



RANGE® MEAT ACADEMY

Online and ready to go, just like you!

Course Catalog Fall 2019 - Winter 2020



“Range Meat Academy’s mission is to create and promote high standards for excellence and integrity within the butchery trade by providing the most comprehensive and respected certificate program in the meat industry.”

– Kari Underly

[Table of Contents](#)

[About Range® Meat Academy](#)

[Our Mission](#)

[Accreditation](#)

[Illinois Board of Higher Education](#)

[Online Catalog](#)

[Tuition and Fees - Clerk](#)

[Tuition and Fees - Cutter](#)

[Personal Dashboard](#)

[Consumer Information](#)

[Contact Information](#)



Click on link to learn more!

This document is subject to change.

2019© Range Meat Academy | All rights reserved.



"This is an accumulation of my life's work. After more than 20 years working in the meat industry as a hopeless entrepreneur, business owner, educator and marketer, the topic that has continued to rise to the top is the need for high quality butchery training and education. People kept asking me for materials which showed how I break down beef, so I wrote the book, *The Art of Beef Cutting*. It was well received, but there was more work to be done. So now I am proud to bring you Range® Meat Academy Online."

In 2017, Kari was honored by Provisioner Magazine as one of 25 Future Icons of the Meat and Poultry Industry. She's a third-generation butcher and journeyman meat cutter with a B.S. degree in Business, and mad skills in software design and development tools. She's the author of the James Beard nominated book, *The Art of Beef Cutting: A Meat Professional's Guide to Butchering and Merchandising*. Her work can be seen around the world. Kari was instrumental in the research and development of new cuts for the meat industry. The flat iron steak, Denver cut, petite tender and ranch steak are just a few of the cuts seen in grocery stores and butcher shops everywhere. She was also called upon to develop new cutting techniques to maximize underutilized beef carcasses.

Kari was proud to be a judge for The American Pig Farmer of the Year 2016 & 2017 and has been honored to continue in 2018. And everyone knows she loves butchers! Kari has fond memories of being a judge for the Whole Foods best butcher contest and was a judge for Best Butcher in Texas in 2017.

Kari's favorite role is that of an educator. She travels the country conducting meat training seminars and demonstrations for corporations and meat enthusiasts all over the country. Her work has been instrumental in developing important programs designed to elevate women. NC Choices Women Working in the Meat Business has received national acclaim, and her newest project, Women in Meat Northeast is gaining momentum, fast!

And now, Kari is putting all of her work and knowledge in developing an online format to share with anyone interested in learning about butchery. **Range® Meat Academy** Online is open!



Kari Underly

This document is subject to change.

2019© Range Meat Academy | All rights reserved.

General Information

Range® Inc. Meat Academy’s administrative office is located at:
215 North Aberdeen Street, B2 Chicago, Illinois 60607

Accreditation

Range® Meat Academy is not accredited by an accrediting body recognized by the U.S. Department of Education. The school does not guarantee the transferability of credits to another school, college or university. Credits or coursework are not likely to transfer; any decision on the comparability, appropriateness and applicability of credit and whether credit should be accepted is the decision of the receiving institution.

Illinois Board of Higher Education

Range Meat Academy is approved by the Private Business and Vocational Schools Division of the Illinois Board of Higher Education

Division of Private Business and Vocational Schools 1 N. Old State Capitol Plaza, Suite 333
Springfield, Illinois 62701-1377
Phone: 217-782-2551 Fax Number: 217-782-8548 www.ibhe.org



This document is subject to change.

2019© Range Meat Academy | All rights reserved.

RANGE® MEAT ACADEMY MISSION STATEMENT

CATALOG



Ready

Online and ready to go, just like you!



Always

24/7



Need

You asked for it, we built it!



Grocery

Skilled, knowledgeable workforce needed.



Experience

Range has the experience.

Range Meat Academy's mission is to create and promote high standards for excellence and integrity within the butchery trade by providing the most comprehensive and respected certificate program in the meat industry.



Give your company a competitive advantage by maintaining a skilled, knowledgeable workforce behind the meat counter. Implement high, uniform standards for customer service while improving staff retention and developing future leaders. Invest in your employees and decrease cost of training by offering Range Meat Academy online certificate programs.

RANGE® MEAT CLERK OVERVIEW

CATALOG





Range® Meat Clerk (RMC101, RMC201, RMC301)

Range® Meat Clerk Certificate Program

Range® Meat Clerk Meat Essentials Certificate (RMC101)

Range® Meat Clerk Cuts & Features Certificate (RMC201)

Range® Meat Clerk Cooking Methods and Preparation Tips Certificate (RMC301)

-  RMC Certificate Program is made up of 16 courses designed to give you the tools and confidence to provide your customer with a great experience at the meat case. We cover beef, pork, lamb and chicken.
-  RMC101 Meat Essentials includes 5 courses and covers customer service and meat basics knowledge, recognition of the various types of cuts in the meat case, and instruction on how to use meat as an ingredient (slices, cubed, ground meats).
-  RMC201 Cuts & Features includes 8 courses and provides the student with a strong knowledge base regarding the identification and merchandising of the multiple cuts in the meat case. You will be able to identify the individual cuts associated with beef, pork, lamb and chicken, understand cut attributes, and recommend cut substitutes and proper cooking methods to your customers.
-  RMC301 Cooking Methods and Preparation Tips includes 3 courses on assisting the customer with choosing the right cut, recommending proper cooking methods, and understanding and suggesting interesting flavor profiles using rubs, pastes, and marinades to match the cut and cooking method.

RANGE® MEAT CUTTER OVERVIEW

CATALOG






Range® Meat Cutter (RMCP401, RMCL402, RMCPK403, RMCB404)

Range® Meat Cutter Beef Certificate (RMCB404)

Range® Meat Cutter Pork (RMCPK403)

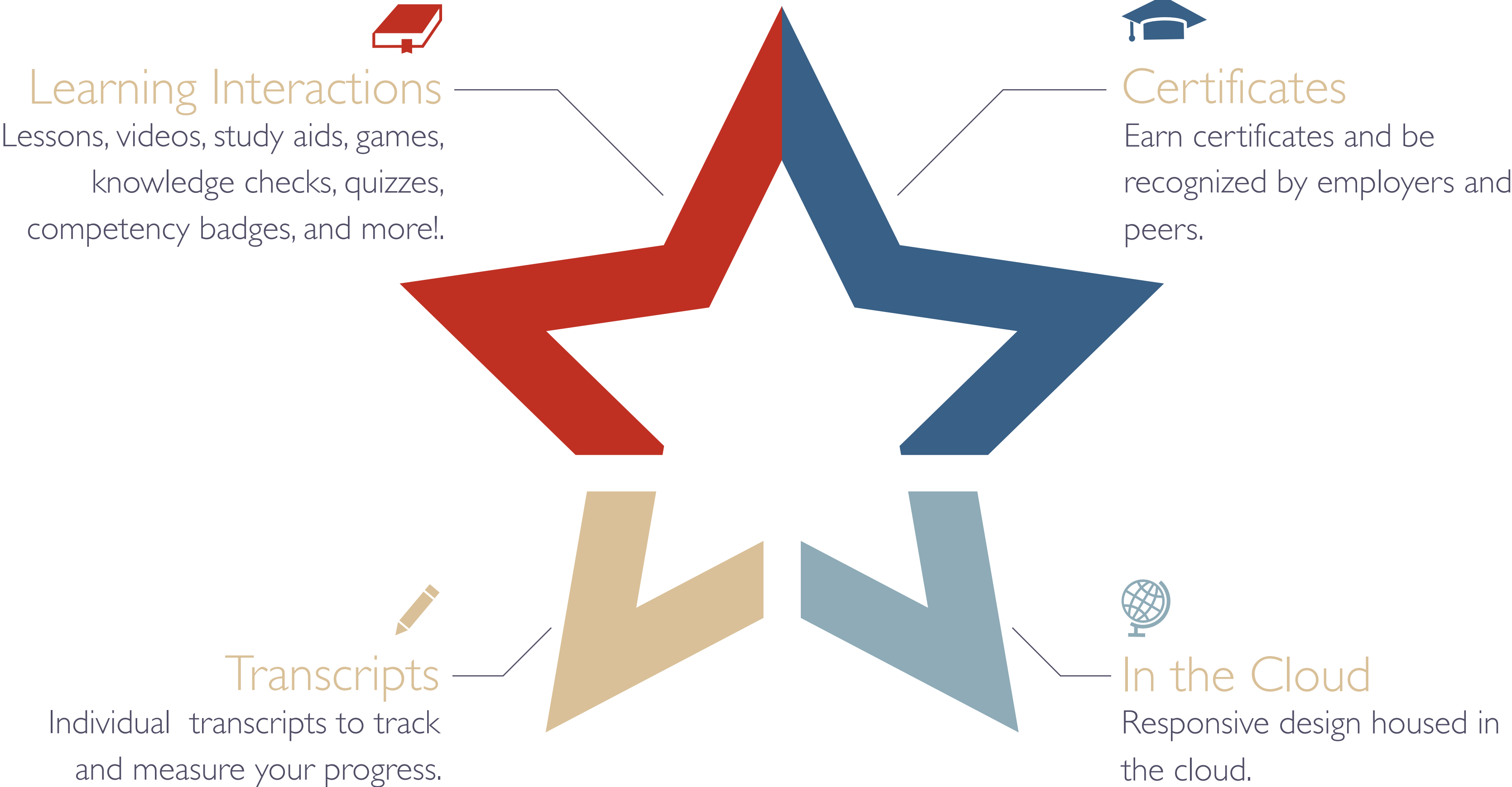
Range® Cutter Lamb Certificate (RML402)

Range® Meat Cutter Certificate Program

-  RMC Cutter Certificate Program includes 23 engaging and interactive meat cutting lessons designed to enable students to succeed in the meat business. Included are over 10 hours of lively, instructional cutting videos. We cover poultry, lamb, pork and chicken.
-  RMCB404 Range® Cutter Beef includes 16 lessons and 44 instructional cutting videos on how to cut and merchandise a whole side of beef into primals, subprimals and retail cuts. Students will learn details about the 4 major and 4 minor primals and their subprimals, including key bones and landmarks important in cutting beef. Lessons cover how to use and choose the right tool for the job, with videos teaching cutting skills and techniques such as deboning and denuding, the 90 degree rule, and how to safely use a bandsaw, handsaw and knives.
-  RMCL402 Cutter Lamb Certificate includes 6 lessons and 12 instructional cutting videos on how to cut and merchandise a whole lamb into primals and retail cuts. Students will learn about the popular lamb cuts, key bones and understand the primals and their yield percentages. You will learn how to safely break a whole lamb into primals, subprimals and retail cuts using the proper tools.
-  RMCPK403 Cutter Pork Certificate course includes 5 lessons and 17 instructional cutting videos on how to cut and merchandise a whole hog into primals and retail cuts. Students will learn about the popular pork cuts, key bones and understand the primals and their yield percentages. You will learn how to safely break a whole hog. One side is processed for retail, the other side is processed into cuts for curing. The student will learn to process the whole hog into subprimals and retail cuts using the proper tools.
-  RMC301 Cutter Poultry Certificate includes 4 lessons and 12 instructional cutting videos on how to cut and merchandise a whole chicken into parts and retail cuts. Students will learn about the popular meat birds, chicken types and key poultry bones, and understand the popular chicken cuts and their yield percentages. You will also learn to grind poultry and make poultry sausage.

RANGE® MEAT ACADEMY ONLINE CERTIFICATE PROGRAM

CERTIFICATES

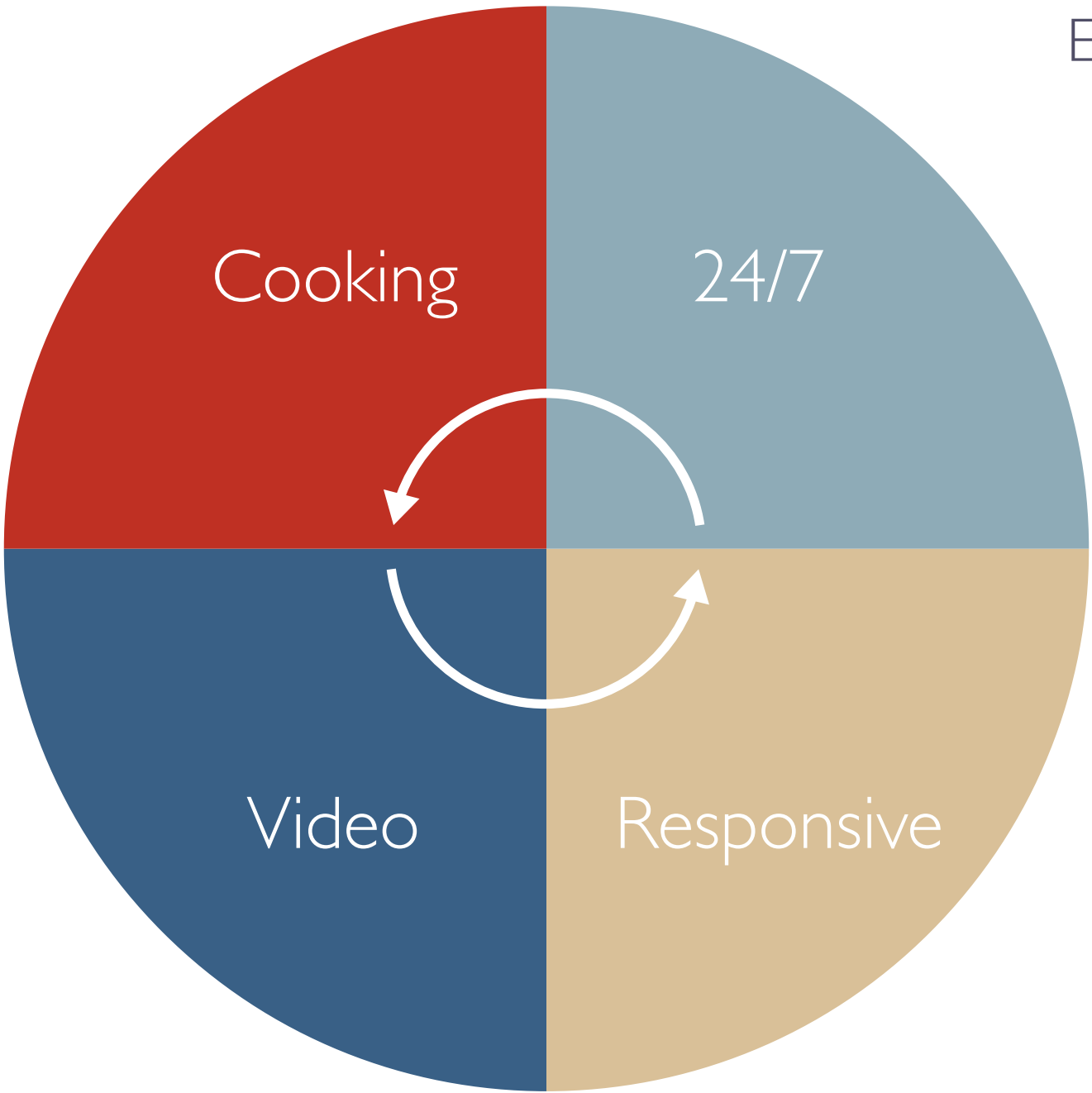


ACCORDING TO THE EXPERTS,THE PROGRAM OFFERS WHAT WORKS WELL IN THE INDUSTRY...

ON TREND

Cooking methods, followed by overall meat knowledge – carving instructions, pairing, cooking temps, etc.

Easy access/on-line



Video training

Self-directed/learn at own pace

For nearly all retailer participants, a training program has to cover the breadth and depth of questions and topics that shoppers might ask. Nearly all of those with and without a current training program would like to have a program that's simple, flexible and web-based.

RANGE® MEAT ACADEMY ONLINE CATALOG

★ R A N G E ★

Welcome, Kari Underly

You've arrived! Welcome to Range® Meat Academy.

Resume

My Courses

Catalog

Inbox

Resources

FAQs

Enrollment Key

Calendar

Other Training

Range®, Inc.

Transcript

Logout

Resume Courses ▶

Rib & Rack Merchandising

Online Course

Resume

16

Range® Meat Clerk

(Includes RMC101, RMC201...)

Curriculum

★★★★★

Resume

8

RMC201 Range® Meat Clerk: Cuts & Features...

Curriculum

★★★★★

Resume

Types of Cuts in the Case

Online Course

Resume

Flavor Rubs, Pastes & Marinades

Online Course

Resume

3

RMC301 Range® Meat Clerk: Cooking Methods &...

