

MEAT INSTRUCTION IN
THE CORNELL HOTEL ADMINISTRATION SCHOOL

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It is a pleasure for me to comply with the request of our Teaching Committee that I tell you about the meat instruction we offer in the School of Hotel Administration at Cornell.

Before I discuss the actual work given in meats, I would like to briefly acquaint you with the origin and development of our school.

In 1922, at the request of the American Hotel Association, a four-year program of instruction in the field of hotel administration, the first of its kind anywhere, was established at Cornell. It was set up as the Department of Hotel Administration in the College of Home Economics. Later, at the request of the National Restaurant Association, a program designed to meet the needs of prospective restaurateurs was offered. Members of both of these organizations have not only given financial support to the School, but have helped place our graduates.

A principal benefactor all along has been the late Ellsworth M. Statler, creator of the Statler Hotels. He gave generously during his lifetime, and under his will, his heirs and trustees have carried on this tradition, culminating their gifts with that of a building for the use of the School.

Statler Hall is a unique educational building - it is in three parts:

- (1) A school section containing kitchens, food laboratories, lecture rooms, offices, auditoriums, engineering and accounting laboratories, and a splendid library and study hall.
- (2) An inn section consisting of thirty-six transient rooms, all with bath, designed and decorated in the most modern and efficient manner, a front office desk, and appropriate lounge areas.
- (3) A club area used by members of the faculty and guests of the University with lounge areas, card rooms, dining rooms, a rathskeller, and a browsing library.

The operation of both the inn and the club afford practice opportunities to the students.

The school was organized with a single professor, Dr. H. B. Meet, who received his Ph.D. degree in economics at Yale University, and who is our present Director. Most of the courses were given by the faculties of Home Economics, Agriculture, Engineering, and Arts and Sciences. Today our full time resident faculty numbers about twenty. We have gradually developed courses within our own School and have thereby cut down on the number of "farmed out" courses - the meat course being a case in point. Our student body has grown from the original class of twenty-one to approximately three hundred and seventy-five men and women.

When the hotel administration program was first established, the importance of including work with meats was immediately recognized. A thorough knowledge of meats is a must for success in the food business, because by far the greatest share of food costs is relegated to meats.

Originally, and in fact until February 1952, the meat course was given in the Department of Animal Husbandry. As set up in animal husbandry, the course given to hotel students consisted of one lecture period and one two-hour laboratory period a week, the lecture being given concurrently to the agricultural students, and the laboratory consisting of a cutting period in which beef, pork, lamb, and occasionally veal, were processed.

In February 1952 I left the Department of Animal Husbandry to join the Staff at the School of Hotel Administration, and set up an entirely new course known as Hotel Meats, Poultry, and Fish. I felt that our students should be given information on poultry and fish, as well as on meats, and that they should be afforded an opportunity to have actual practice with these foods.

The present course consists of one lecture period and two two-and-a-half-hour laboratory periods for the sixteen-week term. The course is required of all students in the School, and we have a constant waiting list to take it. A total of 60 students are registered each semester. We have four laboratory sections of 15 students each. I have also followed the policy of "creating" room for an occasional non-hotel student, and have by this means included two graduate students from Institutional Management and two graduate students from the School of Nutrition. In addition, all of the Naval Officers from the U.S. Medical Service Corps, who are special students at our School, take the course.

The lectures cover the following subjects:

- (1) Sanitation - principles, scope, approved methods
- (2) Inspection - definitions, purposes, scope, charges
- (3) Grading - definitions, bases, forms
- (4) Principles of nutrition
- (5) Nutritive value
- (6) Structure and composition
- (7) Selection of animals for slaughter
- (8) Changes in meat after slaughter - rigor mortis
- (9) Chilling - aging or ripening
- (10) Preservation - processing - curing - smoking
- (11) Refrigeration - freezing - storage
- (12) Variety meats
- (13) Cookery - principles and practice
- (14) Economics - industry

Also included in the lecture portion of the course is a lecture on institutional cutlery given by Mr. Lewis D. Bement, Secretary of the American Cutlery Manufacturers Association of Deerfield, Massachusetts. We include visual aids as much as possible, and in this connection use the American Meat Institute's film, "This is Life," our own film, "Cutting and Freezing Meat, Poultry, and Fish," and the U. S. Department of the Interior film, "Filleting and Packaging Fish."

All of the meat, poultry and fish that we use are bought for us by the Statler Club, according to my specifications and needs - we cut and process them - and then turn them back for the use of the Club. This gives our students practice preparing for just the type service that they will be called upon eventually to carry out. At present we do not have a separate laboratory area - we use the receiving room, which is quite large, for this purpose.

In the laboratory portion of the course, which in some instances is a combination lecture-laboratory, we cover the following:

- (1) Introduction - selected references and sources of information
- (2) Tools and equipment - safety suggestions
- (3) Beef - classes and grades, wholesale cuts, hotel and restaurant uses - seven periods
- (4) Pork - classes and grades, wholesale cuts, hotel and restaurant uses - four periods
- (5) Lamb and mutton - classes and grades, wholesale cuts, hotel and restaurant uses - three periods
- (6) Veal - classes and grades, wholesale cuts, hotel and restaurant uses - two periods
- (7) Poultry - kinds, classes, grades, hotel and restaurant uses - three periods
- (8) Fish - market forms of seafood - hotel and restaurant uses - three periods
- (9) Carving - principles and practice
- (10) Freezing - principles and practice
- (11) Menu planning - principles and practice
- (12) Lard - commercial processing methods, marketing
- (13) Sausage - definitions, market classifications
- (14) Problems - specifications - portion control - pricing - food cost calculations

We also have several review periods, including identification tests, in which we use the actual meats, poultry, and fish, and supplement this with 2x2 kodachrome slides.

Included as a required portion of the course is a three-day field trip to New York City where processors and purveyors of meats, poultry, and fish are visited. Visits are also made to the United Nations and the Hilton Hotel (Waldorf Astoria, Plaza, Roosevelt) kitchens to observe their methods of handling meats.

At present this is the only meat course that we offer. For the student who is interested in advanced work, we offer an individual seminar-type course. We have had several students work on special problems. We do hope to eventually set up an advanced course.

We continually strive to improve our meats course and would certainly welcome any suggestions that you may have to accomplish this objective.

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MR. KUNKLE: Mr. R. Deans managed our laboratory before he moved on to loftier realms. He will discuss problems encountered in teaching meats courses.

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