

# Online Butchery Fundamentals - Virtual Learning Strategies

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Polytechnics Canada 2022 Annual  
Showcase May 19





George Brown College is located on the traditional territory of the Mississaugas of the Credit First Nation and other Indigenous peoples who have lived here over time. We are grateful to share this land as treaty people who learn, work and live in the community with each other.

Niagara College acknowledges the land on which we gather is the traditional territory of the Haudenosaunee and Anishinaabe peoples, many of whom continue to live and work here today. This territory is covered by the Upper Canada Treaties and is within the land protected by the Dish With One Spoon Wampum agreement. Today this gathering place is home to many First Nations, Métis, and Inuit peoples and acknowledging reminds us that our great standard of living is directly related to the resources and friendship of Indigenous peoples.

Loyalist College is located on the territory of the Huron-Wendat, the Anishnaabeg, and the Haudenosaunee people. We acknowledge our shared obligation to respect, honour, and sustain these lands and the natural resources contained within.







# Agenda

- VLS Project Overview
- Highlight partners and contributors
- A peek at the app and course
- Key takeaways



# Jason Inniss

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- Professor and Chef at the George Brown College and Chef School
- Project coordinator for the VLS eCampus Butchery Fundamentals project



eCampusOntario

# VLS Collection

Educational Resources by and for Ontario Public  
Postsecondary Institutions

 Search Resources...

SEARCH

Or browse all educational resources >



## Virtual Learning Strategy

- The VLS is a historic investment by the Ontario Ministry of Colleges and Universities (MCU) to drive growth and advancement in virtual learning across the province's post-secondary institutions.
- Throughout 2021, eCampus Ontario supported the funding of over 395 projects led by Ontario's publicly assisted Indigenous institutes, colleges and universities.



# VLS requirements

- Content to be open source and free from copyright restrictions
- Meet AODA and W3C requirements
- Final product to be released with the appropriate license which may allow others to freely retain, revise, reuse, remix and redistribute the content. All source files and/or editable files used in creating the resource (including any multimedia files) to easily enable further remixing and modification where permitted by the license





