



Advanced Culinary II Virtual Learning

Meat Fabrication

May 7th, 2020



Advanced Culinary II

Lesson: May 7th, 2020

Objective/Learning Target:

Students will recognize and understand the different sections/parts/cuts of an animal during fabrication.

Standard:

8.5.5



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Bellwork:

Why do some restaurant serve the fish with the head still on?

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, watch the video
- ★ On your Google Doc assignment sheet, first write about two different cuts of meat and the area/section they are from on the Tuna. Then write about the types of cuts you already recognized and possibly any you have eaten.
 - [Tuna Fabrication](#)



Practice/Additional Resources

- [How to Fillet Every Fish](#)