



**Advanced Culinary II Virtual Learning**

# **Meat Fabrication**

**May 8th, 2020**



## Advanced Culinary II

### Lesson: May 8th, 2020

#### **Objective/Learning Target:**

Students will define and memorize the different sections/parts/cuts/processes of an animal during fabrication.

**Standard:**

8.5.5



## Advanced Culinary II

### Lesson: May 8th, 2020

#### **Bellwork:**

What would be some of the pros and cons to working in a professional butcher shop?

## How to do bellwork and assignments

- Create a google doc for Advanced Culinary (if you already have one, use the same one)
- Title it with your full name and the name of the class with a VL in front for Virtual Learning
- Each day, put that day's date and lesson on a new page of the same doc
- Under the date, have two sections:
  - Bellwork
  - Assignment

## Assignment

- ★ Open the link below, study the flash cards
- ★ On your Google Doc assignment sheet, pick ten terms and define on the Google Doc.
  - [Quizlet Meat Fabrication](#)



## Practice/Additional Resources

- [Beef Tenderloin Breakdown](#)