

EDWINS
LEADERSHIP & RESTAURANT
Institute

Butcher Shop Catalog

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Institute

Mission Statement

Established in 2008 EDWINS mission is to teach a skilled trade in the culinary arts, empower willing minds through passion for the hospitality industry and prepare students for a successful transition into the world of business professionals.

Goals

An education at EDWINS will set your dreams in motion. During your experience at the Leadership and Restaurant Institute, you will learn about cooking methods and pastry techniques, food and wine pairing, cheese service, dining room management, wine list design, menu planning and nutrition. EDWINS believes that the most flavorful food comes from the freshest ingredients. The entrepreneurship class offers real-world experience in running a business, inspiring and guiding students to start one of their own. EDWINS' chefs and instructors bring decades of hospitality experience to the classroom. From restaurant owners and executive chefs to sommeliers, their goal is to educate you to emerge from the program with an edge. Through this experience we will change the face of re-entry and open doors for those returning home.

What it takes to win

Commitment

Hard Work

Discipline

Respect

EDWINS

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EDWINS Butchery Program

The EDWINS Culinary and hospitality program is a 300 clock hour program in which the student works their way through a number of different courses in order to learn how to successfully work in a butcher shop.

The Following is the Course Sequence and Description of Courses:

Intro 1 – The Butcher Shop (10 Class Hours)

This class provides a foundation in the history the of butcher shop.

Intro 2 – Equipment and Sanitation (20 Class Hours)

This class will delve into the different equipment required, and the proper methods of sanitation in a butcher shop.

Equipment includes but not limited to:

- Grinders
- Bandsaw
- Cryovac
- Sanitation system
- Pulley System

Intro 3 – Basic Kitchen Skills (10 Class Hours, 10 Lab Hours)

This class teaches the fundamental skills found in today's kitchens. Various product identification and knife skill is emphasized, along with instruction of proper equipment usage.

Knife safety/How to handle, hold and sharpen the knife

Knife Skills 101

- Julienne
- Brunoise
- Batonnet
- Small, Medium and Large Dice

Stocks and Soups

Butchery – Learning the Art of Butchery (50 Class Hours, 50 Lab Hours)

Animal Anatomy and the Basics

The anatomy of animals, their organs and their functions, as well as the usage of these organs for food production after slaughtering.

Food storage

The proper conditions and methods to store food to keep it from spoiling, taking into account humidity, light, temperature and other environmental factors.

Legislation about animal origin products

The applicable legal rules on temperature, waste materials, traceability, labelling, trading, and the transport of animal origin products.

Warm blooded animal organs

The difference between white and red organs of warm blooded animals and their position in the body. A white organ can be the stomach, red organs can be the heart, the liver, or the lungs. The norms to treat these organs properly.

Cultural practices regarding animal parts sorting

The religious and cultural practices regarding animal parts sorting as to not mix meat parts with other parts that may inhibit religion practitioners from eating the meat.

Terminology

The Language of the butcher.

Forms of Grading and Inspection

When, where and how animals are graded, and what you as a butcher need to do.

Meat Fabrication (Lab Hours 50)

Ruminant Animals:

- Beef
- Sheep
- Goat
- Deer

In our Ruminant Animal Butchery class, we will work with lambs raised locally by our partner farmers and ranchers. The Butcher will demonstrate on half an animal. Students will work in pairs—each pair will break down another half into primals, and then into specific, cookable cuts. Scraps of meat will be ground and wrapped

Poultry:

- Chicken
- Duck
- Goose
- Turkey
- Game Birds

In this class, we work with whole chickens, with legs and head still attached. Students learn to de-bone the whole animal, keeping the muscles connected and the skin intact. The entire, boneless chicken is then seasoned and trussed—ready to be pan-seared and roasted the same day for dinner, or frozen for another occasion.

Whole Hog Butchery:

In our Whole Pig Butchery class, we will work with heritage pig breeds raised by our partner farmers and ranchers. Whether Berkshire, Red Wattle, Mulefoot or Mangalitsa pigs. The Butcher will demonstrate on one half of the pig, while students will take turns breaking down the other half—or halves—into primals, and then into specific, cookable cuts. Scraps of meat and fat will be ground and wrapped in one-pound portions.

This section of classes will also delve into cooking techniques including, but not limited to smoking and curing.

Charcuterie (Lab Hours 50)**Sausage 101**

Students will learn the art of preparing French, Spanish, and Italian-style links, among many other varieties. You'll learn how to select the right meat and trimmings from the appropriate muscle groups, how to get the ideal meat-fat ratio, and how to grind, flavor, and stuff your sausage of choice

Sausages are often a convenient and tasty way to use up scraps of meat and fat that are left over from the butchery process. Sausages are worthy of the best cuts of meat, the most fragrant herbs, and the freshest spices. In this class, we use the whole animal—the loins, legs, shoulders and belly—for our sausages.

Charcuterie

This course provides students with the practical and scientific knowledge needed to create artisanal meat products. Students will learn the fundamentals of processing, salting, fermenting, and curing meats from a variety of animals. Emphasis will be placed on tying microbiological knowledge to hands-on skills in the broader context of food safety and state and federal regulations. After covering the history of the craft, students will learn to process meat with respect and confidence by working with the whole animal and wasting as little as possible. Students will learn to read a carcass and connect methods of livestock rearing and feeding, as well as the conditions of humane slaughter, to the resulting product. The butcher will first demonstrate and then guide focused hands-on sessions to make sausage, bacon, pâté, rillettes, and more. The course will touch on the principles of dry curing and aging to prepare students for further study of those topics outside of class.

Butcher Shop Management (50 Lab Hours)

Students are taught the dynamics running a butcher shop. Lessons will include

- Purchasing and Ordering
- Inventory
- Menu Development

- Costing Accounting
- Labor and Food Cost
- Professional Development