Curriculum

★ ★ ★ ★ ★ (0)

Resume

Introduction to Chicken

Online Course

Resume

My Courses ▶

Types of Cuts in the Case

Introduction to Chicken

16

Range® Meat Clerk

5

RMC101 Range® Meat

8

RMC201 Range® Meat

3

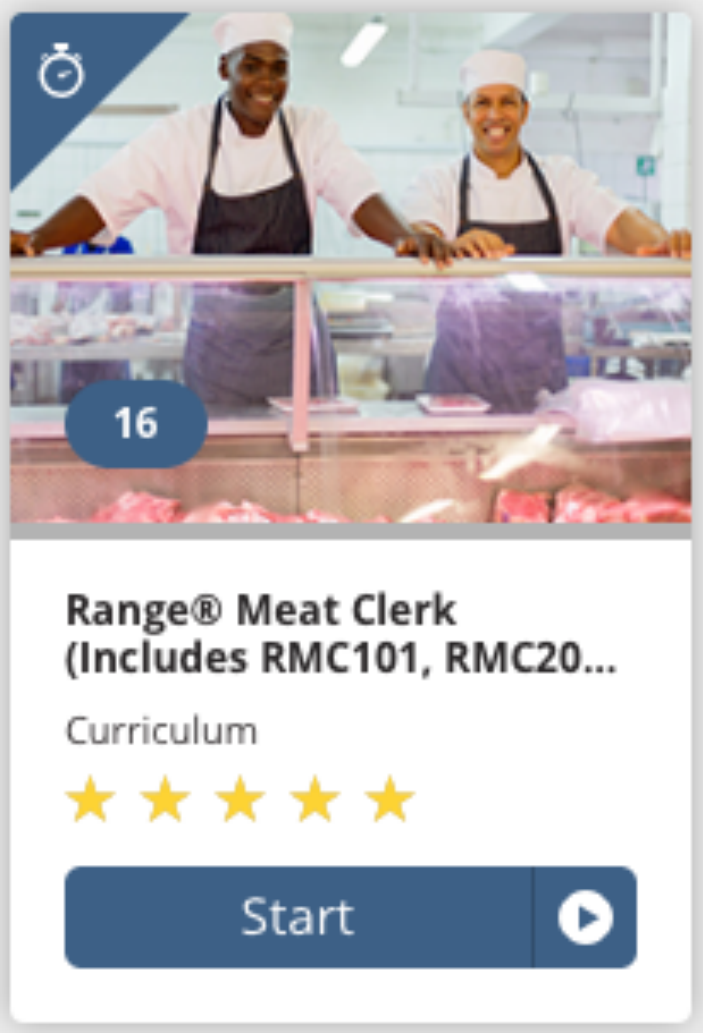
RMC301 Range® Meat

✖

Chuck & Shoulder

Flavor Rubs, Pastes &

Rib & Rack Merchandising



Admission Requirements

All students enrolling for an online course must be 18 years of age.

For this course, no prior meat knowledge is required.

Tuition Fees and Charges

Application Processing Fee (non-refundable): \$50

Regular Tuition: \$749.99

Total: \$799.99

Range® Meat Clerk Certificate

Level: [Entry](#)

Course Length: 20 hours

Author: Kari Underly

The online Range® Meat Clerk Certificate program is made up of 16 courses designed to give you the tools and confidence to provide your customer with a great experience at the meat case. We cover beef, pork, lamb and chicken.

Our comprehensive program is divided into 3 manageable Range® Meat Clerk Certificate sections:

- Range® Meat Clerk Meat Essentials Certificate (RMC101)
- Range® Meat Clerk Cuts & Features Certificate (RMC201)
- Range® Meat Clerk Cooking Methods and Preparation Tips Certificate (RMC301)

Earn all 3 Certificates and over 100 competency badges to become a Range® Meat Clerk.

The Range® Meat Clerk Meat Essentials Certificate includes 5 courses and covers exemplary customer service and meat basics knowledge, including characteristics of primals and subprimals, recognition of the various types of cuts in the meat case, and instruction on how to use meat as an ingredient (slices, cubed, ground meats).

The Range® Meat Clerk Cuts & Features Certificate includes 8 courses and provides the student with a strong knowledge base regarding the identification and merchandising of the multiple cuts in the meat case. You will be able to identify the individual cuts associated with beef, pork, lamb and chicken, understand cut attributes, and recommend cut substitutes and proper cooking methods to your customers.

The Range® Meat Clerk Cooking Methods & Preparation Tips Certificate includes 3 courses on assisting the customer with choosing the right cut, recommending proper cooking methods, and understanding and suggesting interesting flavor profiles using rubs, pastes, and marinades to match the cut and cooking method.

As a student you will have the opportunity to learn skills and earn competency badges by completing the course work, answering knowledge check questions, viewing videos, solving jigsaw puzzles and utilizing study aids.

Earn your Range® Meat Clerk Certificate by completing all course work and passing all course quizzes with a minimum of 80% accuracy.



Meat Clerk Customer Service

In this lesson students will learn how to present themselves and properly interact with customers. You will be presented with customer service scenarios and asked to make a choice. Each choice you make will determine how successful you are with the customer service meter. You will have infinite chances to score at least 80% on the customer service meter and earn your Customer Service Competency Badge.

Skills

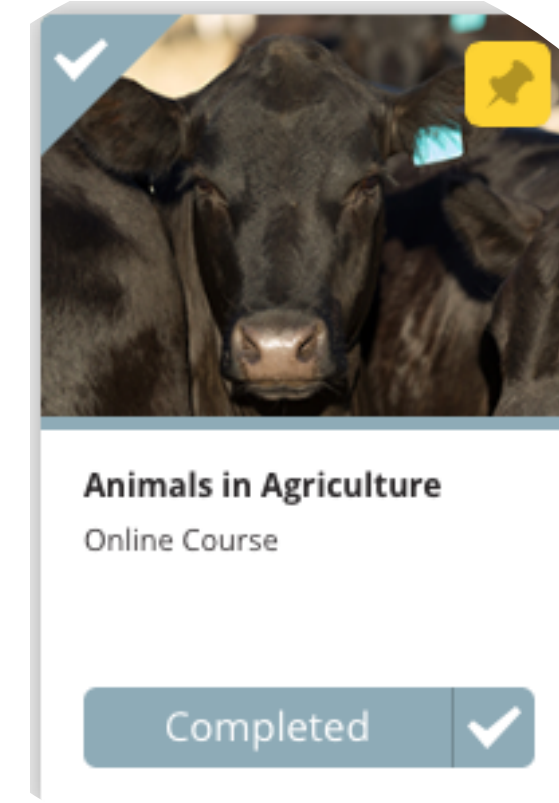
Students will learn the basics of customer service, how to dress for success, good body language, cut recommendations and basic food handling tips.

Course Activities & Aids

- Customer Service Meter
- 2 Competency Badges

Course Assessment

- Customer Service Meter



Animals in Agriculture

In this lesson the student will learn about the four major meat proteins, including how they are raised. You will be presented with scenarios and asked to make choices. Each choice you make will determine how successful you are with the Animal Basics Meter.

Skills

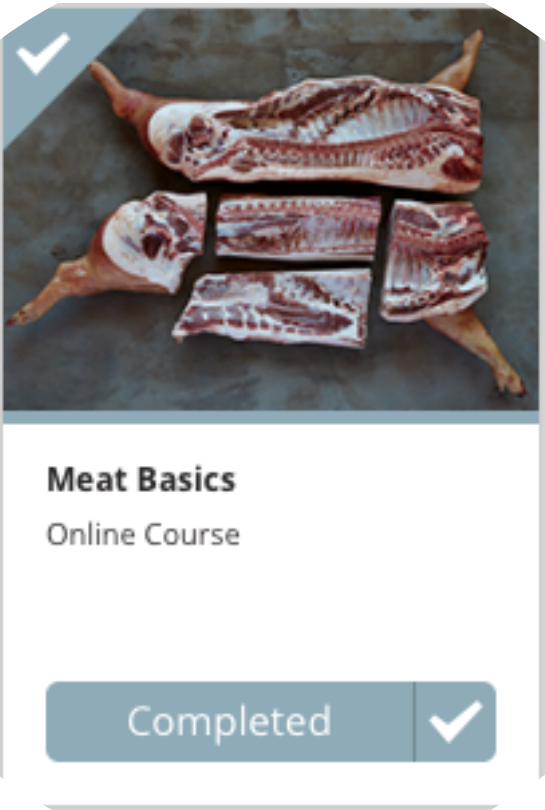
Students will learn the basics of meat production and key terms associated with how these animals are raised in modern agriculture

Course Activities & Aids

- Animal Basics Meter
- 6 Competency Badges

Course Assessment

- Animal Basics Meter



Meat Basics

In this lesson the student will learn basic primals for beef, pork, lamb and chicken. Students will also learn why the cut's originality is key to recommending cuts to the consumer.

Skills

- Students will learn the difference between USDA Meat Inspection and USDA Quality Grades.
- Students will learn the top three quality grades.
- Students will understand the difference between exercise muscles (primals) vs. support muscles (primals) and their impact on cooking recommendations.

Course Activities & Aids

- Knowledge Check Questions
- Videos
- Jigsaw Puzzles
- Study Guides
- 7 Competency Badges

Course Assessment

- Knowledge Check Questions
- Meat Basics Quiz



Types of Cuts in the Case

In this lesson students will learn about cut types, serving size, cost comparison, cooking methods and other identifiable selling features

Skills

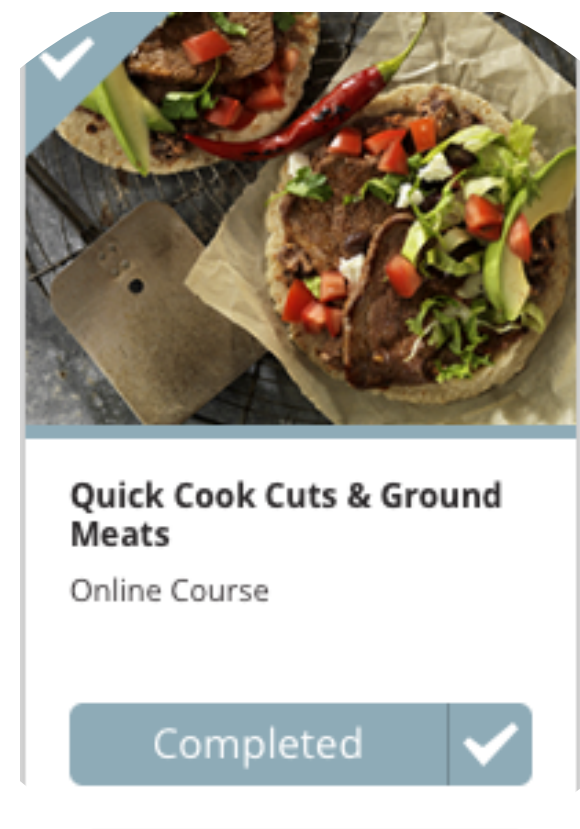
- The student will learn to identify cut types of beef, pork, lamb and chicken.
- The student will be able to recommended cooking methods, and understand cut thickness and portion sizes.

Course Activities & Aids

- Knowledge Check Questions
- Study Guides
- 5 Competency Badges

Course Assessment

- Knowledge Check Questions
- Types of Cuts in the Case Quiz



Quick Cook Cuts & Ground Meats

In this lesson, students will learn about quick cook cuts and their cooking methods such as the skillet or grill. Ground meats and the way they are sold and merchandised to the customer will also be explained.

Skills

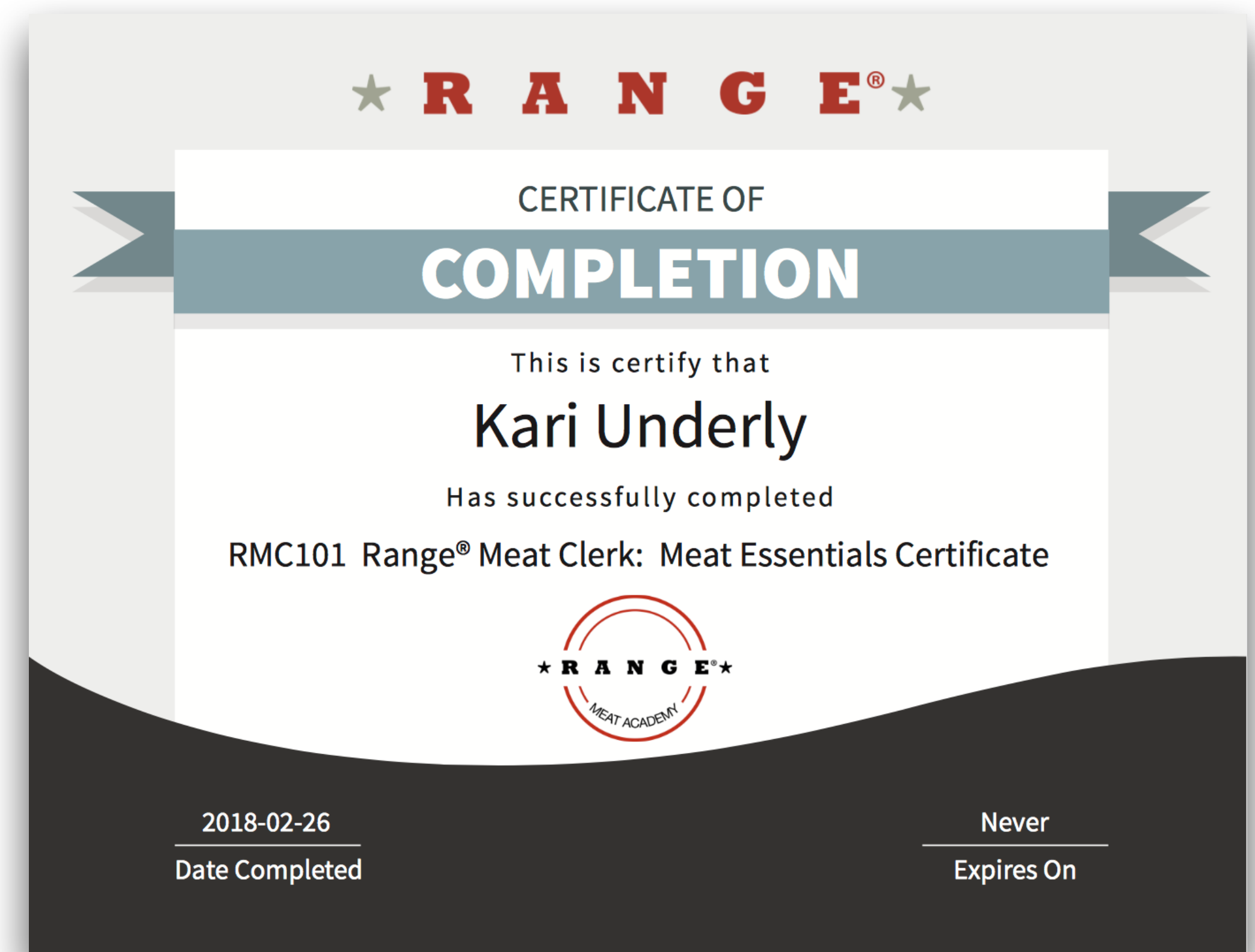
- The student will learn quick cook retail cuts.
- The student will learn different ground meat proteins and how they are sold by texture or form.
- The student will learn how different types of ground beef are sold by primal specific or lean-to-fat ratios.
- The student will be able to recommend quick cook cuts as an ingredient

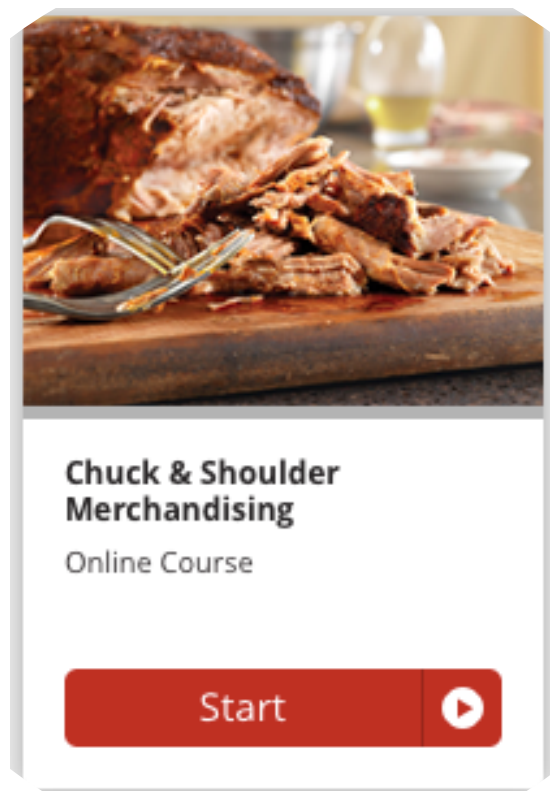
Course Activities & Aids

- Knowledge Check Questions
- Study Guides
- 5 Competency Badges

Course Assessment

- Knowledge Check Questions
- Quick Cook Cuts & Ground Meats Quiz





Chuck & Shoulder Merchandising

In this lesson, students will learn about identifying beef chuck and pork/lamb shoulder primals, their correlating subprimals and retail cuts. Students will also learn substitutable cuts, unique selling features and cooking methods.

