

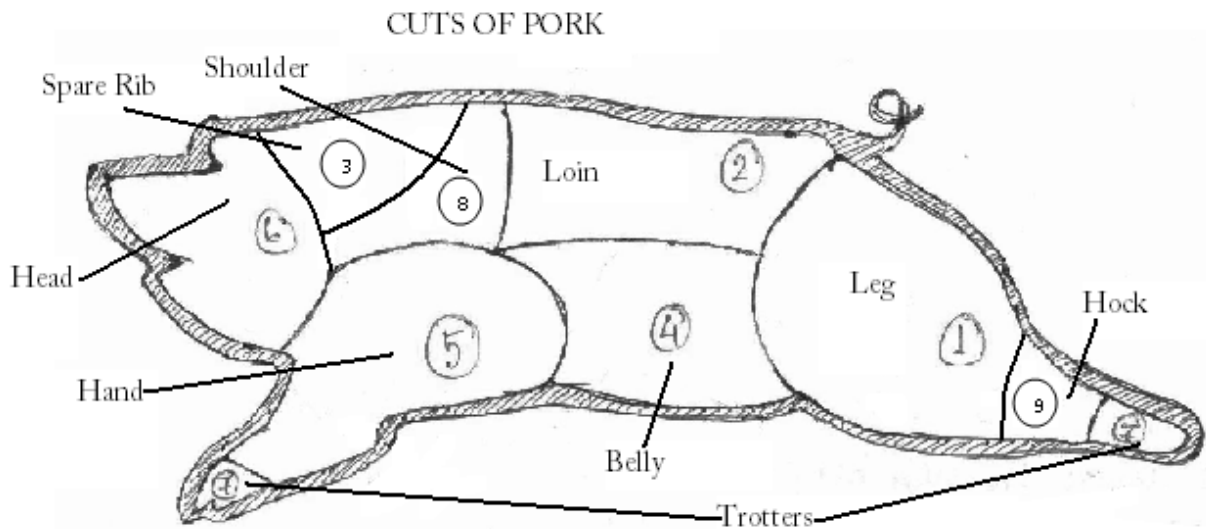
PORK, BACON, LAMB/ MUTTON, BEEF/ VEAL & POULTRY:

PORK:

Determined the quality of pork and the flesh should be whitish-pink in colour. Fine texture and form with fat distributed throughout the whole body. The fat should be smooth and very good firm and the pork fleshes should be hung 3-4 days before using. The skin of pork should be smooth; bone should be pinkish, small and fine.

Generally 5-6 weeks old piglet is known as suckling pig.

Cuts of Pork:



Sl. No.	Name of cuts	Weight	Use
01	Leg	5-10kg	Roasting, boiling.
02	Loin	6-12kg.	Roasting, grilling, frying.
03	Spare rib	1 ½-3kg.	Roasting, pie, stewing.
04	Belly	2-4kg.	Pickling, boiling, staffed role, roasting.
05	Hand	2- 3kg.	Roasting, pie, stewing.
06	Head	4-8kg.	Only roasting.
07 & 09	Hock/ Trotters	500gm.-1kg.	Grilling and boiling.
08	Shoulder	3-6kg.	Roasting, pie and sausage.

Suet: Fat which is situated around the kidney.

Lard: Which is presented in whole body (fat).

Chascutire: This is the French term, anything related with pork and pork butchery.

Forced meat: 40% dominant flavour meat (beef + 30% pork fat + 30% pork meat, all of veal), the mixture is called forced meat.

Rashers: Thin slice cuts of flesh or meat is called Rashers.

Bacon rashers: It is thin clear place and the fat presented in minimum amount in both side and grilled it. We may serve rasher with demy-glaze.

Green bacon: It is brimmed cure liquid but got smoke. It has a mild flavour and keptas long time.

Ham: Ham is obtained from fine leg of the pig with the attached bone. After the cutting, it should be kept in brim solution.

BACON:

Bacon is the cure flesh of a pig which is specially nourishment because it should be shaped and sized and economies joints of nerves. Bacon is cure with dry salty then smoking. It has a mild flavour and those are not kept as long as smoked bacon.