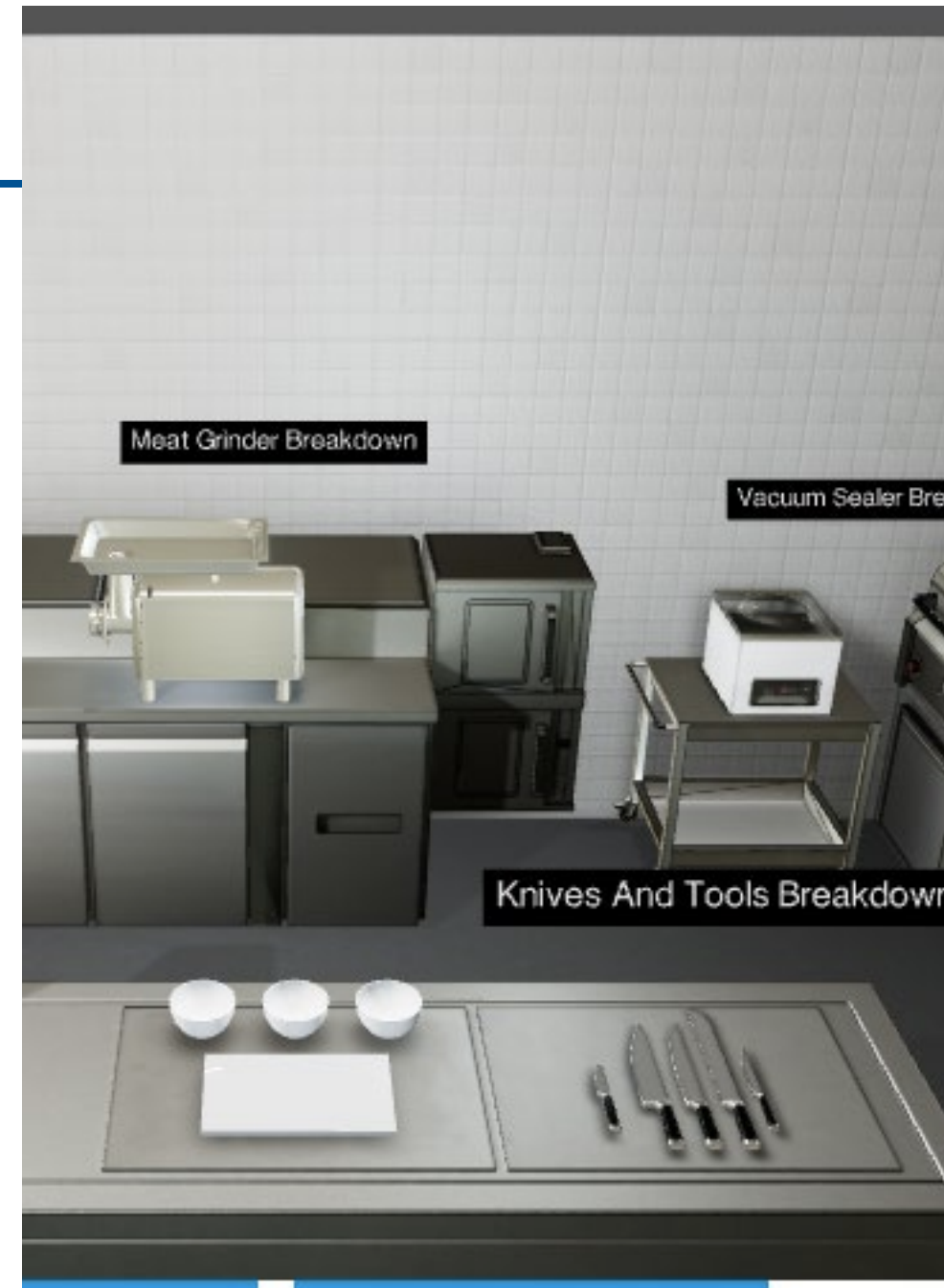
# George Brown College Chef School

- Applied to create a new online course in collaboration with other colleges.
- Awarded \$89,500 to develop an asynchronous butchery course



# Rationale

- Use engaging technologies to accommodate flexible self-directed learning and practice of skills, thereby reserving lab-based hours for hands-on skill development
- Support greater consistency of butchery knowledge across culinary programs
- Expand opportunities for academic partnerships abroad
- Broaden exposure to North American approaches to butchery
- Enable international students to learn about protein products to which they may now have limited access







**Niagara  
College  
Canada**

**Partnered with Loyalist and  
Niagara Colleges**



# Design Team- SEED Interactive

SEED

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# SEED

CREATING NEW REALITIES



# Curriculum Designer Team Meeting

The screenshot shows a Zoom meeting in progress. The top bar displays the time as 59:45 and various controls like mute, video, and chat. The main area is divided into video tiles for participants. On the right, a sidebar lists participants with their names, roles, and mute status.

**Participants:**

- Jason Inniss (Organizer)
- Avi Hollo (External)
- Charlton Alvares
- Chris Loizou
- Olaf Mertens (External)
- Scott Royce (Guest)
- Stuart Betteridge (Others from chat)

**Video Tiles:**

- Top Left: Scott Royce (Guest)
- Top Right: Chris Loizou
- Bottom Left: Avi Hollo
- Bottom Middle: Olaf Mertens
- Bottom Right: Charlton Alvares



# Vision

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Design an online butchery course to supplement in class labs or provide new learning opportunities for other colleges

Incorporate farmers, butchers, chefs

Include farm tours and interviews

Include safety and instructional videos

Have butcher-led demonstrations

Include 3D exploration of whole animal anatomy

Create gamification for assessment

# Team

- 15 contributors/designers from GBC
- 2 from Niagara
- 2 from Loyalist
- 3 members from SEED