Skills Students Will Learn

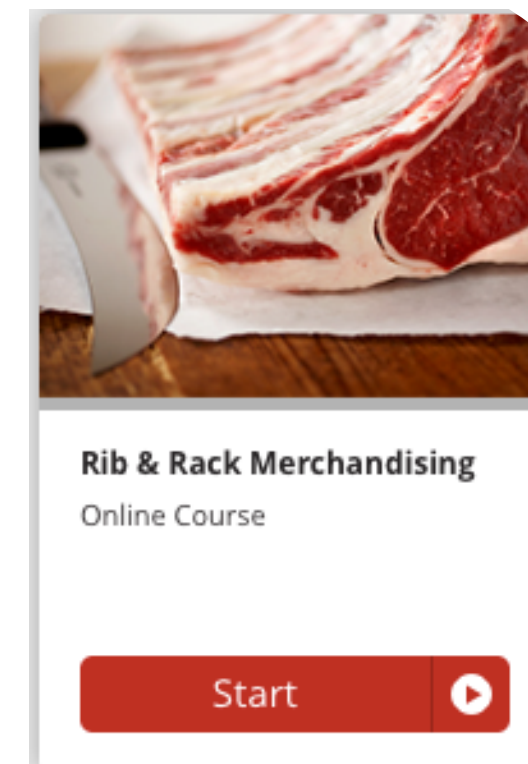
- To identify pork, lamb and beef cuts.
- To explain unique selling features of top sellers.
- To recommend substitutable cuts to the customer.
- To suggest basic cooking methods for each cut.
- To provide preparation tips on flavor rubs, pastes and marinades.

Course Activities & Aids

- Knowledge Check Questions
- Videos
- Jigsaw Puzzles
- Study Guides
- Competency Badges
- Knowledge Check Questions

Course Assessment

- Cut Features multiple choice/true-false quiz
- Visual identification quizzes



Rib & Rack Merchandising

In this lesson students will learn to identify beef, pork and lamb rib primals, and their correlating subprimals and retail cuts. Students will also be able to suggest substitutable cuts, and understand unique selling features and cooking methods.

Skills Students Will Learn

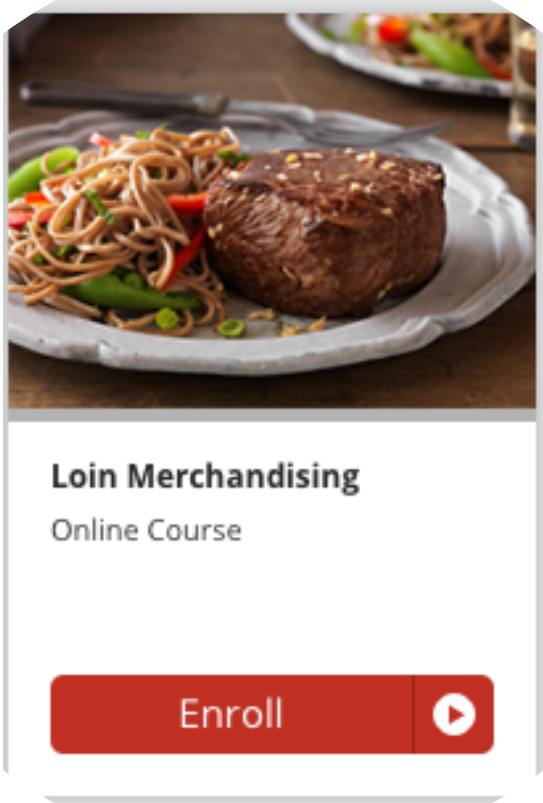
- To identify pork, lamb and beef cuts.
- To explain unique selling features of top sellers.
- To recommend substitutable cuts to the customer.
- To suggest basic cooking methods for each cut.
- To provide preparation tips on flavor rubs, pastes and marinades.

Course Activities & Aids

- Knowledge Check Questions
- Videos
- Jigsaw Puzzles
- Study Guides
- 7 Competency Badges
- Knowledge Check Questions

Course Assessment

- Cut Features multiple choice/true-false quiz
- Visual identification quizzes



Loin Merchandising

In this lesson students will learn to identify beef, pork and lamb loin primals, and their correlating subprimals and retail cuts. Students will also be able to suggest substitutable cuts, unique selling features and cooking methods.

Skills Students Will Learn

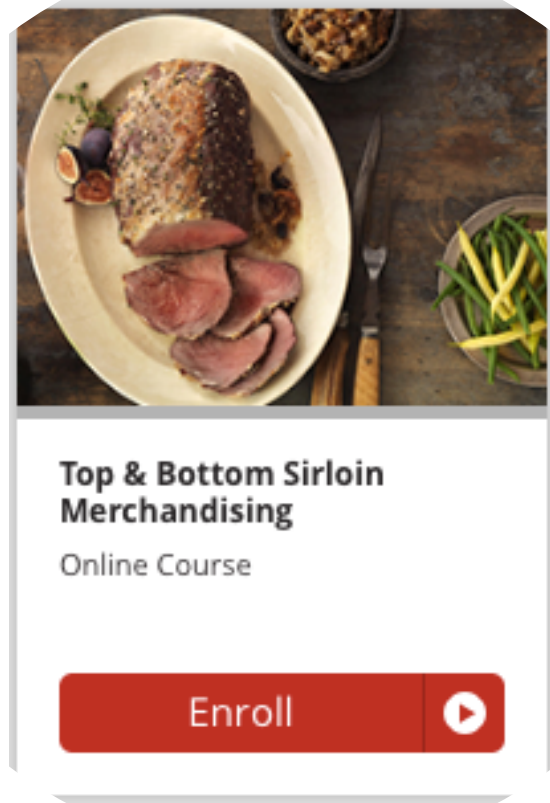
- To identify pork, lamb and beef cuts.
- To explain unique selling features of top sellers.
- To recommend substitutable cuts to the customer.
- To suggest basic cooking methods for each cut.
- To provide preparation tips on flavor rubs, pastes and marinades.

Course Activities & Aids

- Knowledge Check Questions
- Videos
- Jigsaw Puzzles
- Study Guides
- 7 Competency Badges
- Knowledge Check Questions

Course Assessment

- Cut Features multiple choice/true-false quiz
- Visual identification quizzes



Top & Bottom Sirloin Merchandising

In this lesson students will learn to identify beef, pork and lamb loin primals, and their correlating subprimals and retail cuts. Students will also be able to suggest substitutable cuts, unique selling features and cooking methods.

Skills Students Will Learn

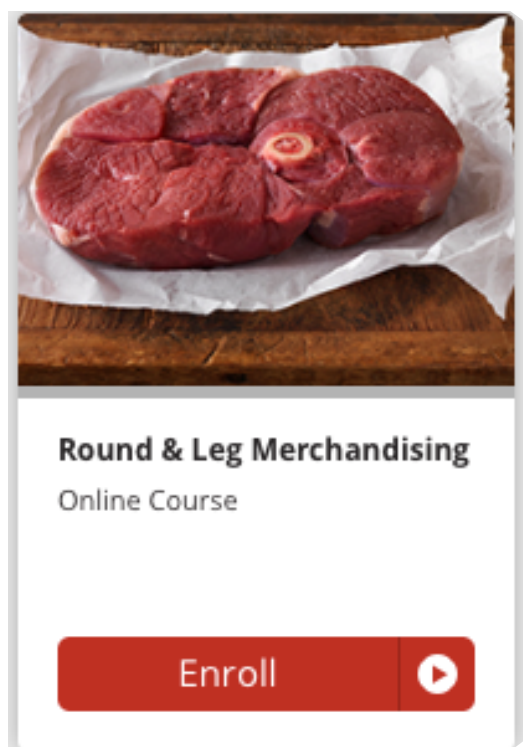
- To identify pork, lamb and beef cuts.
- To explain unique selling features of top sellers.
- To recommend substitutable cuts to the customer.
- To suggest basic cooking methods for each cut.
- To provide preparation tips on flavor rubs, pastes and marinades.

Course Activities & Aids

- Knowledge Check Questions
- Videos
- Jigsaw Puzzles
- Study Guides
- 7 Competency Badges
- Knowledge Check Questions

Course Assessment

- Cut Features multiple choice/true-false quiz
- Visual identification quizzes



Round & Leg Merchandising

In this lesson students will learn to identify beef round pork & lamb leg primals, and their correlating subprimals and retail cuts. Students will also be able to suggest substitutable cuts, and understand unique selling features and cooking methods.

Skills Students Will Learn

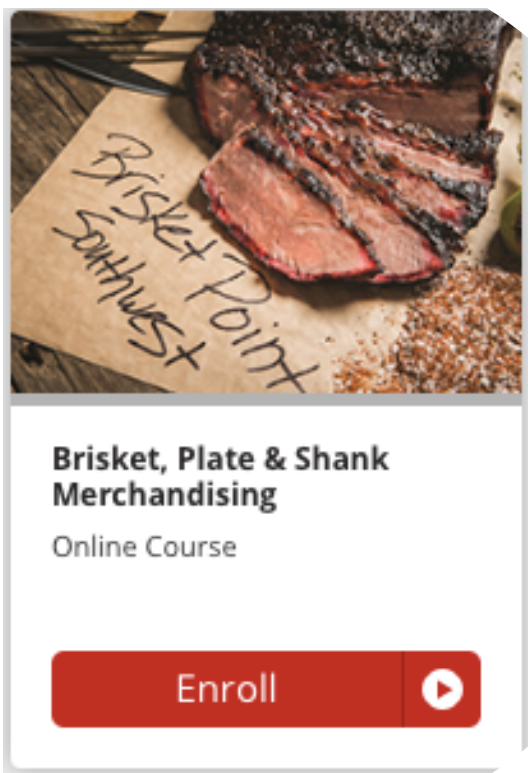
- To identify pork, lamb and beef cuts.
- To explain unique selling features of top sellers.
- To recommend substitutable cuts to the customer.
- To suggest basic cooking methods for each cut.
- To provide preparation tips on flavor rubs, pastes and marinades.

Course Activities & Aids

- Knowledge Check Questions
- Videos
- Jigsaw Puzzles
- Study Guides
- 7 Competency Badges
- Knowledge Check Questions

Course Assessment

- Cut Features multiple choice/true-false quiz
- Visual identification quizzes



Brisket, Plate & Shank Merchandising

In this lesson students will learn to identify beef, pork and lamb primals, and their correlating subprimals and retail cuts. Students will also be able to suggest substitutable cuts, and understand unique selling features and cooking methods.

Skills Students Will Learn

- To identify pork, lamb and beef cuts.
- To explain unique selling features of top sellers.
- To recommend substitutable cuts to the customer.
- To suggest basic cooking methods for each cut.
- To provide preparation tips on flavor rubs, pastes and marinades.

Course Activities & Aids

- Knowledge Check Questions
- Videos
- Jigsaw Puzzles
- Study Guides
- 7 Competency Badges
- Knowledge Check Questions

Course Assessment

- Cut Features multiple choice/true-false quiz
- Visual identification quizzes



Bones & Offal Merchandising

In this lesson students will learn to identify bones and offals and their correlating subprimals and retail cuts. Students will also be able to suggest substitutable cuts, and understand unique selling features and cooking methods.

Skills Students Will Learn

- To identify pork, lamb and beef cuts.
- To explain unique selling features of top sellers.
- To recommend substitutable cuts to the customer.
- To suggest basic cooking methods for each cut.
- To provide preparation tips on flavor rubs, pastes and marinades.

Course Activities & Aids

- Knowledge Check Questions
- Videos
- Jigsaw Puzzles
- Study Guides
- 7 Competency Badges
- Knowledge Check Questions

Course Assessment

- Cut Features multiple choice/true-false quiz
- Visual identification quizzes



Introduction to Chicken

In this lesson you will learn key terms and be able to identify the chicken parts. Students will also be able to suggest substitutable cuts, and understand unique selling features and cooking methods.

Skills Students Will Learn

- To visually identify retail chicken cuts.
- To suggest basic cooking methods for each cut.
- To distinguish between various chicken parts.
- To explain unique selling features of popular cuts.
- To suggest substitutable cuts to the customer.

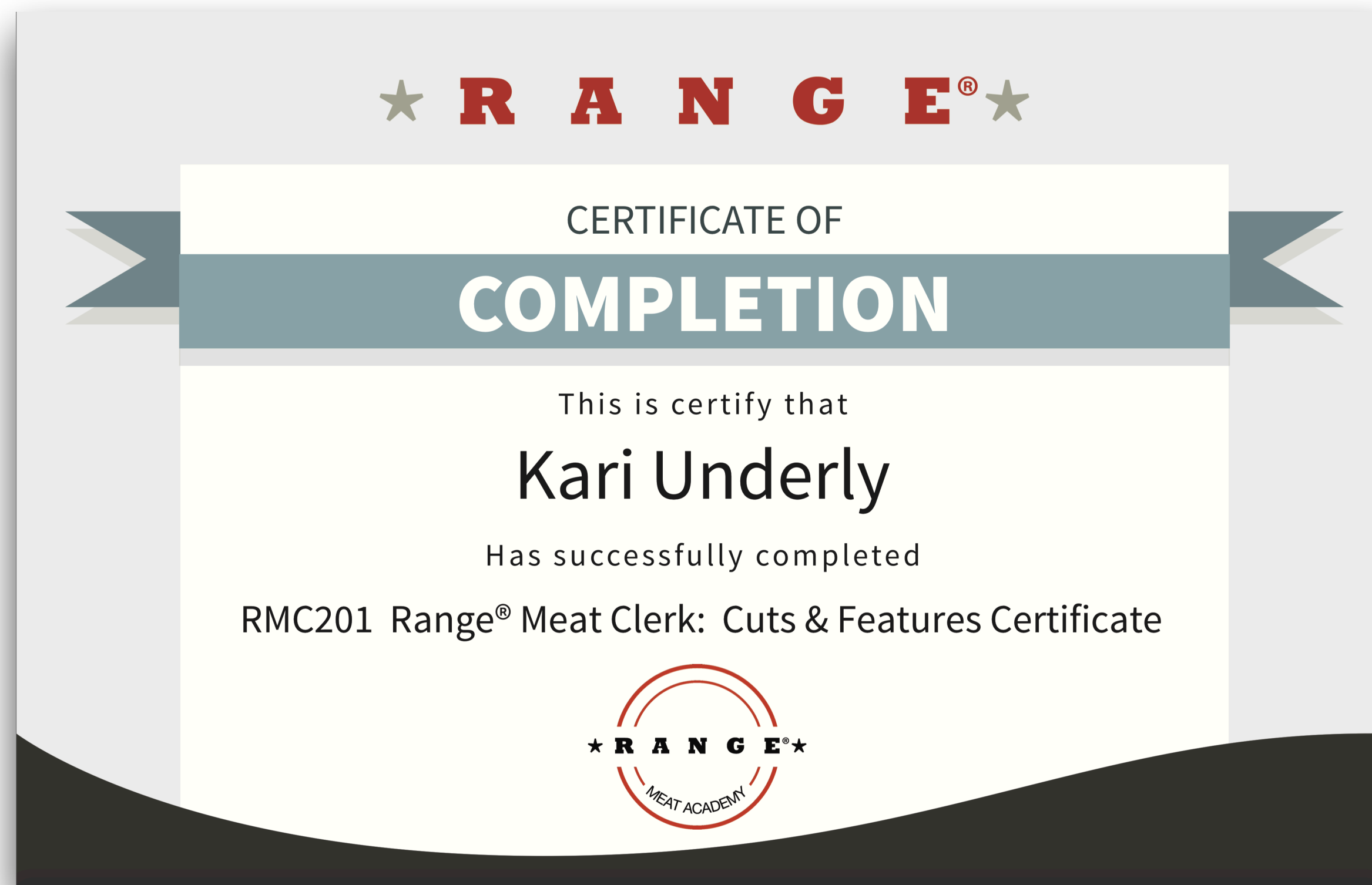
Course Activities & Aids

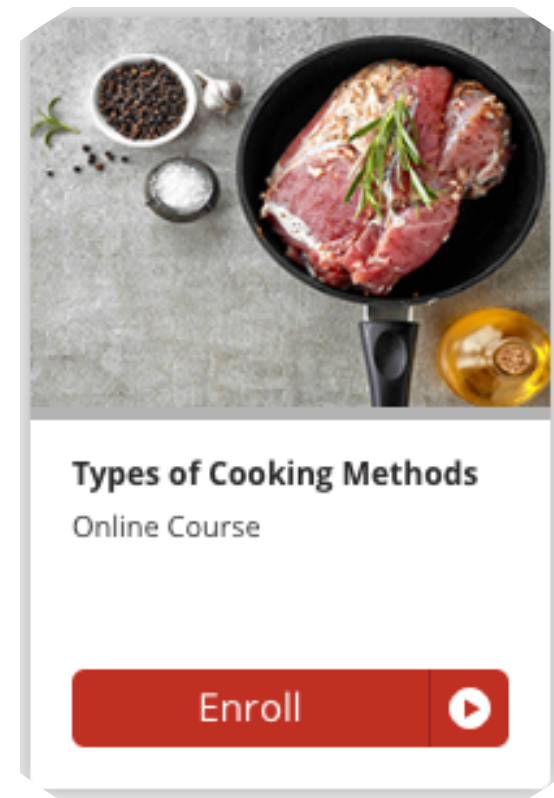
- Knowledge Check Questions
- Videos
- Jigsaw Puzzles
- Study Guides
- 5 Competency Badges
- Knowledge Check Questions

Course Assessment

- Cut Features multiple choice/true-false quiz
- Visual identification quizzes

Proudly display Range® Meat Clerk Certificates.





