



Advanced Culinary II Virtual Learning

# Meat Fabrication

May 5th, 2020



## Advanced Culinary II

### Lesson: May 5th, 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 is it called meat fabrication when you cut up the product?

## 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 animal. Then write about the types of cuts you already recognized and possibly any you have eaten.
  - [Lamb Fabrication](#)



## Practice/Additional Resources

- [Lamb Fabrication II](#)