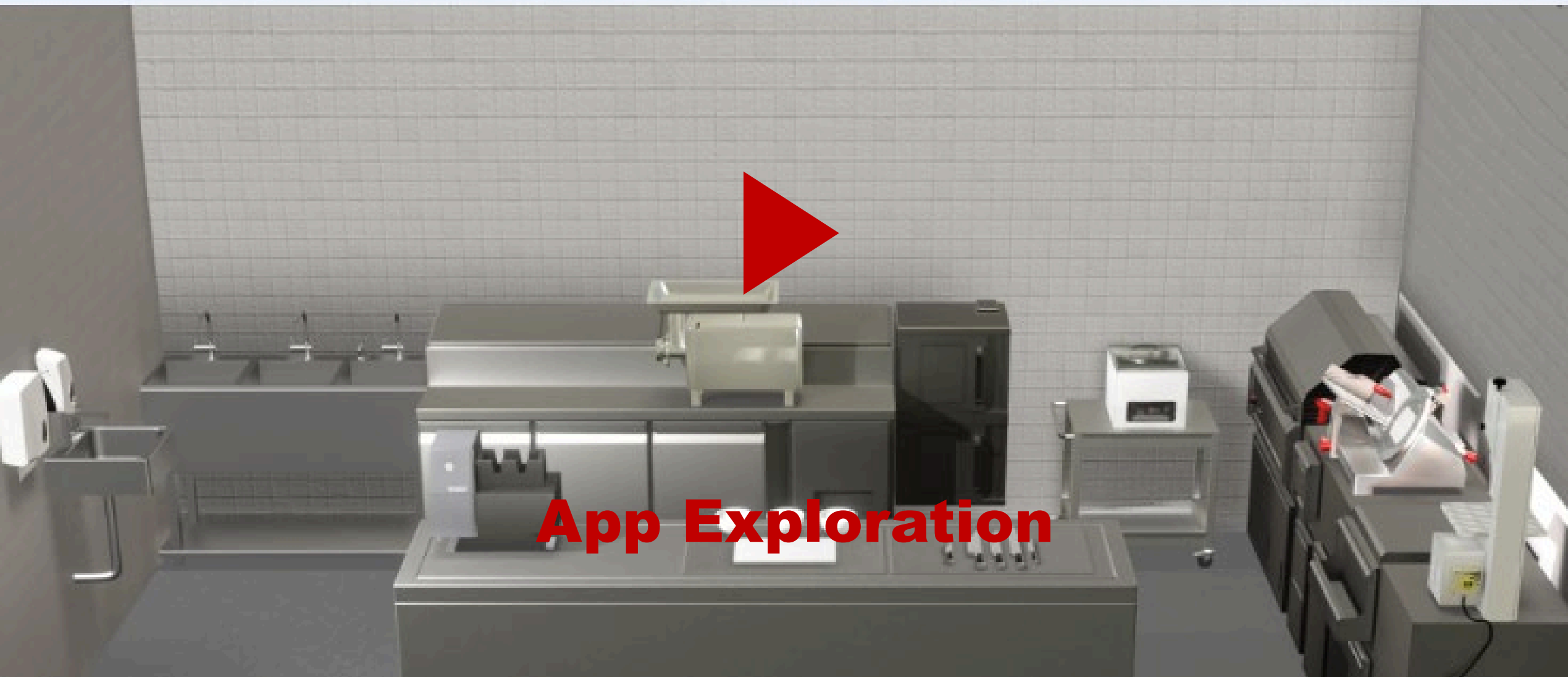






# Biology Fundamentals

## ***ORIENTATION***





# Contributors



# Peter Sanagan- butcher/owner Sanagan's Meat Locker





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**JAMIE WALDRON**  
**HEAD BUTCHER/OWNER**