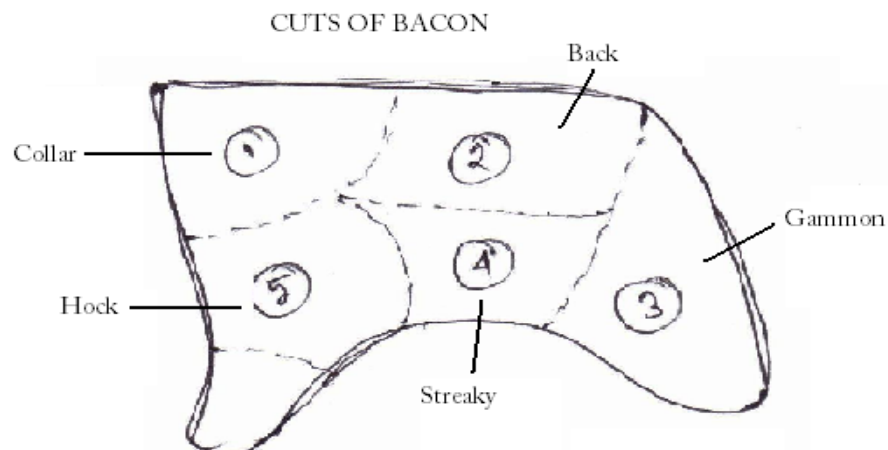
Smoking:- It is done by burring the oak or oak cask wood and the out lair of the fat should be absorbed the specific flavour and removing the tanning texture in smoking stage, before smoking item should be cure by brim solution.

Different types of smoking:- Smoking is two types-

1. Hot Smoking- The related temperature for hot smoking is 70-80C.
2. Cold Smoking- The related temperature of cold smoking is 20-25C.

Advantage: We can store the meat (pork) in a long time for the future use.

Cuts of Bacon:



Sl. No.	Name of cuts	Weight	Use
01	Collor	4 ½ kg.	Boiling and grilling
02	Back	9 kg.	Grilling and frying.
03	Gammon	7 ½ kg.	Boiling Grilling and frying.
04	Streaky	4 ½ kg.	Grilling and frying.
05	Hock	4 ½ kg.	Boiling and Grilling.

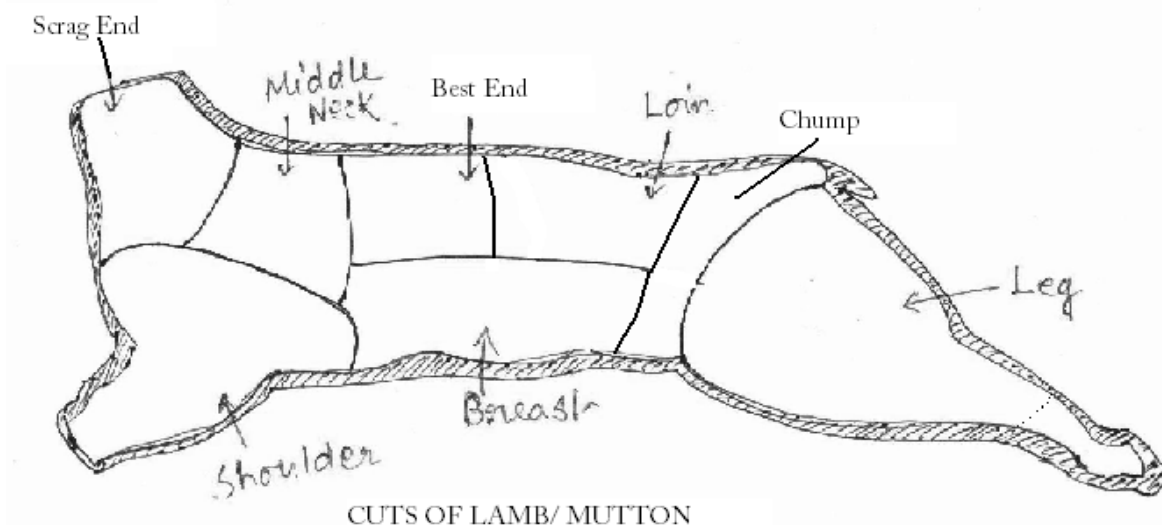
Quality of Bacon:

1. The ring should be ring and free from wrinkles.
2. There should be no sign of streakiness.
3. The lean meat should be deep pinkish colour.
4. The fresh bacon fleshes should be presented the smell.
5. The fat should be white in colour and smooth and well distributed.

LAMB/MUTTON:

Lamb is the meat of a young sheep but the fleshes of mutton obtained from goat. Lamb usually is the flesh of animal not more 14 months of age. The average weight of an important lamb is approximate 16kg. But the mutton up to 25 kg. The average weight of Indian lamb is 10kg. To 14kg. But mutton is 20-22kg.

Cuts of Lamb/ Mutton:



Sl. No.	Name of cuts	Weight	Use
01	Leg	3 ½ kg.	Roasting, Braising and boiling.
02	Shoulder	3 ½ kg.	Roasting, Braising and stewing.
03	Breast	1 ½ kg.	Roasting, stewing and boiling.
04	Middle neck	1.250 kg./1 ¼ kg.	Only stewing

05	Scrag end	800-1 kg.	Boiling
06	Best end	1 ¼ kg./1.250 kg.	Roasting, grilling, sautéing.
07	Loin	3 kg.	Grassing and Roasting.
08	Chump	2- 3kg.	Roasting, grilling.