Types of Cooking Methods

In this course the student will learn the steps required for dry and moist heat cooking methods. You will be able to recommend the correct cooking method for the various cuts, understand doneness attributes and raw-to-cooked serving ratios.

Skills

- The student will know step-by-step techniques for dry and moist heat cooking.
- The student will identify each cooking method.
- The student will differentiate doneness attributes and recommend serving tips.
- The student will advise the proper raw-to-cooked serving ratio when asked by the customer.

Course Activities & Aids

- Knowledge Check Questions
- Videos
- Study Guides
- Competency Badges

Course Assessment

- Knowledge Check Questions
- Types of Cooking Methods Quiz



How to Make Meat Tender

In this course the student will learn about the key factors impacting tenderness, and be able to recommend different types of marinades based on the cut. You will also be able to differentiate between degree of doneness, and help the customer in selecting the proper thermometer.

Skills

- The student will be able to recommend types of marinades based on the cut.
- The student will differentiate between degrees of doneness.
- The student will be able to help customers in selecting the proper thermometer.

Course Activities & Aids

- Knowledge Check Questions
- Videos
- Study Guides
- Competency Badges

Course Assessment

- Knowledge Check Questions
- How to Make Meat Tender Quiz



Flavor Rubs, Pastes & Marinades

In this lesson the student will learn about the key factors which impact flavor. You will understand the importance of browning, spice pairings, and be able to suggest some popular flavor and tenderizing pastes and marinades.

Skills

- The student will be able to recommend types of flavor pairings.
- The student will differentiate between rubs, pastes and marinades.
- The student will be able to create popular flavor rubs and pastes

Course Activities & Aids

- Knowledge Check Questions
- Videos
- Study Guides
- 7 Competency Badges

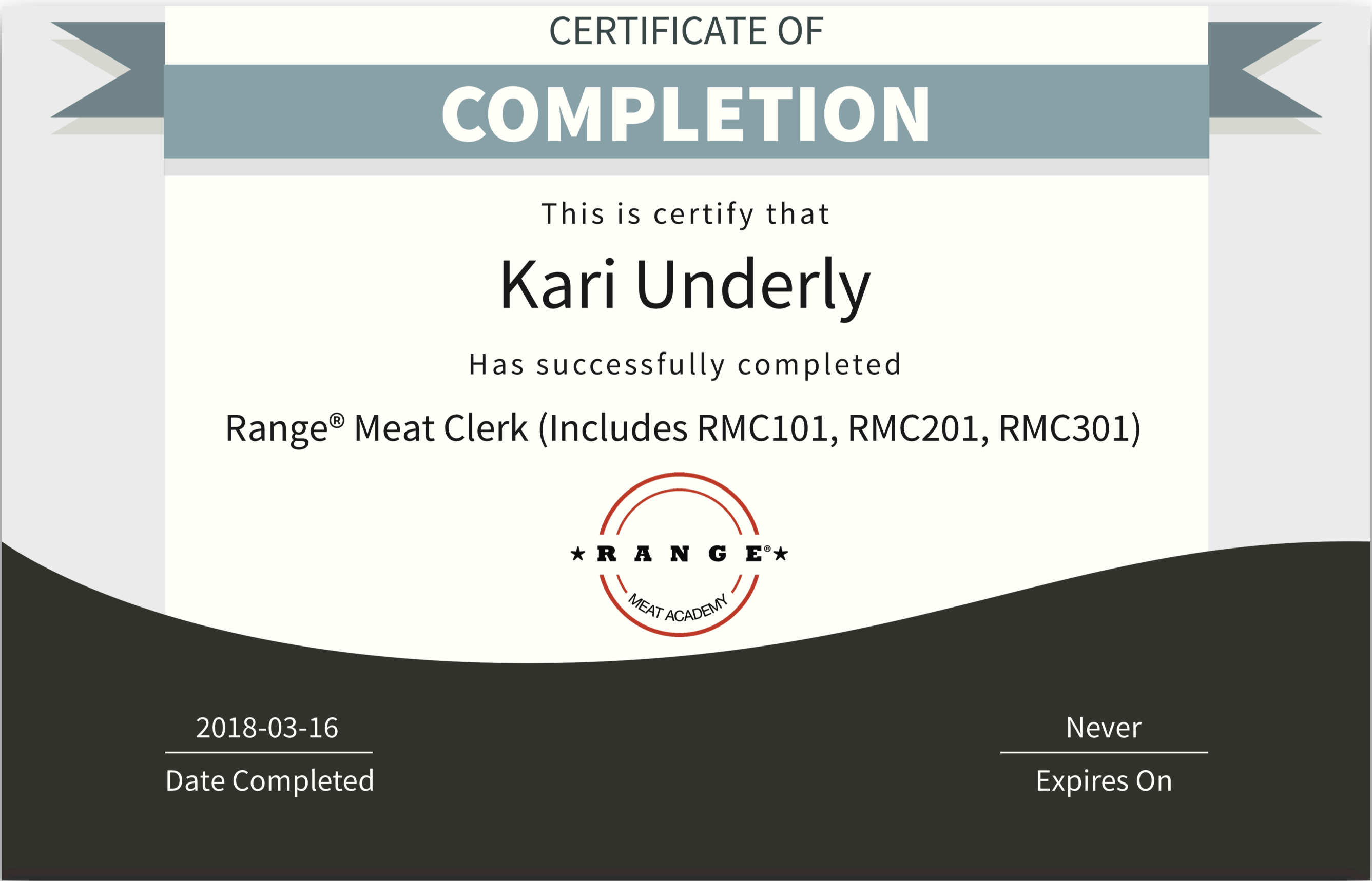
Course Assessment

- Knowledge Check Questions
- Flavor Rubs, Pastes & Marinades Quiz





Proudly display Range® Meat Clerk Certificates.





MEAT CUTTER

RMA

Certificate

Range® Meat Cutter
Certificate

Level: [Intermediate](#)

Course Length: 40 hours

Author: Kari Underly

Admission Requirements

All students enrolling for an online course must be 18 years of age.

For this course, a Range® Meat Clerk Certificate of completion is required.

Tuition Fees and Charges

Application Processing Fee (non-refundable): \$50

Regular Tuition: \$1249.99

Total: \$1299.99

The online Range® Meat Cutter certificate program is made up of 41 engaging and interactive meat cutting lessons designed to enable students to succeed in the meat business. Included are over 10 hours of lively, instructional cutting videos. We cover poultry, lamb, pork and chicken.

Our comprehensive course is divided into 4 manageable Range® Meat Cutter certificate sections:

- Range® Meat Cutter Poultry (RMCP401)
- Range® Meat Cutter Lamb RMCL402)
- Range® Meat Cutter Pork (RMCPK403)
- Range® Meat Cutter Beef (RMCB404)

Earn all 4 Certificates and over 100 competency badges to become a Range® Meat Cutter.

The Range® Meat Cutter Poultry Certificate includes 4 lessons and 12 instructional cutting videos on how to cut and merchandise a whole chicken into parts and retail cuts. Students will learn about the popular meat birds, chicken types and key poultry bones, and understand the popular chicken cuts and their yield percentages. You will also learn to grind poultry and make poultry sausage.

The Range® Meat Cutter Lamb Certificate includes 6 lessons and 12 instructional cutting videos on how to cut and merchandise a whole lamb into primals and retail cuts. Students will learn about the popular lamb cuts, key bones and understand the primals and their yield percentages. You will learn how to safely break a whole lamb into primals, subprimals and retail cuts using the proper tools.

The Range® Meat Cutter Pork Certificate includes 5 lessons and 17 instructional cutting videos on how to cut and merchandise a whole hog into primals and retail cuts. Students will learn about the popular pork cuts, key bones and understand the primals and their yield percentages. You will learn how to safely break a whole hog. One side is processed for retail, the other side is processed into cuts for curing. The student will learn to process the whole hog into subprimals and retail cuts using the proper tools.

The Range® Meat Cutter Beef Certificate includes 16 lessons and 44 instructional cutting videos on how to cut and merchandise a whole side of beef into primals, subprimals and retail cuts. Students will learn details about the 4 major and 4 minor primals and their subprimals, including key bones and landmarks important in cutting beef. Lessons cover how to use and choose the right tool for the job, with videos teaching cutting skills and techniques such as deboning and denuding, the 90 degree rule, and how to safely use a bandsaw, handsaw and knives.

As a student you will have the opportunity to learn skills and earn competency badges by completing the course work, answering knowledge check questions, viewing videos, solving jigsaw puzzles and utilizing study aids.

Earn your Range® Meat Clerk Certificate by completing all course work and passing all course quizzes with a minimum of 80% accuracy.



MEAT CUTTER

RMA

Beef

Range® Meat Cutter
Certificate Courses

Level: [Intermediate](#)

Course Length: 20 hours

Author: Kari Underly

Admission Requirements

All students enrolling for an online course must be 18 years of age.

For this course, a Range® Meat Cutter Pork Certificate of completion is required.

Tuition Fees and Charges

Application Processing Fee (non-refundable): \$50

Regular Tuition: \$749.99

Total: \$799.99

Range® Meat Cutter Beef Certificate (RMCB404)

Prerequisite: Range® Meat Cutter Pork (RMCPK403)

Range® Meat Cutter Beef includes 16 lessons and 44 instructional cutting videos on how to cut and merchandise a whole side of beef into primals, subprimals and retail cuts.

- Students will learn details about the 4 major and 4 minor primals and their subprimals, including key bones and landmarks important in cutting beef. Lessons cover how to use and choose the right tool for the job, with videos teaching cutting skills and techniques such as deboning and denuding, the 90 degree rule, and how to safely use a bandsaw, handsaw and knives.
- Students will learn the Latin muscle names, understand carcass yields and yield grade, USDA quality grades and learn how to conduct a yield test.
- Students will understand the stages of the product life cycle from gate to plate, food safety, the importance of steak thickness and trim thickness, IMPS numbers and much more.
- As a student you will have the opportunity to learn skills and earn competency badges by completing the course work, answering knowledge check questions, viewing videos, and utilizing study aids & cut sheets.
- Complete each lesson and pass the course quiz with a minimum of 80% accuracy to earn the Range® Meat Cutter Beef certificate.

Complete the Meat Cutter Beef course work and earn the Range® Meat Cutter Beef certificate. This is the final course in the Range® Meat Cutter certificate program.
Completion of the four Meat Cutter Courses (Poultry, Lamb, Pork & Beef) earns you the title of Range® Meat Cutter.

Range® Meat Cutter Beef Courses

- Gate to Plate
- Beef Hindquarter & Forequarter
- Beef Chuck Primal
- Beef Rib Primal
- Beef Loin Primal
- Beef Sirloin Primal
- Beef Round Primal
- Brisket, Plate, Shank & Offal

RANGE® MEAT CUTTER BEEF ONLINE CERTIFICATE (RMCB404)



CATALOG



Range® Meat Cutter Beef Certificate Courses

Level: [Intermediate](#)

Course Length: 20 hours

Author: Kari Underly

Admission Requirements

All students enrolling for an online course must be 18 years of age.

For this course, a Range® Meat Cutter Pork Certificate of completion is required.

Tuition Fees and Charges

Theses course are part of the Range Meat Pork Certificate program.

Total: included

Gate to Plate

In this lesson students will learn the 12 steps from gate to plate. They will learn about the different types of cattle and beef, and be introduced to the parts of the cow, yield percentages and IMPS numbers.

Skills

- The student will learn about the different types of cattle (Bos Taurus, Bos Indicus).
- The student will learn about the different types of beef (Halal, Kosher, Organic, Natural, Antibiotic -free).
- The student will understand the difference between grass-finished, grain-finished and pasture-raised.
- The student will learn the 12 steps from gate to plate (cattle grazing to customer).
- The student will understand how a cow is split into 2 sides, each with a hindquarter and a forequarter.
- The student will identify the 4 major primals and the 4 minor primals of the cow.
- The student will become familiar with beef primal yield percentages and their importance in maximizing retail sales value.
- The student will understand IMPS (Institutional Meat Purchase Specifications) of the subprimals and how they facilitate industry trade and clarification.
- The student will become familiar with the location of key bones and joints in order to successfully primal large quarters of beef.

Course Activities & Aids

- Diagrams, Charts and Study Aids
- Interactive Icons
- 1 Competency Badge

Course Assessments

Knowledge Check Questions to reinforce learnings

Beef Forequarter and Hindquarter

In the forequarter lesson students will learn how to process the beef forequarter into the 4 major primals. They will gain valuable merchant and cutter knowledge necessary to successfully merchandise the forequarter.

In the hindquarter lesson students will learn how to process the beef hindquarter into the 3 major primals. They will gain valuable merchant and cutter knowledge necessary to successfully merchandise the hindquarter, and understand the five beef yield grades and how they are assigned.

Skills

- The student will learn the separation points used to break a side of beef into a Forequarter and a Hindquarter.
- The student will be able to visually identify the primals of the forequarter and hindquarter.
- The student will be able to identify the distinctive features of the forequarter and the hindquarter.
- The student will be able to identify the key bones and landmarks to process the Forequarter and the hindquarter.
- The student will learn to score and break the Forequarter into its 4 major primals.
- The student will learn to score and break the Hindquarter into its 3 major primals.
- The student will understand the five beef yield grades and how they are assigned.
- The student will learn valuable merchant and cutter details for merchandising the Forequarter and the Hindquarter.

Course Activities & Aids

- 20 Knowledge Check Questions - throughout lesson to reinforce learnings
- 7 Instructional Cutting Videos with Kari Underly
- Cut Steps and Cutting Descriptions to support videos
- Interactive Icons and Charts, Drag & Drop
- Cutter and Merchant Details for the Forequarter and Hindquarter
- Cut Charts & Study Aids
- 2 Competency Badges

Course Assessments

Twenty-item Random Question Quiz after completing the Gate-to-Plate and Forequarter and Hindquarter Lessons. Must pass with 80% accuracy.



MEAT CUTTER

RMA

Beef

Range® Range® Meat Cutter
Beef Certificate Courses

Level: [Intermediate](#)

Course Length: 20 hours

Author: Kari Underly

Admission Requirements

All students enrolling for an online course must be 18 years of age.

For this course, a Range® Meat Cutter Pork Certificate of completion is required.

Tuition Fees and Charges

Theses course are part of the Range Meat Pork Certificate program.

Total: included

Beef Chuck Primal

In the chuck lesson students will learn to cut and process the chuck primal into subprimals and retail cuts. They will also learn valuable merchant and cutter information, understand unique purchasing features and what a yield cutting test is and how data are collected.

In the shoulder lesson students will learn to cut and process the shoulder subprimal into subprimals and retail cuts. They will also learn valuable merchant and cutter information, understand unique purchasing features and what a yield cutting test is and how data are collected.

