

Chapter 8 Outline

Meat Production and Processing
Factors Affecting Meat Supplies
Factors Affecting Meat Costs and Pricing
Meat Inspection and Grading
Meat Purchasing Systems
Market Forms of Meat
 Wholesale
 Retail
 Beef Cuts and Characteristics
 Pork Cuts and Characteristics
 Veal Cuts and Characteristics
 Lamb Cuts and Characteristics
Institutional Meat Purchase Specifications
 Standards
 Writing Specifications
Meat Products and Food Safety
Management Considerations
 Meat on the Menu
 Meat Alternatives
 AP versus EP

Competencies

1. Describe how meat and meat products are produced, supplied, and priced. (pp. 285–286)
2. Explain the inspection and grading processes for meat. (pp. 286–287)
3. Explain the system through which meat is purchased. (pp. 287–288)
4. List the sources of available information to assist in purchasing decisions for meat products. (pp. 288–293)
5. Identify the major cuts of beef, pork, veal, and lamb, and describe the primary characteristics of each. (pp. 288–296)
6. Explain the requirements, content, and importance of specifications for meat. (pp. 296–301)
7. Describe management considerations related to purchasing meat products. (pp. 301–302)