Internal Part

Sl. No.	Name of cuts	Weight	Use
01	Head	500-800 gm.	Pie, sauces, staff
02	Kidney	---	Grilling, sautéing and mixed or kima.
03	Liver	---	As well as kidney.

BEEF/VEAL:

Beef and veal are classified by their ages.

Veal: - Flesh of calf (less than 3 months of age) which lives on milk stage.

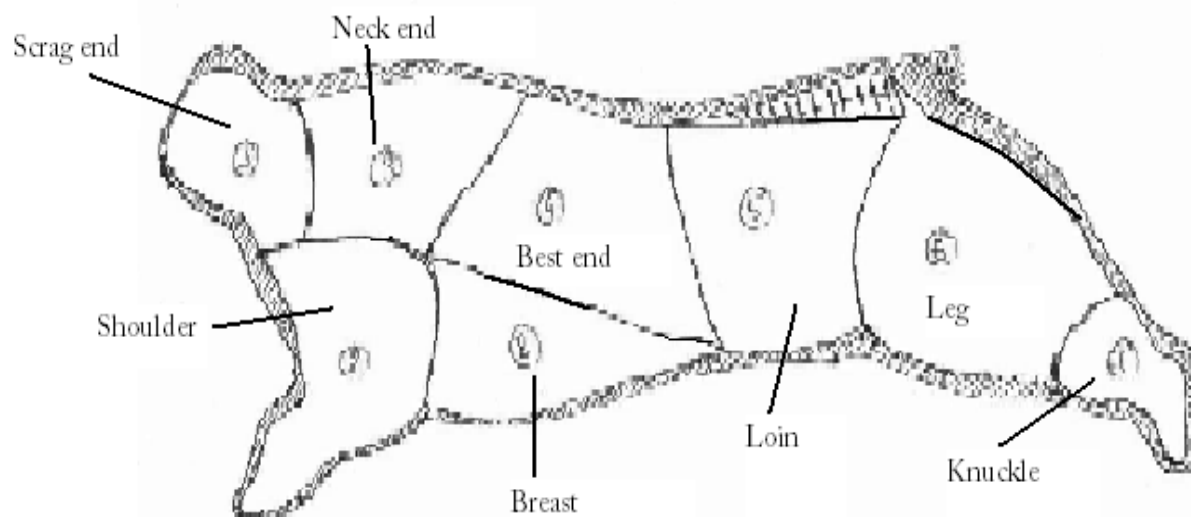
Calves: - The animal reach 3-8 months old.

Beef: - If the animal is above 8 months, the fleshs are called beef flesh.

Beef is the most popular of all the edible meat in the western countries. In India beef is not very popular but the buffaloes presents in the menu. The age and sex has been an influence on the taste and the quality of the beef meat.

Cuts of Beef/ Veal:

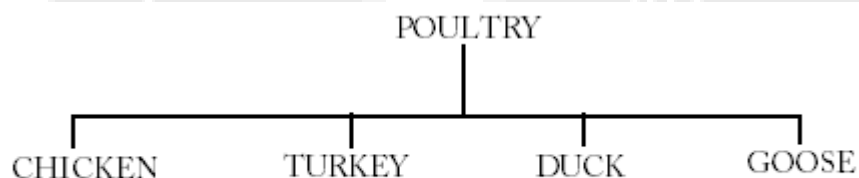
CUTS OF VEAL or BEEF



Sl. No.	Name of cuts	Weight	Use
01	Scrag-end	1 ½ kg.	Stewing and braising.
02	Neck-end	4 kg.	Stewing and sautéing.
03	Best-end	6 kg.	Roasting, and frying.
04	Loin	5 kg.	Frying and grilling.
05	Leg	18 kg.	Sautéing, braising.
06	Knuckle	½ kg	Stewing
07	Breast	2 ½ kg	Roasting and stewing
08	Shoulder	5 kg.	Stewing and Braising

POULTRY:

Classification of poultry:



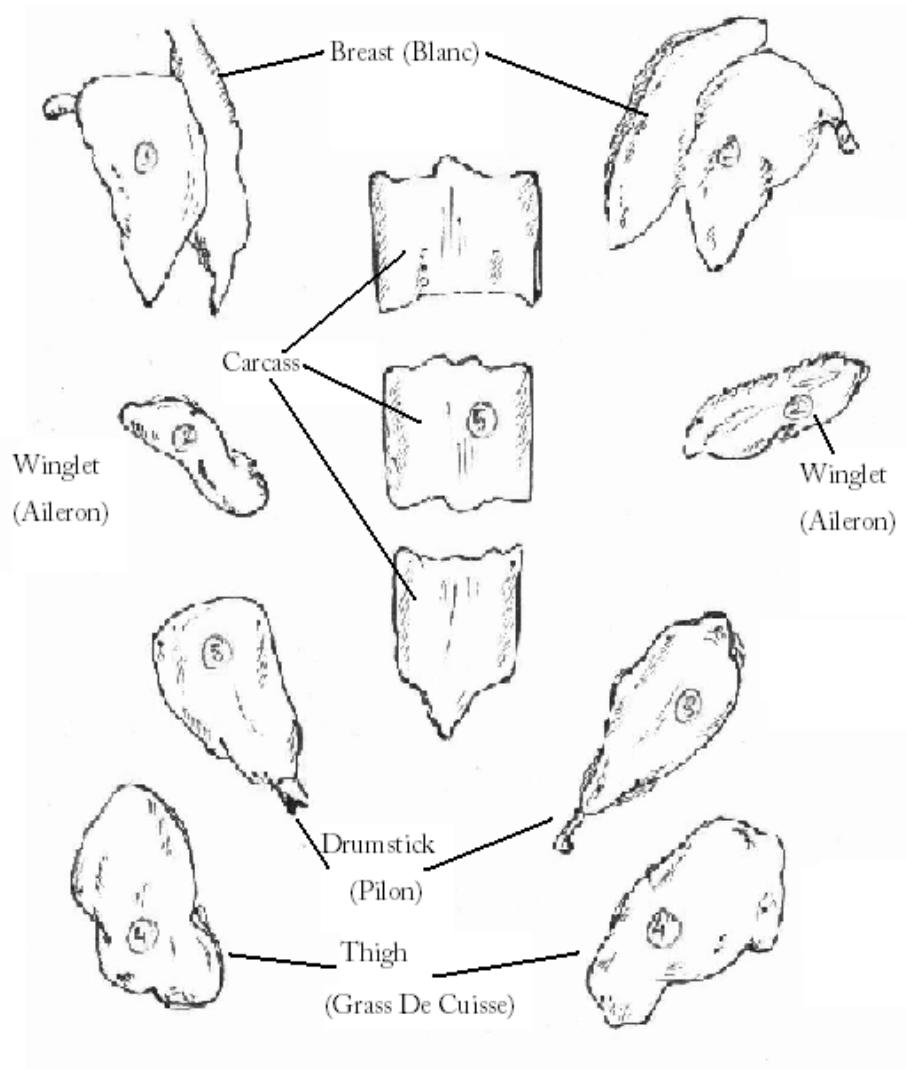
Poultry is the name given to domestic birds. It includes the different variety and sizes of chicken, turkey, duck and goose.

Identification of poultry:

1. soft, floppy, feathers should be all over the body and concentrated under the wings.
2. The quills of feather should be easy to pullout.
3. The skin should be clean and smooth and no blasting spots.
4. Combs and wattle should be small and well develop and the combs being bright red in colour.
5. Conformation or the shape of the bird is important and the birds should free from deformity.
6. The eyes should prominent and clear.
7. It should not have market unpleasant smell.

Food value:

The flesh of poultry is more easily digested than that of the other meat. It contains protein and is therefore useful for building and repairing body tissue and providing also the heat and energy.



CUTS OF POULTRY

Accompaniments and garnishes:

1. Grilled chicken: - Fry straw potato, devil sauce (Deeping).
2. Tandoori chicken: - Laccha salad (onion ring, lemon, green chilly), mint sauce (Deeping).
Garnish- Julian cuts of carrots.
3. Chicken korma: - Fresh corriental leaf (chopped), fried kaju nut (crush), Julian cuts of ginger and lemon.
4. Chicken pokora: - Sprinkle chat masala and mint sauce.
5. Chicken curry: - Fresh corriental chop, jillion cuts of ginger and lemon.

Cooking methods:

The methods used for poultry depends upon the size of the birds and the nature of the places. Some birds are young tender and lacking of fat; others are through and require moist heat for tenderizing. The characteristic of the flesh have leave to special method of preparation for the special class of poultry.

Young birds are cooked by grill, tan door or roasted as there tender but the nature birds are cooked by moist cooking. Spices are added when flavour as needed and are enreach with fat such as fricassee curry, karma.

Link young birds are fried as it enhances palatability.

Classification of chicken:

SL. NO.	NAME	WEIGHT	NO. OF PORTION	USE
01	Single body chicken	300-350 gm	1	Roasting and grilling.
02	Double body chicken	450 gm	2	Roasting, grilling and tandoori preparation.
03	Medium chicken	750 gm- 1 kg	4	Roasting, encasserole, sauces and tandoori.
04	Large chicken	1 ½ kg – 2 kg	6- 8	Boiling, grassing, galantine and stewing.