**J. Waldron Butchers**



# Linc Farm Juliet Orazietti

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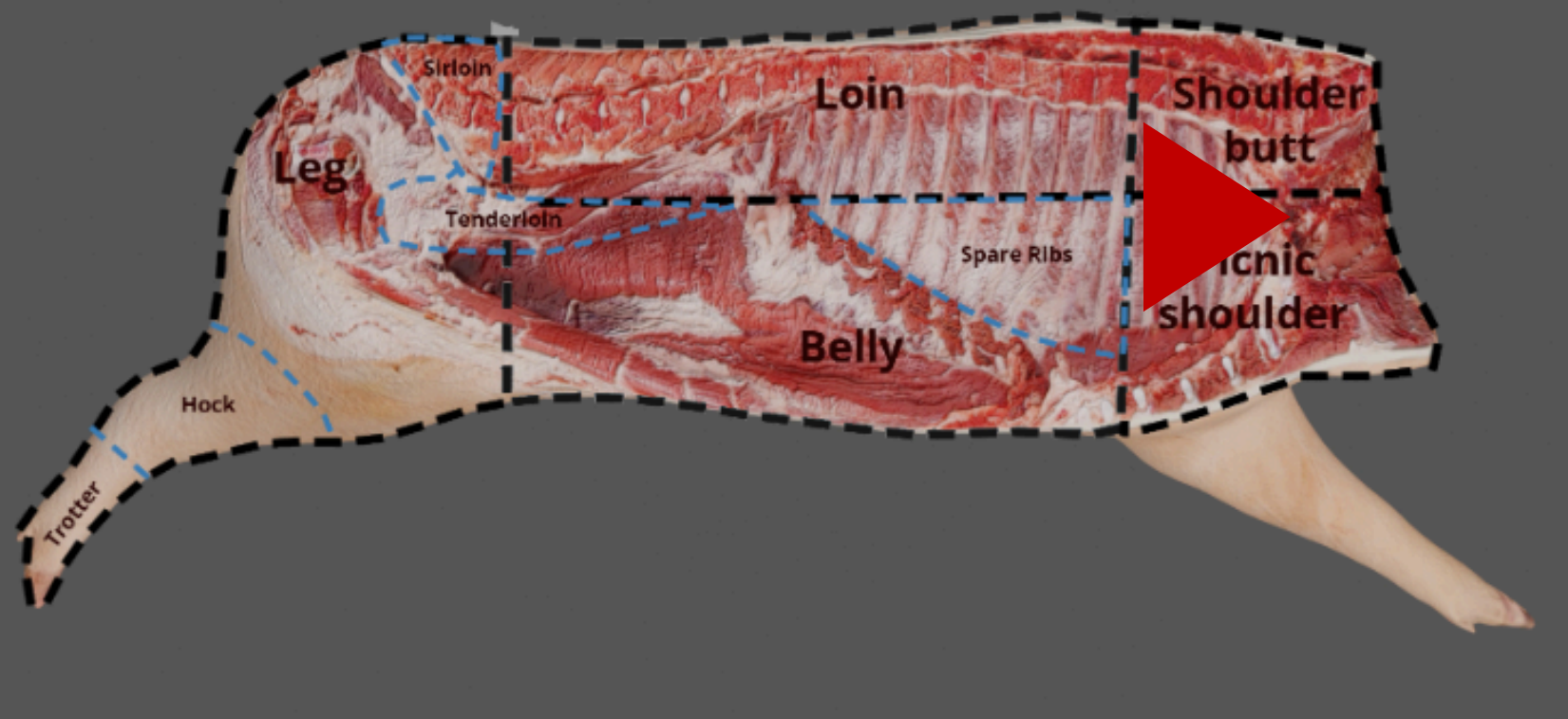




# Butchery Fundamentals

## PORK

### Primal Pork Cuts



Instructions

Launch

### Introduction

Welcome to the pork module. In this module you will v  
butcher Jamie Waldron as he overviews the theory and  
preparing, handling and storing pork. The pig used in t  
You will also interact with pork 3D models, and comple

### Learning Objectives

After completing this module you will be able to:

- Identify common primal, sub-primal and restaura
- Understand common pork butchery techniques a  
from a whole animal.
- Differentiate between tender and tough cuts of m
- Identify cooking techniques to match the cut of m
- Identify key issues in modern day meat processi

This project is made possible with funding by the Gove  
eCampusOntario's support of the Virtual Learning Stra  
Learning Strategy visit: <https://vls.ecampusontario.ca>

