, and constructively in class discussions; (4) do all in-class assignments; (5) show a positive and serious attitude toward the course; and (6) utilize frequently and actively the materials and facilities on the Moodle site.

"Minus" behaviors: Behaviors such as the following will result in your losing points for class participation: (1) being absent from or late for class; (2) leaving class early; (3) continually walking out of and coming back into class; (4) sleeping in class; (5) being inattentive to class lectures and discussions; (6) behaving inappropriately in class (e.g., acting silly; conducting private conversations in the back of the room; utilizing cell phones, headphones, and other distracting devices in class; eating, drinking, or chewing gum in class; defacing classroom furniture; etc.); (7) being impolite, rude, or discourteous to me or to your classmates; (8) not being adequately prepared for class; (9) showing a negative or frivolous attitude toward the course; (10) Not utilizing the materials and facilities on the course website.

### **Other College Policy Statements**

#### **Code of Student Conduct:**

[http://bergen.edu/wp-content/uploads/StudentCodeofConduct2016\\_EngVer12062016.pdf](http://bergen.edu/wp-content/uploads/StudentCodeofConduct2016_EngVer12062016.pdf)

#### **Statement on plagiarism and/or academic dishonesty:**

Please read pages 8 – 9 in the above link. Students are not excused from the penalties for not being aware of or for not having read the policies set forth regarding plagiarism and other forms of academic dishonesty.

#### **ADA Statement:**

Students who require accommodations in accordance with the Americans with Disabilities Act (ADA) can request these services from the Office of Specialized Services. To learn more about how to apply for services, please visit <http://www.bergen.edu/oss>.

Note: Those who have completed the OSS paperwork and received accommodations during previous semesters might not be automatically eligible in subsequent semesters in every case.

## Course Outline and Calendar

Week	Date(s)	Topics	Chapters
1		Course Introduction; Identification of brines	1
2		Meat Identification and fabrication	1
3		Ham and bacon preparation	2
4		Ham and bacon preparation	2
5		Smoked meat preparation	3
6		Smoked meat preparation	3
7		Meat emulsification techniques; Midterm practical examination	4
8		Hot and cold smoking	
9		Hot and cold smoking	7
10		Low temperature cooking	7
11		Terrines, pâtés and gallantines	
12		Terrines, pâtés and gallantines	
13		Foie gras preparation	11
14		Final Practical Examination	12
15		Final Examination	

### **Notes to Students:**

- 1 - Syllabus may change due to unforeseen circumstances or to take advantage of educational opportunities.
- 2 – The instructor will provide Moodle and in-class updates on tests, presentation, and assignment due dates.
- 3 – Please log on to Moodle for handouts that are not distributed in hard copy form.
- 4 – Each session will include meat fabrication plus selected topics according to daily production