Skills

- The student will identify the location of the chuck primal with the two halves - the blade half and the arm half.
- The student will identify the location and features of the Chuck subprimals.
- The student will learn basic cutting methods and techniques for the chuck primal, subprimals and retail cuts.
- The student will learn what a yield cutting test is and how data are collected
- The student will learn the yield contribution of the Chuck and Shoulder to the beef carcass, and the importance of these data in understanding the value of the primal and subprimals.
- The student will identify the key bones of the Chuck primal and understand how to use these landmarks to make the correct cuts.
- The student will become familiar with the IMPS numbers of the subprimals.
- The student will become familiar with the Latin muscle names of the Chuck retail cuts.
- The student will understand the merchandising options available when cutting the Chuck primal and subprimals.
- The student will learn to cut the Chuck primal into its subprimals and retail cuts.

Course Activities & Aids

- 10 Knowledge Check Questions - throughout each lesson to support learnings
- 8 Instructional Cutting Videos with Kari Underly
- Cut Steps and Cutting Descriptions to support the videos
- Interactive Icons and Charts
- Cutter and Merchant Details for Chuck Subprimals
- Cut Charts & Study Aids
- 8 Competency Badges

Course Assessments

Ten-item Random Question Chuck Quiz - Must pass with 80% accuracy.

Ten-item Random Question Shoulder Quiz - Must pass with 80% accuracy.



MEAT CUTTER

RMA

Beef

**Range® Range® Meat Cutter
Beef Certificate Courses**

Level: [Intermediate](#)

Course Length: 20 hours

Author: Kari Underly

Admission Requirements

All students enrolling for an online course must be 18 years of age.

For this course, a Range® Meat Cutter Pork Certificate of completion is required.

Tuition Fees and Charges

Theses course are part of the Range Meat Pork Certificate program.

Total: included

Beef Rib Primal

In this lesson students will learn to cut and process the Rib primal into subprimals and retail cuts. They will also learn valuable merchant and cutter information. They will learn how a carcass is graded, what the grades indicate, and how these grades are used to market beef.

Skills

- The student will be able to identify the location and describe the features of the Rib primal and subprimals.
- The student will learn basic cutting methods and techniques for the Rib primal, subprimals and retail cuts.
- The student will learn the yield contribution of the Rib to the beef carcass, and the importance of these data in understanding the value of the primal and subprimals.
- The student will identify the key bones of the Rib primal and understand how to use these landmarks to make the correct cuts.
- The student will become familiar with the IMPS numbers of the Rib subprimals.
- The student will become familiar with the Latin muscle names of the Rib retail cuts.
- The student will learn how a carcass is graded, what the grades indicate, and how these grades are used to market beef.
- The student will understand the merchandising options available when cutting the Rib primal and subprimals.
- The student will learn to cut the Rib primal into its subprimals and retail cuts.

Course Activities & Aids

- 10 Knowledge Check Questions - throughout lesson to support learnings
- 3 Instructional Cutting Videos with Kari Underly
- Cut Steps and Cutting Descriptions to support the video
- Interactive Icons and Charts, Drag & Drop
- Cutter and Merchant Details for Rib Subprimals
- Cut Charts & Study Aids
- 8 Competency Badges

Course Assessments

Ten-item Random Question Rib Quiz - Must pass with 80% accuracy.



MEAT CUTTER

RMA

Beef

Meat Cutter Beef Certificate Courses

Level: [Intermediate](#)

Course Length: 20 hours

Author: Kari Underly

Admission Requirements

All students enrolling for an online course must be 18 years of age.

For this course, a Range® Meat Cutter Pork Certificate of completion is required.

Tuition Fees and Charges

Theses course are part of the Range Meat Pork Certificate program.

Total: included

Beef Loin Primal

In this lesson students will learn to cut and process the loin primal into subprimals and retail cuts. They will also learn valuable merchant and cutter information and understand unique purchasing features like yield grade, tail length, steak thickness and trim thickness. Students will also learn to cut and process the Top Loin & Tenderloin subprimals into retail cuts. They will learn valuable merchant and cutter information and understand unique purchasing features like tail length, steak thickness and trim thickness.

Skills

- The student will be able to identify the location and describe the features of the Loin primal and subprimals.
- The student will learn basic cutting methods and techniques for the Loin primal, subprimals and retail cuts.
- The student will learn the yield contribution of the Loin to the beef carcass, and the importance of these data in understanding the value of the primal and subprimals.
- The student will identify the key bones of the Loin primal and understand how to use these landmarks to make the correct cuts.
- The student will become familiar with the IMPS numbers of the Loin subprimals.
- The student will become familiar with the Latin muscle names of the Loin retail cuts.
- The student will learn about unique purchasing features of the loin such as yield grade and tail length
- The student will learn the importance of steak thickness and trim thickness.
- The student will understand the merchandising options available when cutting the Loin primal and subprimals.
- The student will learn to cut the Loin primal into its subprimals and retail cuts.

Course Activities & Aids

- 10 Knowledge Check Questions - throughout lesson to support learnings
- 6 Instructional Cutting Videos with Kari Underly
- Cut Steps and Cutting Descriptions to support the video
- Interactive Icons and Charts, Drag & Drop
- Cutter and Merchant Details for Loin Subprimals
- Cut Charts & Study Aids
- 8 Competency Badges

Course Assessments

Ten-item Random Question Loin Quiz - Must pass with 80% accuracy.

Ten-item Random Question Top Loin & Tenderloin Quiz - Must pass with 80% accuracy.



MEAT CUTTER

RMA

Beef

**Range® Meat Cutter Beef
Certificate Courses**

Level: [Intermediate](#)

Course Length: 20 hours

Author: Kari Underly

Admission Requirements

All students enrolling for an online course must be 18 years of age.

For this course, a Range® Meat Cutter Pork Certificate of completion is required.

Tuition Fees and Charges

Theses course are part of the Range Meat Pork Certificate program.

Total: included

Beef Sirloin Primal

In this lesson students will learn to cut and process the Sirloin subprimal into retail cuts. They will also learn valuable merchant and cutter information and understand the difference cuts in the bone-in sirloin steak. They will also learn how to cut on the bandsaw.

In top & bottom sirloin lessons students will learn to cut and process the Top Sirloin subprimals into retail cuts. They will also learn valuable merchant and cutter information and understand how to add value through muscle separation.

Skills

- The student will be able to identify the location and describe the features of the Sirloin subprimals.
- The student will learn basic cutting methods and techniques for the Sirloin subprimals and retail cuts.
- The student will learn the yield contribution of the Sirloin subprimals to the loin primal and the importance of these data in understanding the value of these cuts.
- The student will identify the key bones of the Sirloin subprimals and understand how to use these landmarks to make the correct cuts.
- The student will become familiar with the IMPS numbers of the Sirloin subprimals.
- The student will become familiar with the Latin muscle names of the Sirloin retail cuts.
- The student will learn how and when to use the denuding cutting technique.
- The student will understand the merchandising options available when cutting the Sirloin subprimals.
- The student will learn to cut the Sirloin subprimals into retail cuts.

Course Activities & Aids

- 10 Knowledge Check Questions - throughout lesson to support learnings
- 6 Instructional Cutting Videos with Kari Underly
- Cut Steps and Cutting Descriptions to support videos
- Interactive Icons and Charts, Drag & Drop
- Cutter and Merchant Details for Sirloin Subprimals
- Cut Charts & Study Aids
- 8 Competency Badges

Course Assessments

Ten-item Random Question Sirloin Quiz - Must pass with 80% accuracy.

Ten-item Random Question Top Sirloin Quiz - Must pass with 80% accuracy.

Ten-item Random Question Bottom Sirloin Quiz - Must pass with 80% accuracy.



MEAT CUTTER

RMA

Beef

**Range® Meat Cutter Beef
Certificate Courses**

Level: [Intermediate](#)

Course Length: 20 hours

Author: Kari Underly

Admission Requirements

All students enrolling for an online course must be 18 years of age.

For this course, a Range® Meat Cutter Pork Certificate of completion is required.

Tuition Fees and Charges

Theses course are part of the Range Meat Pork Certificate program.

Total: included

Beef Round Primal

In this lesson students will learn to cut and process the round primal into subprimals and retail cuts. They will also learn valuable merchant and cutter information, understand unique purchasing features.

In this lesson students will learn to cut and process the top round, bottom round, and the sirloin tip into subprimal into retail cuts. They will also learn valuable merchant and cutter information, understand

Skills

- The student will be able to identify the location and describe the features of the Round primal and subprimals.
- The student will learn basic cutting methods and techniques for the Round primal, subprimals and retail cuts.
- The student will learn the yield contribution of the Round to the beef carcass, and the importance of these data in understanding the value of the primal and subprimals.
- The student will identify the key bones of the Round primal and understand how to use these landmarks to make the correct cuts.
- The student will become familiar with the IMPS numbers of the Round subprimals.
- The student will become familiar with the Latin muscle names of the Round retail cuts.
- The student will understand the merchandising options available when cutting the Round primal and subprimals.
- The student will learn to cut the Round primal into its subprimals and retail cuts.

Course Activities & Aids

- 10 Knowledge Check Questions - throughout lesson to support learnings
- 8 Instructional Cutting Videos with Kari Underly
- Cut Steps and Cutting Descriptions to support the video
- Interactive Icons and Charts, Drag & Drop
- Cutter and Merchant Details for Round Subprimals
- Cut Charts & Study Aids
- 8 Competency Badges

Course Assessments

Ten-item Random Question Round Quiz - Must pass with 80% accuracy.

Ten-item Random Question Top Round Quiz - Must pass with 80% accuracy.

Ten-item Random Question Bottom Round Quiz - Must pass with 80% accuracy.

Ten-item Random Question Round Sirloin Tip Quiz - Must pass with 80% accuracy.

RANGE® MEAT CUTTER BEEF ONLINE CERTIFICATE (RMCB404)



CATALOG



**Range® Meat Cutter Beef
Certificate Courses**

Level: [Intermediate](#)

Course Length: 20 hours

Author: Kari Underly

Admission Requirements

All students enrolling for an online course must be 18 years of age.

For this course, a Range® Meat Cutter Pork Certificate of completion is required.

Tuition Fees and Charges

Theses course are part of the Range Meat Pork Certificate program.

Total: included

Beef Thin Meats Subprimals

In this lesson students will learn to cut and process the Brisket, Plate and Flank primals into subprimals and retail cuts. They will also learn valuable merchant and cutter information and understand muscle fiber direction and the importance of the 90 degree rule.

Skills

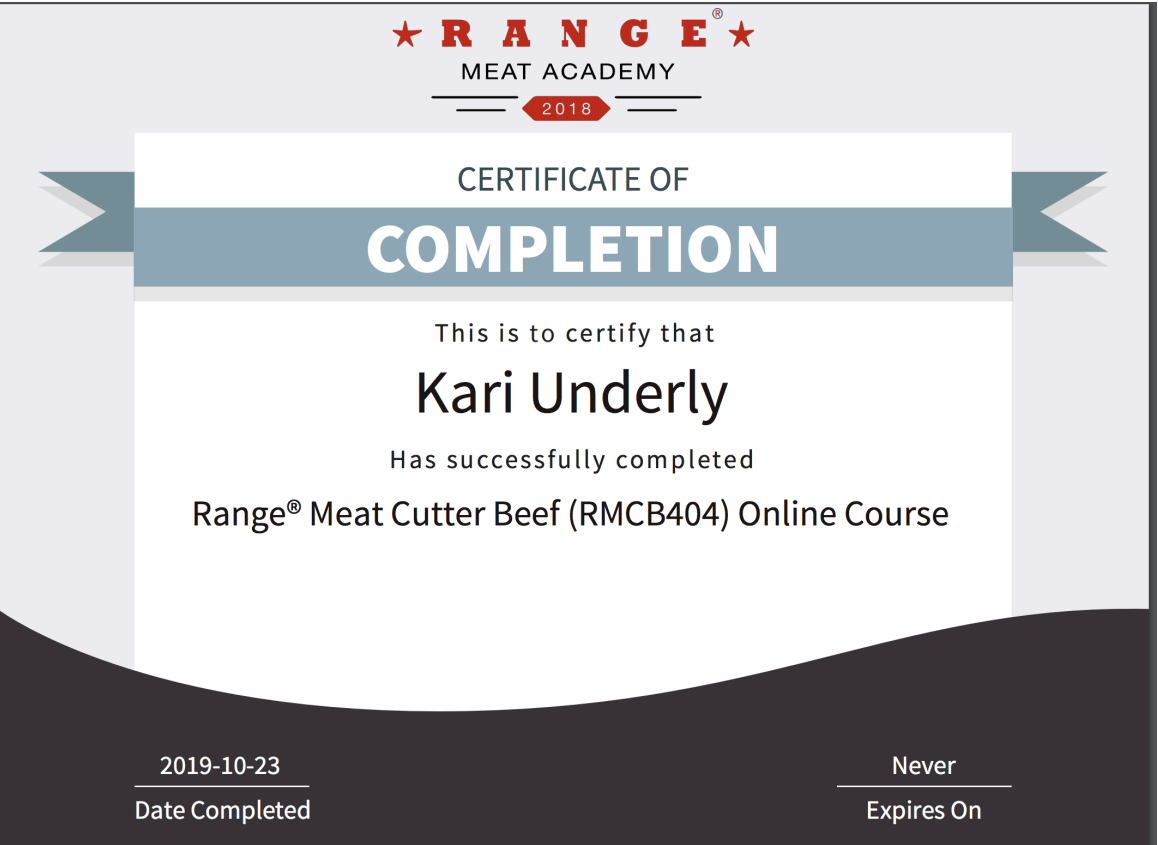
- The student will identify the location of the Brisket, Plate & Flank primals and understand that they are referred to as the “thin meats.”
- The student will identify the location and understand the features of the Brisket, Plate & Flank primals.
- The student will learn about muscle fiber direction and the importance of the 90 degree rule.
- The student will learn basic cutting methods and techniques for the Brisket, Plate & Flank primals, subprimals and retail cuts.
- The student will learn the yield contribution of the Brisket, Plate and Flank to the beef carcass, and the importance of these data in understanding the value of the primals.
- The student will identify the key bones of the Brisket, Plate & Flank primals and understand how to use these landmarks to make the correct cuts.
- The student will become familiar with the IMPS numbers of the Brisket, Plate & Flank subprimals.
- The student will understand the merchandising options available when cutting the Brisket, Plate & Flank primals, subprimals and retail cuts.
- The student will learn to cut the Brisket, Plate & Flank primals into its subprimals and retail cuts.

Course Activities & Aids

- 10 Knowledge Check Questions - throughout lesson to support learnings
- 6 Instructional Cutting Videos with Kari Underly
- Cut Steps and Cutting Descriptions to support videos
- Interactive Icons and Charts, Drag & Drop
- Cutter and Merchant Details for Brisket, Plate & Flank primals
- Cut Charts & Study Aids
- 8 Competency Badges

Course Assessments

Ten-item Random Question Quiz - Must pass with 80% accuracy.





MEAT CUTTER

RMA

Pork

Meat Cutter Pork Certificate

Level: [Intermediate](#)

Course Length: 6-8 hours

Author: Kari Underly

Admission Requirements

All students enrolling for an online course must be 18 years of age.

For this course, a Range® Meat Cutter Lamb Certificate of completion is required.

Tuition Fees and Charges

Application Processing Fee (non-refundable): \$50

Regular Tuition: \$349.99

Total: \$399.99

Range® Meat Cutter Pork Certificate (RMCL403)

Prerequisite: Range® Meat Cutter Lamb certificate (RMCL402)

The Range® Meat Cutter Lamb course includes 6 lessons and 12 instructional cutting videos on how to cut and merchandise a whole lamb into primals and retail cuts.

Students will learn about the popular lamb cuts, key bones and understand the primals and their yield percentages.

You will learn how to safely break a whole lamb into primals, subprimals and retail cuts using the proper tools.

As a student you will have the opportunity to learn skills and earn competency badges by completing the Lamb lessons, answering all knowledge check questions, viewing videos, study aids and cut sheets. Complete each Lamb lesson and pass the final course quiz with a minimum of 80% accuracy to earn the Range® Meat Cutter Lamb certificate.

After earning the Range® Meat Cutter Lamb certificate (RMCL402) you will be eligible for the Range® Meat Cutter Pork certificate (RMCPK403).

Range® Meat Cutter Pork Courses

How Hogs Are Raised

Pork Shoulder Primal

Pork Loin Primal

Leg Primal Primal

Pork Side & Curing Cuts



MEAT CUTTER

RMA

Pork

Range® Meat Cutter Pork Certificate Courses

Level: [Intermediate](#)

Course Length: 6-8 hours

Author: Kari Underly

Admission Requirements

All students enrolling for an online course must be 18 years of age.

For this course, a Range® Meat Cutter Lamb Certificate of completion is required.

Tuition Fees and Charges

Theses course are part of the Range Meat Pork Certificate program.

