



# Principles of Beef & Poultry Fabrication

Brought to you by  
**Hospitality Education Foundation of Georgia**

Close-up footage with detailed step-by-step instructions. Easy to understand language with plenty of information.

Hosted by a Nationally award-winning Chef  
2008 ACF Student of the Year  
Beef demonstrator is an experienced Butcher

**Beef: Primal cuts.** An experienced butcher using a saw and a knife shows students the primal cuts.

**Chef Tips:** The Chef shares his hints for sanitation, working in industry and competition pointers.

**Chef Critiques.** The Chef reviews common mistakes made by students and the proper technique.

**Poultry:** The Chef expertly demonstrates Standard Eight Cut method, 2 Classical Sauté Eight Cut methods. Specialty cuts: Frenching a breast, stuffing a breast, a Supreme, Butterflying a breast, removing a tendon from a tenderloin, Deboning a leg and thigh.

**Extras:** The Chef identifies butchery knives and their uses, how to set your station, how to set under your station and how to prepare a chicken for fabrication.

**Teacher Resources:** Detailed transcripts of all sections and teacher notes.

Are you ready to **improve** your skills?

Mail checks: **HEFG: 762 Vedado Way, NE Atlanta, GA 30308** or Fax order to – 678-303-3412

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