

Chapter 23 Meat Cookery

Section 23.1 Meat Basics

 **Note Taking**

Directions As you read, write notes, facts, and main ideas in the Note Taking column. Write key words and short phrases in the Cues column. Then summarize the section in the Summary box.

Cues	Note Taking
<ul style="list-style-type: none"> meat: the muscle of animals, such as found in cattle and hogs foodservice operations may use <i>The Meat Buyers Guide</i>, which provides Institutional Meat Purchase Specifications (IMPS) to assist in making sure meats are consistent in quality and cut 	<p>STRUCTURE OF MEAT</p> <ul style="list-style-type: none"> Meat is an essential part of many people’s diets and of most foodservice operations’ menus <p>PURCHASING MEATS</p> <ul style="list-style-type: none"> Consider the menu, the cooking method, and the price when purchasing meat
<p align="center">Summary</p> <p>Meat is an important part of most people’s diets and of most foodservice operations’ menus.</p>	

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Chapter 23 Meat Cookery

Section 23.2 Meat Cuts



Note Taking

Directions As you read, write notes, facts, and main ideas in the Note Taking column. Write key words and short phrases in the Cues column. Then summarize the section in the Summary box.

Cues	Note Taking
<ul style="list-style-type: none"> • pork: the meat from hogs that are less than one year old • lamb: meat the comes from sheep that are less than one year old • veal: meat from calves less than nine months old • Americans eat more beef than any other kind of meat 	<p>CUTS OF PORK</p> <ul style="list-style-type: none"> • There are five primal pork cuts: loin, shoulder/butt, spareribs/belly, and ham <p>CUTS OF LAMB</p> <ul style="list-style-type: none"> • Cuts of lamb include: shoulder, shank/breast, rack or rib, loin, and leg <p>CUTS OF VEAL</p> <ul style="list-style-type: none"> • Veal primal cuts include the shoulder, foreshank/breast, rack, loin, and leg <p>CUTS OF BEEF</p> <ul style="list-style-type: none"> • Cuts of beef include chuck, brisket/plate/flank, rib, loin, and round
<p>Summary</p> <p>Primal cuts of meat are shipped to foodservice operations.</p>	

Chapter 23 Meat Cookery

Section 23.3 Principles of Cooking Meat



Note Taking

Directions As you read, write notes, facts, and main ideas in the Note Taking column. Write key words and short phrases in the Cues column. Then summarize the section in the Summary box.

Cues	Note Taking
<ul style="list-style-type: none"> some dry cooking or moist cooking techniques may not work with less-tender meats 	<p>COOKING FOR TENDERNESS</p> <ul style="list-style-type: none"> Since meat is expensive, a foodservice operation must fully understand cooking techniques for meat
<p style="text-align: center;">Summary</p> <p>Foodservice employees must understand meat cooking techniques.</p>	