Total: included

Raising Hogs

In this lesson students will learn about important aspects of hog production, understand the terminology and definitions associated with hogs, how hogs are raised and an introduction to heritage breed hogs.

View all slides. Make sure to click on all icons and correctly answer the knowledge check questions to prepare for your quiz.

Skills

- The student will learn about important aspects of hog production and pork consumption in the U.S. and around the world.
- The student will understand the terminology and definitions associated with hogs.
- The student will learn how hogs are raised.
- The student will learn about the characteristics and benefits of the various practices used in raising hogs.
- The student will identify the 4 pork primals.
- The student will become familiar with hog anatomy and understand the yield contribution of each of the pork primals.
- The student will learn about consumer labeling definitions relating to hormones, antibiotics and organic.
- The student will be introduced to heritage breed hogs.
- The student will be introduced to the pork primal break points.

Course Activities & Aids

- 2 Instructional Cutting Videos with Kari Underly
- Diagrams, Charts and Study Aids
- Drag & Drop Activity
- Interactive Icons
- Competency Badges

Course Assessments

Knowledge Check Questions to reinforce learnings

5 Random-Question Quiz at the end of the Course (must pass with 80%)



MEAT CUTTER

RMA

Pork

Range® Meat Cutter Pork Certificate Courses

Level: [Intermediate](#)

Course Length: 6-8 hours

Author: Kari Underly

Admission Requirements

All students enrolling for an online course must be 18 years of age.

For this course, a Range® Meat Cutter Lamb Certificate of completion is required.

Tuition Fees and Charges

Theses course are part of the Range Meat Pork Certificate program.

Total: included

Pork Shoulder Primal

In this lesson students will learn to cut and process the pork shoulder primal into subprimals and retail cuts. The student will become familiar with basic sausage making techniques.

View all slides and videos. Make sure to click on all icons and correctly answer the knowledge check questions to prepare for your quiz.

Skills

- The student will identify the location of the pork shoulder primal and understand the key features.
- The student will learn the pork shoulder primal yield contribution.
- The student will identify the key bones and glands of the pork shoulder primal, and understand how to use these landmarks to make the correct cuts.
- The student will learn basic cutting methods and techniques to cut the pork shoulder primal using either a handsaw or a bandsaw.
- The student will learn how to safely use a bandsaw including how to use the guide plate and pusher plate.
- The student will learn how to cut the popular cuts from the pork shoulder using the proper tools.
- The student will learn how to debone the pork shoulder into retail cuts using the proper tools.
- The student will learn merchant tips helpful in marketing, displaying and promoting the pork shoulder.
- The student will become familiar with the IMPS and UPC numbers.
- The student will become familiar with the Latin names for the pork shoulder retail cuts.
- The student will learn how to make pork sausage in several forms.
- The student will learn how to add value to the pork shoulder through muscle separation.
- The student will become familiar with popular types of charcuterie and salumi.

Course Activities & Aids

- 7 Instructional Cutting Videos with Kari Underly
- Cut Steps and Merchant Tips to support the videos
- Interactive Icons and Charts
- Cut Charts & Study Aids
- 9 Competency Badges

Course Assessments

Knowledge Check Questions - throughout lesson to support pork shoulder learnings and prepare for Final Pork Quiz

Fifteen-item Random Question Final Pork Quiz after completing the Pork Shoulder Lesson and reviewing the Study Aids - Must pass with 80% accuracy.



MEAT CUTTER

RMA

Pork

Range® Meat Cutter Pork Certificate Courses

Level: [Intermediate](#)

Course Length: 6-8 hours

Author: Kari Underly

Admission Requirements

All students enrolling for an online course must be 18 years of age.

For this course, a Range® Meat Cutter Lamb Certificate of completion is required.

Tuition Fees and Charges

Theses course are part of the Range Meat Pork Certificate program.

Total: included

Pork Loin Primal

In this lesson students will learn to cut and process the pork loin primal into subprimals and retail cuts.

View all slides and videos. Make sure to click on all icons and correctly answer the knowledge check questions to prepare for your quiz.

Skills

- The student will identify the location of the Pork Loin Primal and understand the key features.
- The student will learn about the yield contribution of the Pork Loin Primal.
- The student will identify the key bones of the Pork Loin Primal and understand how to use these landmarks to make the correct cuts.
- The student will learn basic cutting methods and techniques to cut the Pork Loin Primal into roasts and chops.
- The student will learn how to cut the popular retail cuts from the Pork Loin Primal using the proper tools.
- The student will learn how to debone the Pork Loin into a boneless loin and tenderloin.
- The student will learn merchant tips helpful in marketing and promoting the Pork Loin retail cuts.
- The student will become familiar with the Pork IMPS and UPC numbers.
- The student will become familiar with the Latin names for the Pork Loin retail cuts.
- The student will become familiar with popular curing cuts from the Pork Loin.

Course Activities & Aids

- 4 Instructional Cutting Videos with Kari Underly
- Cut Steps and Merchant Tips to support the videos
- Interactive Icons and Charts
- Tools Guide
- Cut Charts & Study Aids
- 8 Competency Badges

Course Assessments

Knowledge Check Questions - throughout lesson to support Pork primal learnings and prepare for the Pork Loin Primal Course Quiz

Ten-item Random Question Pork Loin Primal Quiz after completing the Pork Loin Primal lesson and viewing all Study Aids. Must pass with 80% accuracy.



MEAT CUTTER

RMA

Pork

Range® Meat Cutter Pork Certificate Courses

Level: [Intermediate](#)

Course Length: 6-8 hours

Author: Kari Underly

Admission Requirements

All students enrolling for an online course must be 18 years of age.

For this course, a Range® Meat Cutter Lamb Certificate of completion is required.

Tuition Fees and Charges

Theses course are part of the Range Meat Pork Certificate program.

Total: included

Pork Leg Primal

In this lesson students will learn to cut and process the pork leg primal into roasts and chops. Student will learn about different types of hams and popular salumi and charcuterie cuts.

View all slides and videos. Make sure to click on all icons and correctly answer the knowledge check questions to prepare for your quiz.

Skills

- The student will identify the location of the Pork leg primal and understand the key features.
- The student will learn to differentiate between the sirloin half and the shank half of the Pork leg primal.
- The student will learn about the yield contribution of the Pork leg primal.
- The student will identify the key bones of the Pork leg primal and understand how to use these landmarks to make the correct cuts.
- The student will learn basic cutting methods and techniques to cut the Pork leg primal into roasts and chops.
- The student will learn how to safely cut the popular retail cuts from the Pork leg primal using the proper tools.
- The student will learn the Bone, Roll & Tie (BRT) technique.
- The student will learn merchant tips helpful in marketing and promoting the Pork leg retail cuts.
- The student will become familiar with the Pork IMPS and UPC numbers.
- The student will become familiar with the Latin names for the pork leg retail cuts.
- The student will become familiar with types of ham.
- The student will become familiar with popular charcuterie & Salumi cuts.

Course Activities & Aids

- 3 Instructional Cutting Videos with Kari Underly
- Interactive Icons and Charts
- Study Aids
- 9 Competency Badges

Course Assessments

Knowledge Check Questions - throughout lesson to support Pork Leg primal learnings and prepare for the Pork Leg Primal Course Quiz

Ten-item Random Question Quiz after completing the Pork Leg Primal Lesson and viewing all Study Aids. Must pass with 80% accuracy.

RANGE® MEAT CUTTER PORK ONLINE CERTIFICATE (RMCL403)



CATALOG



Range® Meat Cutter Pork Certificate Courses

Level: [Intermediate](#)

Course Length: 6-8 hours

Author: Kari Underly

Admission Requirements

All students enrolling for an online course must be 18 years of age.

For this course, a Range® Meat Cutter Lamb Certificate of completion is required.

Tuition Fees and Charges

Theses course are part of the Range Meat Pork Certificate program.

Total: included

Pork Side & Curing Cuts

In this lesson students will learn to cut and process the pork side into valuable retail cuts. The student will become familiar with Standard Operating Procedures (SOPs), Food Safety and HACCP protocols.

View all slides and videos. Make sure to click on all icons and correctly answer the knowledge check questions to prepare for your quiz.

Skills

- The student will identify the location of the Pork Side primals and understand the key features.
- The student will learn about the yield contribution of the Pork Side primal.
- The student will identify the ribs and key bones of the Pork Side primals and understand how to use these landmarks to make the correct cuts.
- The student will learn basic cutting methods and techniques to cut the Pork Side.
- The student will learn how to safely process a Pork Side using the proper tools.
- The student will become familiar with the Pork IMPS and UPC numbers for retail cuts.
- The student will review all the retail cuts from the Pork Side.
- The student will review all the added value cuts from the Pork Side.
- The student will become familiar with Standard Operating Procedures (SOPs)
- The student will become familiar with Food Safety protocols.
- The student will become familiar with primary HACCP steps.
- The student will learn about preparation methods for Salumi and Charcuterie.
- The student will be introduced to fermented Salumi and Charcuterie

Course Activities & Aids

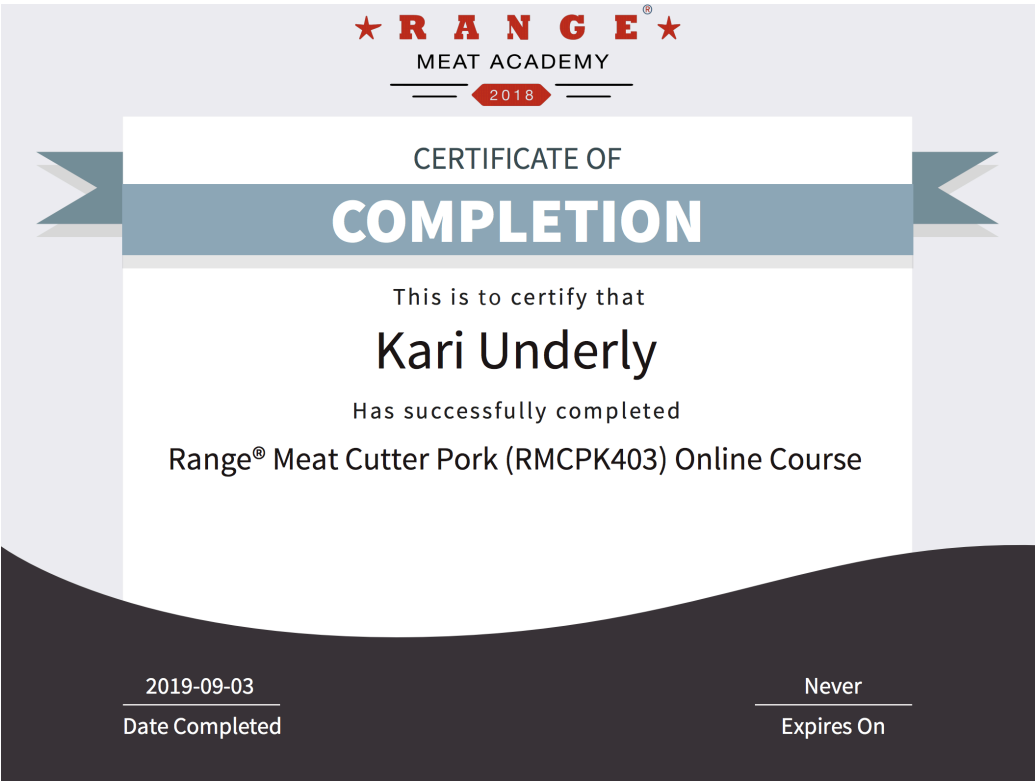
- 3 Instructional Cutting Videos with Kari Underly
- Interactive Icons and Charts
- Cut Charts & Study Aids
- 9 Competency Badges

Course Assessments

Knowledge Check Questions - throughout lesson to support Pork Side and Curing Cuts learnings and prepare for the Pork Side Quiz and the Pork Curing Quiz

Answer 5 random questions with an 80% pass rate to earn your Pork Cure Badges.

Answer 15 random questions with an 80% pass rate to earn your Pork Side Badges.





MEAT CUTTER

RMA

Lamb

Range® Meat Lamb
Certificate Courses

Level: [Intermediate](#)

Course Length: 1 to 1.5 hours
per course.

Author: Kari Underly

Admission Requirements

All students enrolling for an
online course must be 18
years of age.

For this course, a Range®
Meat Cutter Poultry Certificate
of completion is required.

Tuition Fees and Charges

Application Processing Fee
(non-refundable): \$15

Regular Tuition: \$184.99

Total: \$199.99

Range® Meat Cutter Lamb Certificate (RMCL402)

Prerequisite: Range® Meat Cutter Poultry certificate (RMCP401)

The Range® Meat Cutter Lamb course includes 6 lessons and 12 instructional cutting videos on how to cut and merchandise a whole lamb into primals and retail cuts.

Students will learn about the popular lamb cuts, key bones and understand the primals and their yield percentages.

You will learn how to safely break a whole lamb into primals, subprimals and retail cuts using the proper tools.

As a student you will have the opportunity to learn skills and earn competency badges by completing the Lamb lessons, answering all knowledge check questions, viewing videos, study aids and cut sheets.

Complete each Lamb lesson and pass the final course quiz with a minimum of 80% accuracy to earn the Range® Meat Cutter Lamb certificate.

After earning the Range® Meat Cutter Lamb certificate (RMCL402) you will be eligible for the Range® Meat Cutter Pork certificate (RMCPK403).

Range® Meat Cutter Lamb Courses

Whole Lamb

Shoulder Primal

Rib Rack Primal

Loin Primal

Leg Primal

Lamb Breast & Shank



MEAT CUTTER
RMA
Lamb

**Range® Meat Lamb
Certificate Courses**

Level: [Intermediate](#)

Course Length: 1 to 1.5 hours
per course.

Author: Kari Underly

Admission Requirements

All students enrolling for an
online course must be 18
years of age.

For this course, a Range®
Meat Cutter Poultry Certificate
of completion is required.

Tuition Fees and Charges

Theses course are part of the
Range Meat Poultry Certificate
program.

Total: included

Whole Lamb

In this lesson students will learn to cut and process the whole lamb carcass into primals, subprimals and retail cuts.

View all slides and videos. Make sure to click on all icons and correctly answer the knowledge check questions to prepare for your quiz.

Skills

- The student will learn about important aspects of sheep production and lamb consumption in the U.S. and around the world.
- The student will understand the terminology and definitions associated with sheep and lamb (ewe, ram, spring lamb).
- The student will learn how sheep are raised.
- The student will learn about the characteristics and benefits of American Lamb.
- The student will identify the 4 major primals and 2 minor primals of the lamb.
- The student will become familiar with lamb anatomy and understand the yield contribution of each of the lamb primals and subprimals.
- The student will learn to safely cut lamb primals using both a handsaw and a bandsaw.
- The student will learn to identify the key bones of the whole lamb.
- The student will become familiar with the IMPS numbers and Latin cut names.

Course Activities & Aids

- 2 Instructional Cutting Videos with Kari Underly
- Safety tips, Sanitation tips and Cutting tips throughout course
- Diagrams, Charts and Study Aids
- Drag & Drop Activity
- Interactive Icons
- 4 Competency Badges

Course Assessments

Knowledge Check Questions - throughout lesson to support Lamb shoulder learnings and prepare for Final Lamb Course Quiz

Twenty-item Random Question Final Lamb Course Quiz after completing ALL Lamb lessons. Must pass with 80% accuracy.



MEAT CUTTER
RMA
Lamb

**Range® Meat Lamb
Certificate Courses**

Level: [Intermediate](#)

Course Length: 1 to 1.5 hours
per course.

Author: Kari Underly

Admission Requirements

All students enrolling for an
online course must be 18
years of age.

For this course, a Range®
Meat Cutter Poultry Certificate
of completion is required.

Tuition Fees and Charges

Theses course are part of the
Range Meat Poultry Certificate
program.

Total: included

Lamb Shoulder Primal

In this lesson students will learn to cut and process the lamb shoulder primal into subprimals and retail cuts.

View all slides and videos. Make sure to click on all icons and correctly answer the knowledge check questions to prepare for your quiz.

Skills

- The student will identify the location of the Lamb shoulder primal and understand the key features.
- The student will learn the Lamb shoulder primal yield contribution.
- The student will identify the key bones and glands of the Lamb shoulder primal, and understand how to use these landmarks to make the correct cuts.
- The student will learn basic cutting methods and techniques to cut the Lamb shoulder primal using either a handsaw or a bandsaw.
- The student will learn how to safely use a bandsaw including how to use the guide plate and pusher plate.
- The student will learn how to cut the popular cuts from the Lamb shoulder using the proper tools.
- The student will learn how to debone the Lamb shoulder into retail cuts using the proper tools.
- The student will learn merchant tips helpful in marketing, displaying and promoting the Lamb shoulder.
- The student will become familiar with the IMPS and UPC numbers.
- The student will become familiar with the Latin names for retail cuts.
- The student will learn how to debone the Lamb shoulder using the proper tools.

Course Activities & Aids

- 2 Instructional Cutting Videos with Kari Underly
- Safety tips, Sanitation tips and Cutting tips throughout course
- Diagrams, Charts and Study Aids
- Drag & Drop Activity
- Interactive Icons
- 1 Competency Badge

Course Assessments

Knowledge Check Questions - throughout lesson to support Lamb shoulder learnings
and prepare for Final Lamb Course Quiz

Twenty-item Random Question Final Lamb Course Quiz after completing ALL Lamb
lessons. Must pass with 80% accuracy.



MEAT CUTTER
RMA
Lamb

**Range® Meat Lamb
Certificate Courses**

Level: [Intermediate](#)

Course Length: 1 to 1.5 hours
per course.

Author: Kari Underly

Admission Requirements

All students enrolling for an
online course must be 18
years of age.

For this course, a Range®
Meat Cutter Poultry Certificate
of completion is required.

Tuition Fees and Charges

Theses course are part of the
Range Meat Poultry Certificate
program.

Total: included

Lamb Rib Rack Primal

In this lesson students will learn to cut and process the lamb rib primal into roasts and chops.

Skills

- The student will identify the location of the Lamb Rib Rack primal and understand the key features.
- The student will identify the key bones of the Lamb Rib Rack primal and understand how to use these landmarks to make the correct cuts.
- The student will learn common Lamb meat cutting terms.
- The student will learn about the important aspects of Lamb USDA quality grades and inspection.
- The student will learn basic cutting methods and techniques to cut the Lamb Rib Rack primal into roasts and chops.
- The student will learn how to cut the popular cuts from the Lamb Rib Rack primal using the proper tools.
- The student will learn how to French a Lamb Rib Rack.
- The student will learn merchant tips helpful in marketing and promoting the Lamb Rib Rack retail cuts.
- The student will become familiar with the LambRibRack IMPS and UPC numbers
- The student will become familiar with the Latin names for Rib Rack retail cuts.

Course Activities & Aids

- 2 Instructional Cutting Videos with Kari Underly
- Cut Steps and Merchant Tips to support the videos
- Interactive Icons and Charts
- Tools Guide
- Cut Charts & Study Aids
- 5 Competency Badges

Course Assessments

Knowledge Check Questions - throughout lesson to support Lamb shoulder learnings and prepare for Final Lamb Course Quiz
Twenty-item Random Question Final Lamb Course Quiz after completing ALL Lamb lessons. Must pass with 80% accuracy.



MEAT CUTTER
RMA
Lamb

**Range® Meat Lamb
Certificate Courses**

Level: [Intermediate](#)

Course Length: 1 to 1.5 hours
per course.

Author: Kari Underly

Admission Requirements

All students enrolling for an
online course must be 18
years of age.

For this course, a Range®
Meat Cutter Poultry Certificate
of completion is required.

Tuition Fees and Charges

Theses course are part of the
Range Meat Poultry Certificate
program.

Total: included

Lamb Loin Primal

In this lesson students will learn to cut and process the loin primal into subprimals and retail cuts. You will also learn valuable merchant and cutter information and understand unique purchasing features like yield grade.

Skills

- The student will identify the location of the Lamb loin primal and understand the key features.
- The student will learn about the yield contribution of the Lamb loin primal.
- The student will identify the key bones of the Lamb loin primal and understand how to use these landmarks to make the correct cuts.
- The student will learn about the five Lamb yield grades.
- The student will learn basic cutting methods and techniques to cut the Lamb loin primal into roasts and chops.
- The student will learn how to cut the popular retail cuts from the Lamb loin primal using the proper tools.
- The student will learn how to debone the Lamb loin into a boneless tenderloin, New York Strip and riblets.
- The student will learn merchant tips helpful in marketing and promoting the Lamb loin retail cuts.
- The student will become familiar with the Lamb IMPS and UPC numbers and Latin names for retail cuts.

Course Activities & Aids

- 2 Instructional Cutting Videos with Kari Underly
- Cut Steps and Merchant Tips to support the videos
- Interactive Icons and Charts
- Tools Guide
- Cut Charts & Study Aids
- 4 Competency Badges

Course Assessments

Knowledge Check Questions - throughout lesson to support Lamb shoulder learnings and prepare for Final Lamb Course Quiz

Twenty-item Random Question Final Lamb Course Quiz after completing ALL Lamb lessons. Must pass with 80% accuracy.



MEAT CUTTER
RMA
Lamb

**Range® Meat Lamb
Certificate Courses**

Level: [Intermediate](#)

Course Length: 1 to 1.5 hours
per course.

Author: Kari Underly

Admission Requirements

All students enrolling for an
online course must be 18
years of age.

For this course, a Range®
Meat Cutter Poultry Certificate
of completion is required.

Tuition Fees and Charges

Theses course are part of the
Range Meat Poultry Certificate
program.

Total: included

Lamb Leg Primal

In this lesson students will learn to cut and process the lamb leg primal into roasts and chops.

Skills

- The student will identify the location of the Lamb leg primal and understand the key features.
- The student will learn to differentiate between the sirloin half and the shank half of the Lamb leg primal.
- The student will learn about the yield contribution of the Lamb leg primal.
- The student will identify the key bones and glands of the Lamb leg primal and understand how to use these landmarks to make the correct cuts.
- The student will learn basic cutting methods and techniques to cut the Lamb leg primal into roasts and chops.
- The student will learn how to safely cut the popular retail cuts from the Lamb leg primal using the proper tools.
- The student will learn the Bone, Roll & Tie (BRT) technique.
- The student will learn merchant tips helpful in marketing and promoting the Lamb leg retail cuts.
- The student will become familiar with the Lamb IMPS and UPC numbers and Latin names for retail cuts.

Course Activities & Aids

- 2 Instructional Cutting Videos with Kari Underly
- Cut Steps and Merchant Tips to support the videos
- Interactive Icons and Charts
- Tools Guide
- Cut Charts & Study Aids
- 5 Competency Badges

Course Assessments

Knowledge Check Questions - throughout lesson to support Lamb shoulder learnings and prepare for Final Lamb Course Quiz
Twenty-item Random Question Final Lamb Course Quiz after completing ALL Lamb lessons. Must pass with 80% accuracy.

RANGE® MEAT CUTTER LAMB ONLINE CERTIFICATE (RMCL402)



CATALOG



**Range® Meat Lamb
Certificate Courses**

Level: [Intermediate](#)

Course Length: 1 to 1.5 hours
per course.

Author: Kari Underly

Admission Requirements

All students enrolling for an
online course must be 18
years of age.

For this course, a Range®
Meat Cutter Poultry Certificate
of completion is required.

Tuition Fees and Charges

Theses course are part of the
Range Meat Poultry Certificate
program.

Total: included

Lamb Breast & Shank

In this lesson students will learn to cut and process the lamb shank & shank primals into retail cuts.

Skills

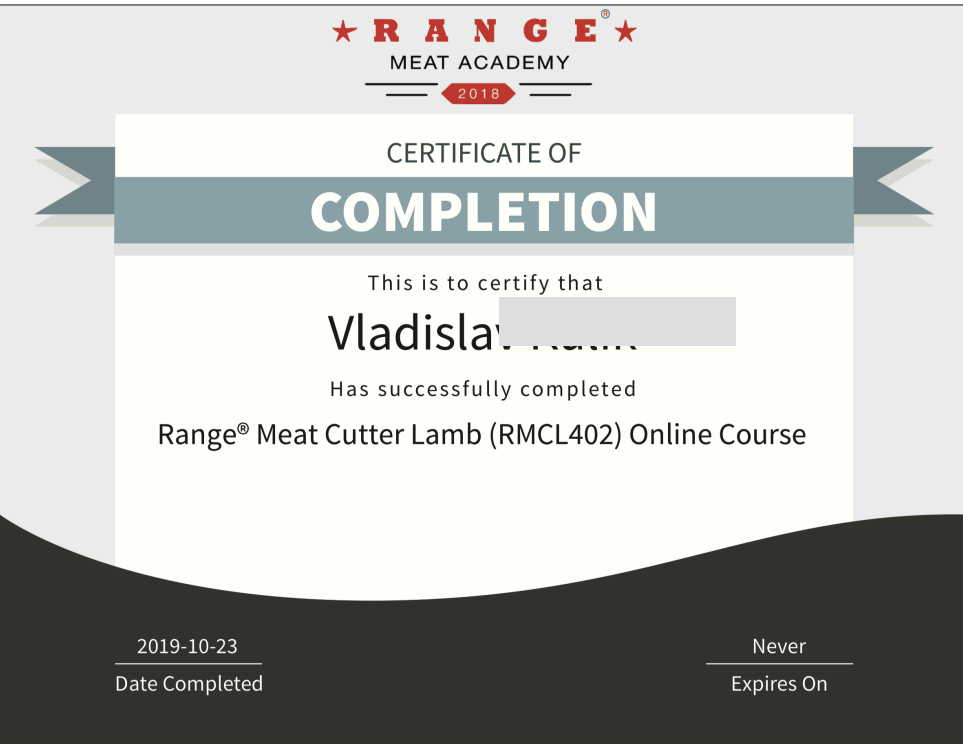
- The student will identify the location of the Lamb breast and shank primals and understand the key features.
- The student will learn about the yield contribution of the Lamb breast and shank primals.
- The student will identify the ribs and key bones of the Lamb breast and shank primals and understand how to use these landmarks to make the correct cuts.
- The student will learn basic cutting methods and techniques to cut the Lamb breast.
- The student will learn how to safely process thee Lamb foreshank and hindshank using the proper tools.
- The student will learn how to process the popular cuts from the Lamb breast and shank primals.
- The student will become familiar with the Lamb IMPS and UPC numbers for retail cuts.
- The student will review all the retail cuts from the Whole Lamb.
- The student will review all the added value cuts from the Whole Lamb.

Course Activities & Aids

- 3 Instructional Cutting Video with Kari Underly
- 2 Overview Videos: All Lamb Retail Cuts and Value Added cuts from the Whole lamb
- Interactive Icons and Charts
- Tools Guide
- Cut Charts & Study Aids
- 3 Competency Badges

Course Assessments

Knowledge Check Questions - throughout lesson to support Lamb shoulder learnings and prepare for Final Lamb Course Quiz
Twenty-item Random Question Final Lamb Course Quiz after completing ALL Lamb lessons. Must pass with 80% accuracy.





Range® Meat Poultry Certificate

Level: [Intermediate](#)

Course Length: 2 to 4 hours

Author: Kari Underly

Admission Requirements

All students enrolling for an online course must be 18 years of age.

For this course, a Range® Meat Clerk Certificate of completion is required.

Tuition Fees and Charges

Application Processing Fee (non-refundable): \$15

Regular Tuition: \$84.99

Total: \$99.99

Range® Meat Cutter Poultry Certificate (RMCL401)

Prerequisite: Range® Meat Clerk Certificate (includes RMC101, RMC201, RMC301)

The Range® Meat Cutter Poultry course includes 4 lessons and 12 instructional cutting videos on how to cut and merchandise a whole chicken into parts and retail cuts.

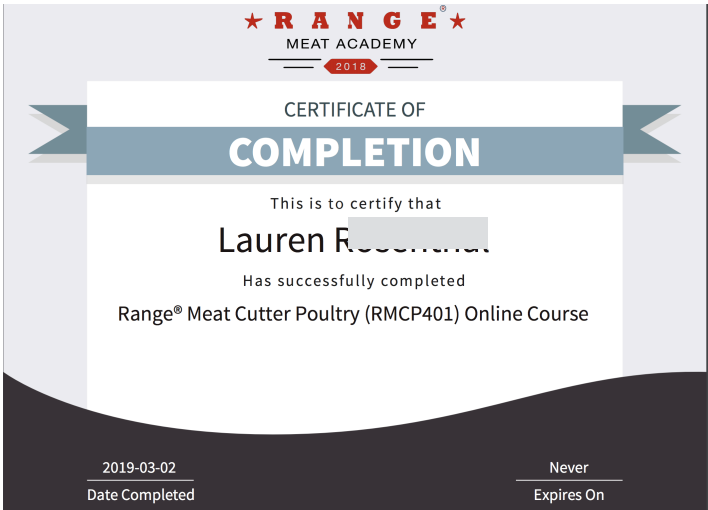
Students will learn about the popular meat birds, chicken types and key poultry bones, and understand the popular chicken cuts and their yield percentages.

Students will learn how to make a spatchcock chicken, debone a whole chicken and create a chicken rosette. You will also learn to grind poultry and make poultry sausage.

As a student you will have the opportunity to learn skills and earn competency badges by completing the course work, answering knowledge check questions, viewing videos, and utilizing study aids & cut sheets.

Complete each lesson and pass the course quiz with a minimum of 80% accuracy to earn the Range® Meat Cutter Poultry certificate.

After earning the Range® Meat Cutter Poultry certificate (RMCP401) you will be eligible for the Range® Meat Cutter Lamb (RMC402).



Range® Meat Cutter Lamb Courses

How to Cut a Whole Meat Bird

How to Cut and Merchandise a Whole Chicken into

Retail Cuts

How to Spatchcock & Debone a Whole Chicken

How to Grind Poultry and Make Sausage



MEAT CUTTER

RMA

Poultry

**Range® Meat Poultry
Certificate Courses**

Level: [Intermediate](#)

Course Length: 2 to 4 hours

Author: Kari Underly

Admission Requirements

All students enrolling for an online course must be 18 years of age.

For this course, a Range® Meat Clerk Certificate of completion is required.

Tuition Fees and Charges

Theses course are part of the Range Meat Poultry Certificate program.

Total: included

How to Cut a While Meat Bird

In this lesson students will learn about the popular meat birds, chicken types, key poultry bones and merchandising tips. Includes video instruction on how to break down a whole chicken.

View all slides and videos. Make sure to click on all icons, including the Cutter and Merchant icons, and correctly answer the knowledge check questions to prepare for your quiz.

Skills:

- The student will identify the popular meat birds, popular chicken types, understand the anatomy of the meat bird.
- The student will identify the key poultry bones and joints and learn to cut a whole meat bird.
- The student will learn merchandising tips for all popular meat birds.

Course Activities & Aids: 2 Cutting Videos, 6 Knowledge Check Questions, Cut Sheets/Study Guide, 7 Competency Badges

Course Assessments: Knowledge Check Questions

How to Cut and Merchandise a Whole Chicken into Retail Cuts

In this lesson students will learn process whole chickens into retail cuts and learn helpful merchandising tips.

View all slides and videos. Make sure to click on all icons, including the Cutter and Merchant icons, and correctly answer the knowledge check questions to prepare for your quiz

Skills:

- The student will learn the popular chicken cuts and their yield percentages.
- The student will identify the key poultry joints and bones.
- The student will learn to cut and merchandise chicken leg quarters.
- The student will learn to cut and merchandise the chicken leg.
- The student will learn to cut and merchandise the chicken wing.
- The student will learn to cut and merchandise the chicken breast.
- The student will learn price, tenderness, flavor, and availability information for all chicken parts.
- The student will understand the key components of food safety and sanitation.
- The student will understand the importance of injury prevention.

Course Activities & Aids: 5 Cutting Videos, 11 Knowledge Check Questions, Cut Sheets/Study Guide, 6 Competency Badges

Course Assessments: Knowledge Check Questions



MEAT CUTTER
RMA
Poultry

**Range® Meat Poultry
Certificate Courses**

Level: [Intermediate](#)

Course Length: .5 to 1 hours per
hours per course

Author: Kari Underly

Admission Requirements

All students enrolling for an
online course must be 18
years of age.

For this course, a Range®
Meat Clerk Certificate of
completion is required.

Tuition Fees and Charges

Theses course are part of the
Range Meat Poultry Certificate
program.

Total: included

How to Spatchcock & Debone a Whole Chicken

In this lesson students will learn how to make a spatchcock chicken, debone a whole chicken and create a chicken rosette. Includes instructional videos and merchandising tips.

View all slides and videos. Make sure to click on all icons, including the Cutter and Merchant icons, and correctly answer the knowledge check questions to prepare for your quiz.

Skills:

- The student will learn to cut and merchandise a spatchcock chicken.
- The student will learn to debone a whole chicken.
- The student will learn whole deboned chicken options.
- The student will learn to create a chicken rosette.

Course Activities & Aids: 3 Cutting Videos, 6 Knowledge Check Questions, Cut Sheets/

Study Guide, 8 Competency Badges

Course Assessments: Knowledge Check Question

How to Grind Poultry and Make Sausage

In this lesson students will learn to grind poultry and make poultry sausage. Includes video instruction, along with merchandising tips and information on equipment, casings, tools and spices.

View all slides and videos. Make sure to click on all icons, including the Cutter and Merchant icons, and correctly answer the knowledge check questions to prepare for your quiz.

Skills:

- The student will learn to grind chicken/poultry.
- The student will be able to identify the parts of a meat grinder.
- The student will understand the anatomy of the meat bird.
- The student will learn merchandising tips for ground poultry.
- The student will learn to make fresh chicken sausage.
- The student will learn about the equipment, tools, casings, and spices used to make sausage.
- The student will understand the key components of food safety and sanitation.
- The student will understand the importance of injury prevention.

Course Activities & Aids: 2 Cutting Videos, 5 Knowledge Check Questions, Cut Sheets/
Study Guide, 9 Competency Badges

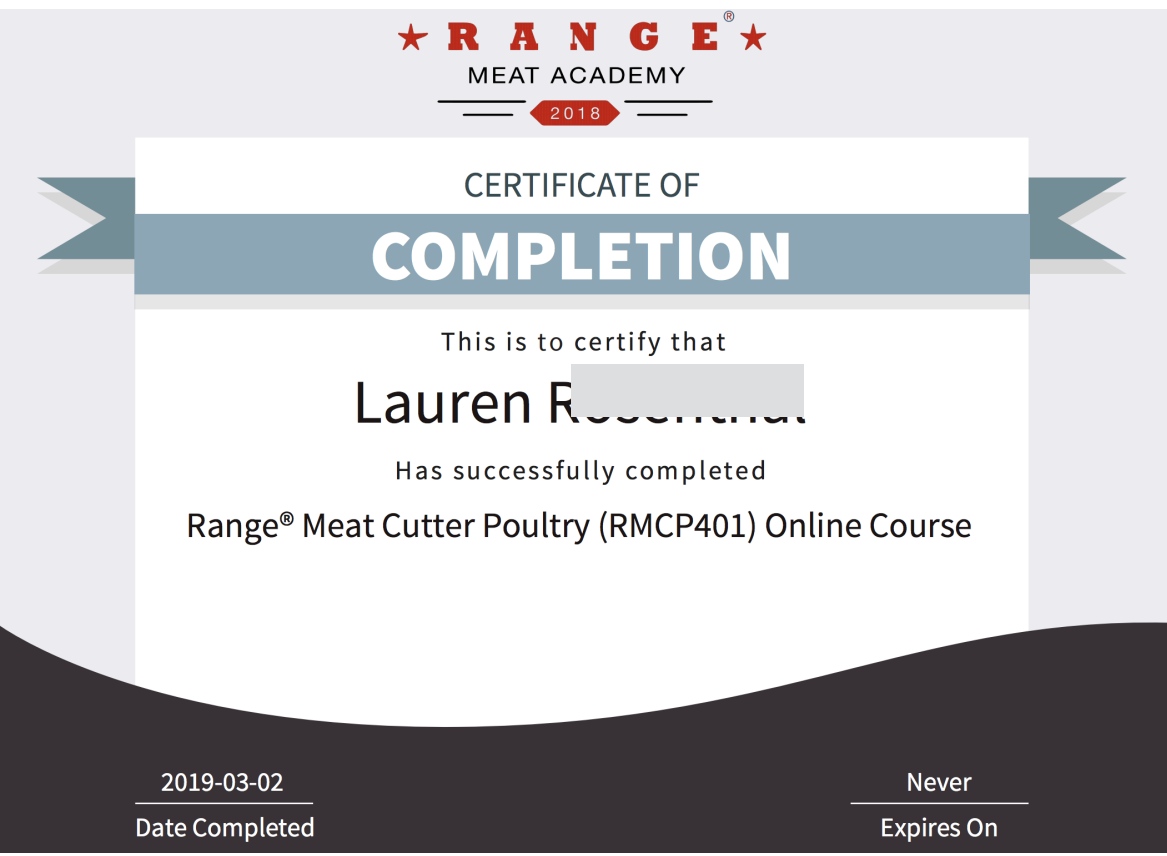
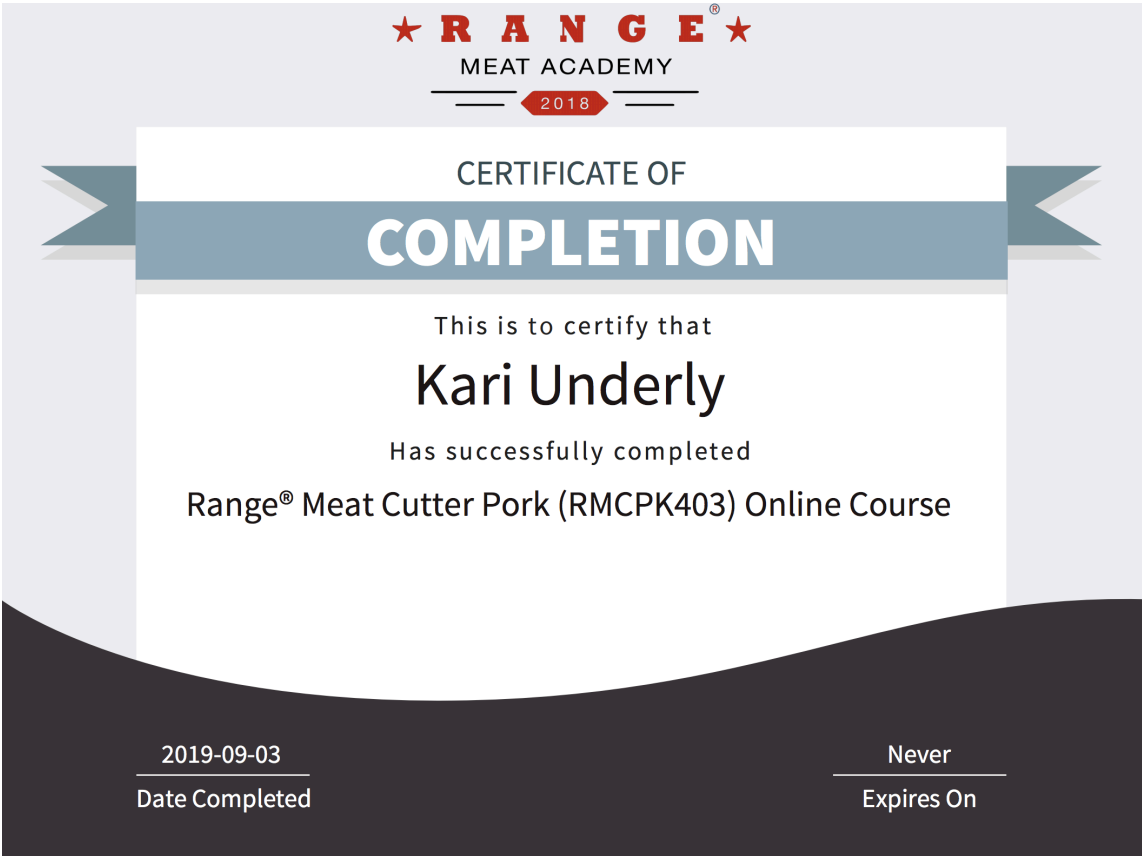
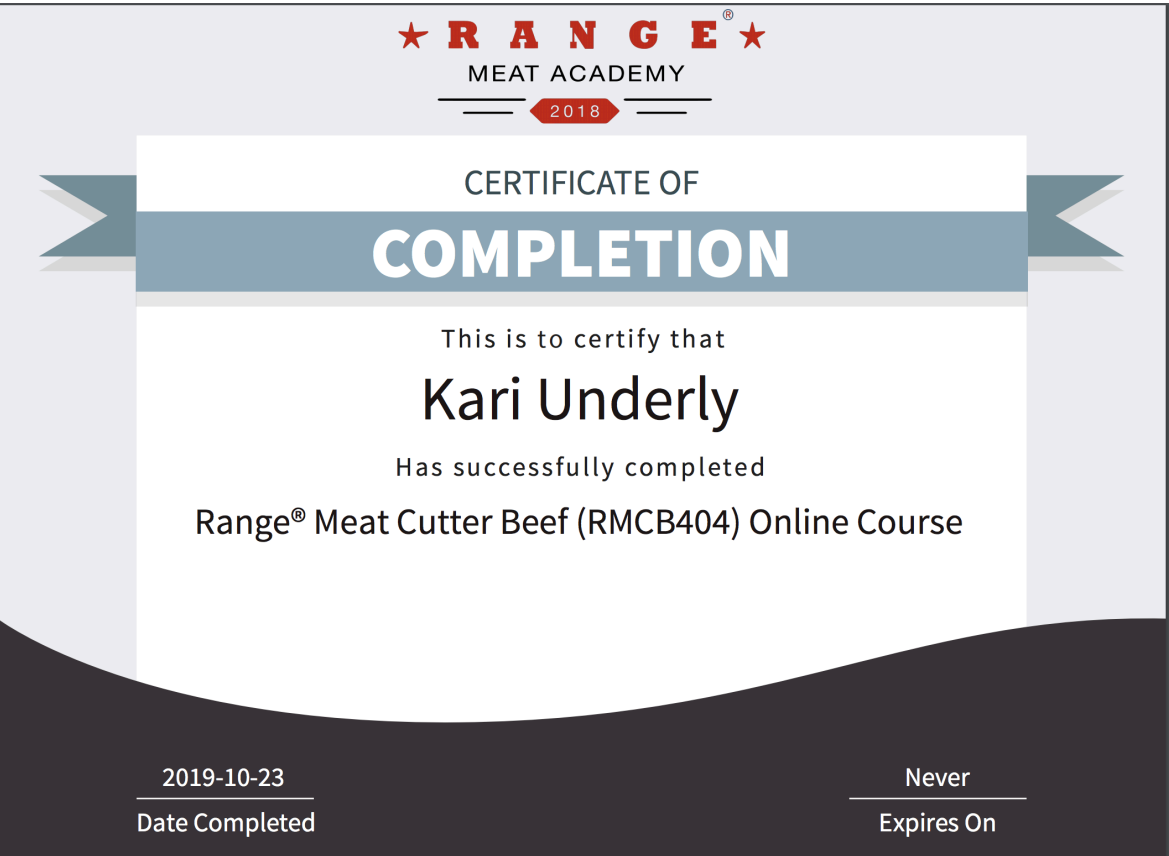
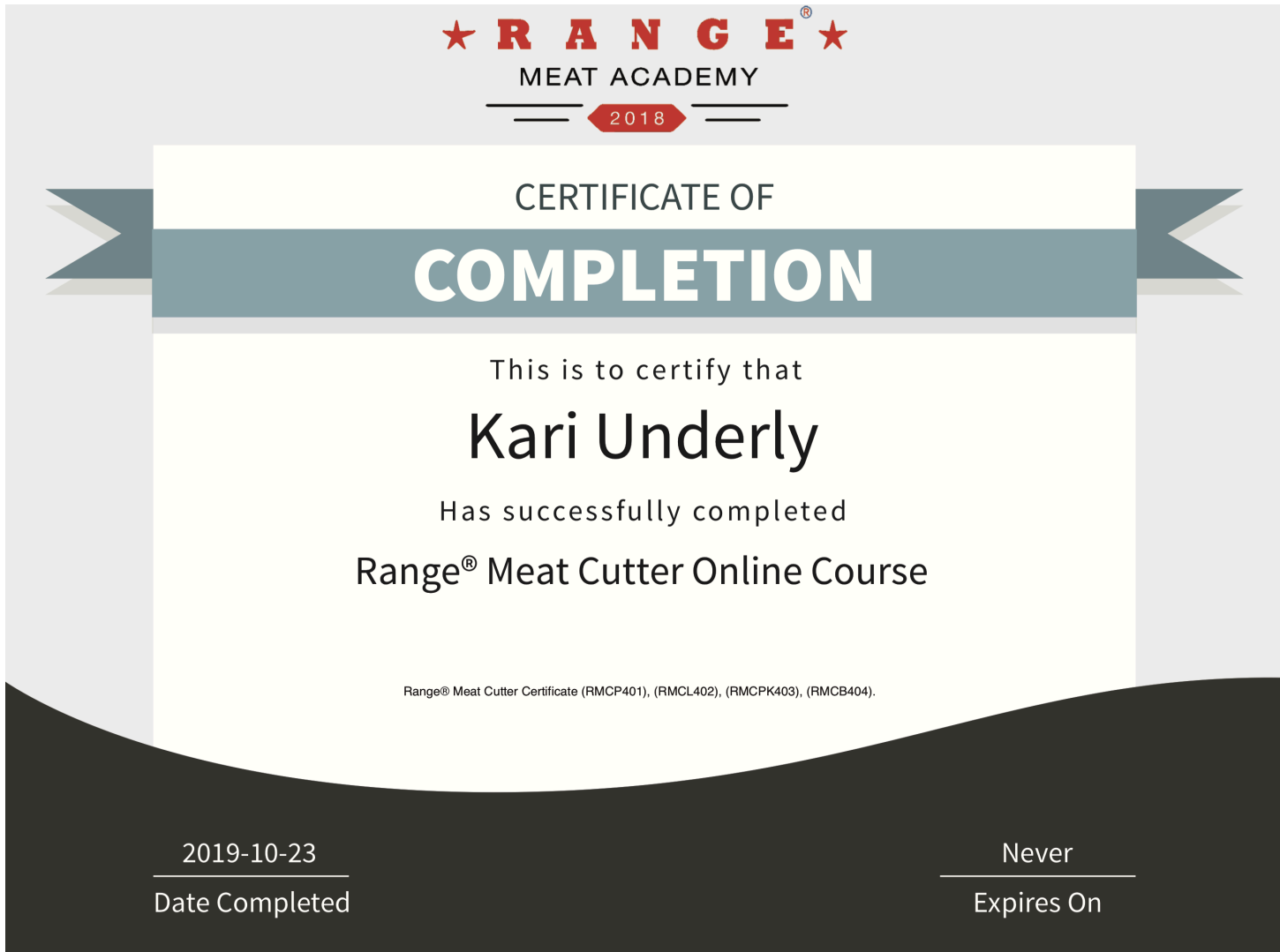
Course Assessments: Knowledge Check Questions

RANGE® MEAT CUTTER ONLINE CERTIFICATES OF COMPLETION



CATALOG

MEAT CUTTER
RMA
Certificate





Our system provides user transcript, badges, certificates and even keep tracks of the users time to allow for reimbursement.

Earn Badges and Certificates of Completion



Badges



Certificates

Course Title ▾	Valid From ▸	Expires ▸	View
Intro To Absorb LMS	09/06/2016		Download
Range® Meat Clerk (Includes RMC101, RMC201, RMC301)	03/16/2018		Download
RMC101 Range® Meat Clerk: Meat Essentials Certificate	02/26/2018		Download
RMC201 Range® Meat Clerk: Cuts & Features Certificate	03/16/2018		Download
RMC301 Range® Meat Clerk: Cooking Methods & Preparation Tips Certificate	03/16/2018		Download

Courses

Course Title ▾	Status ▸	Score ▸	Enrollment Date ▸	Completion Date ▸	Credits ▸
Animals in Agriculture	Complete		02/14/2018	02/14/2018	
Bones & Offal Merchandising	Complete		03/16/2018	03/16/2018	
Chuck & Shoulder Merchandising	In Progress	0	03/17/2018		
Flavor Rubs, Pastes & Marinades	Complete	10%	02/14/2018	03/16/2018	
Introduction to Chicken	Complete	0	03/11/2018	03/16/2018	
Meat Basics	Complete	80%	02/14/2018	02/14/2018	
Meat Clerk Customer Service	Complete	0	02/14/2018	02/14/2018	
Quick Cook Cuts & Ground Meats	Complete	100%	02/14/2018	02/14/2018	

Load more...

8 / 14

Competencies

Competency Title ▾	Level ▸	Earned Date ▸
Aging	Level 1	01/16/2018
Animals in Agriculture	Level 1	01/21/2018
Carving	Level 1	01/16/2018
Chicken Cuts	Level 1	01/21/2018
Chuck Primal	Level 1	03/02/2018
Customer Service	Level 5	01/21/2018
Doneness	Level 1	01/16/2018
Dry Heat Cooking	Level 2	01/21/2018

Load more...

8 / 40



Contact us:



T +312 850 2044



www.rangmeatacademy.com



information@rangemeatacademy.com



facebook.com/kariunderly



linkedin.com/kariunderly



twitter.com/kariunderly



Youtube.com/Rangemeatacademy



Range® Inc. Meat Academy's administrative office is located at:
215 North Aberdeen Street, B2 Chicago, Illinois 60607