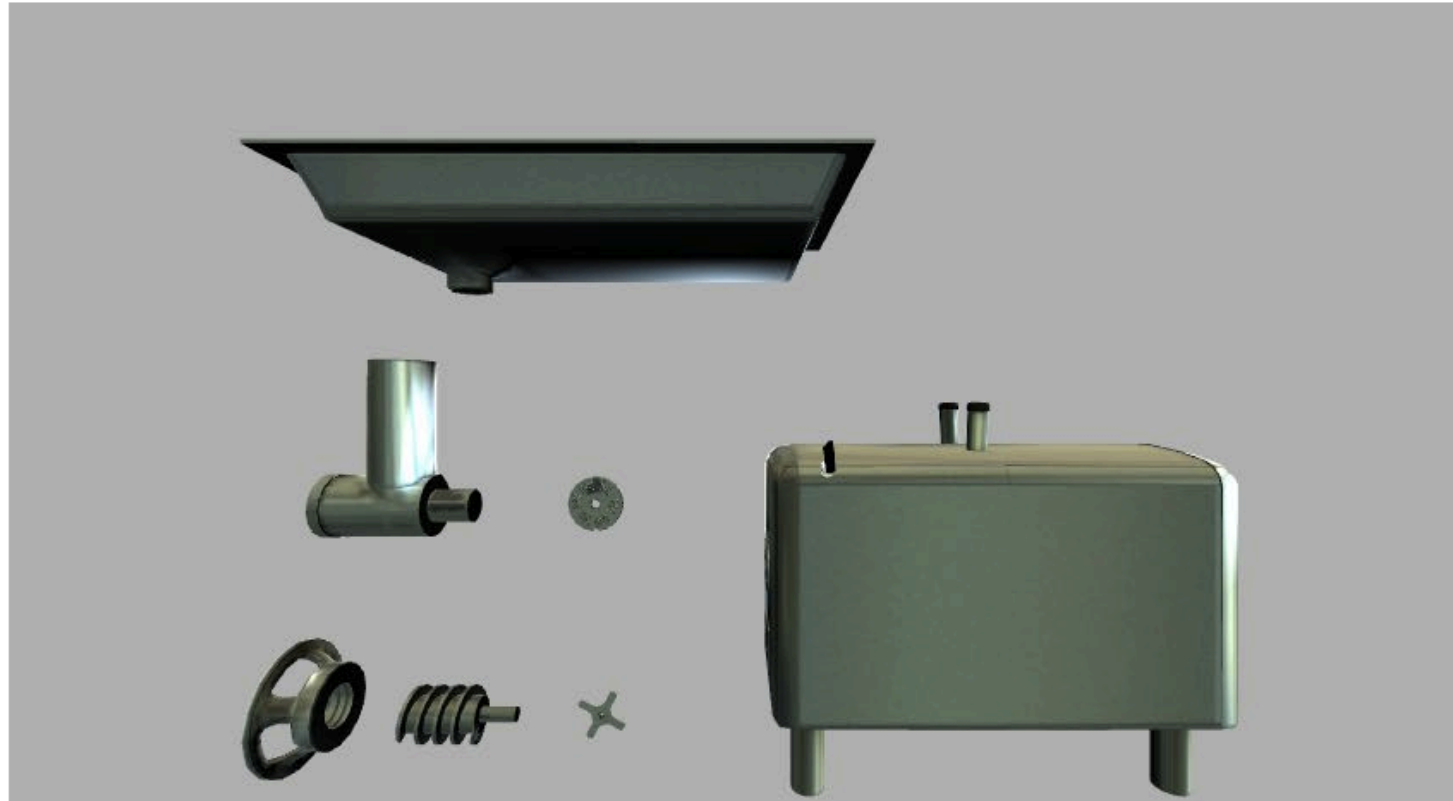






Section Score: 3

Question: 1/10





**King Cole Ducks**



# Fenwood Farms

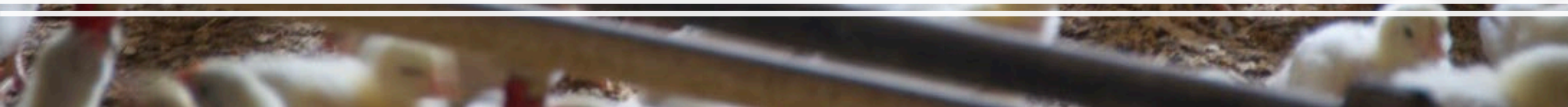
## John, Carole Fennema







**Trevor & Dave Fennema**





# Trillium Lamb- Farmer: Kevin Lamb







**Mike and  
Lieschen Beretta**







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# Dave Meli Butcher



# GBC Team Chef

Stuart Betteridge Chris Loizou, Susie Reading, Luis Valenzuela, David Wolfman



# Indigenous Content

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- Interspersed throughout the modules
- Connection to sustainability and food sovereignty



# Student Feedback

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Piloted the project with a small cohort of 24 students in December 2021

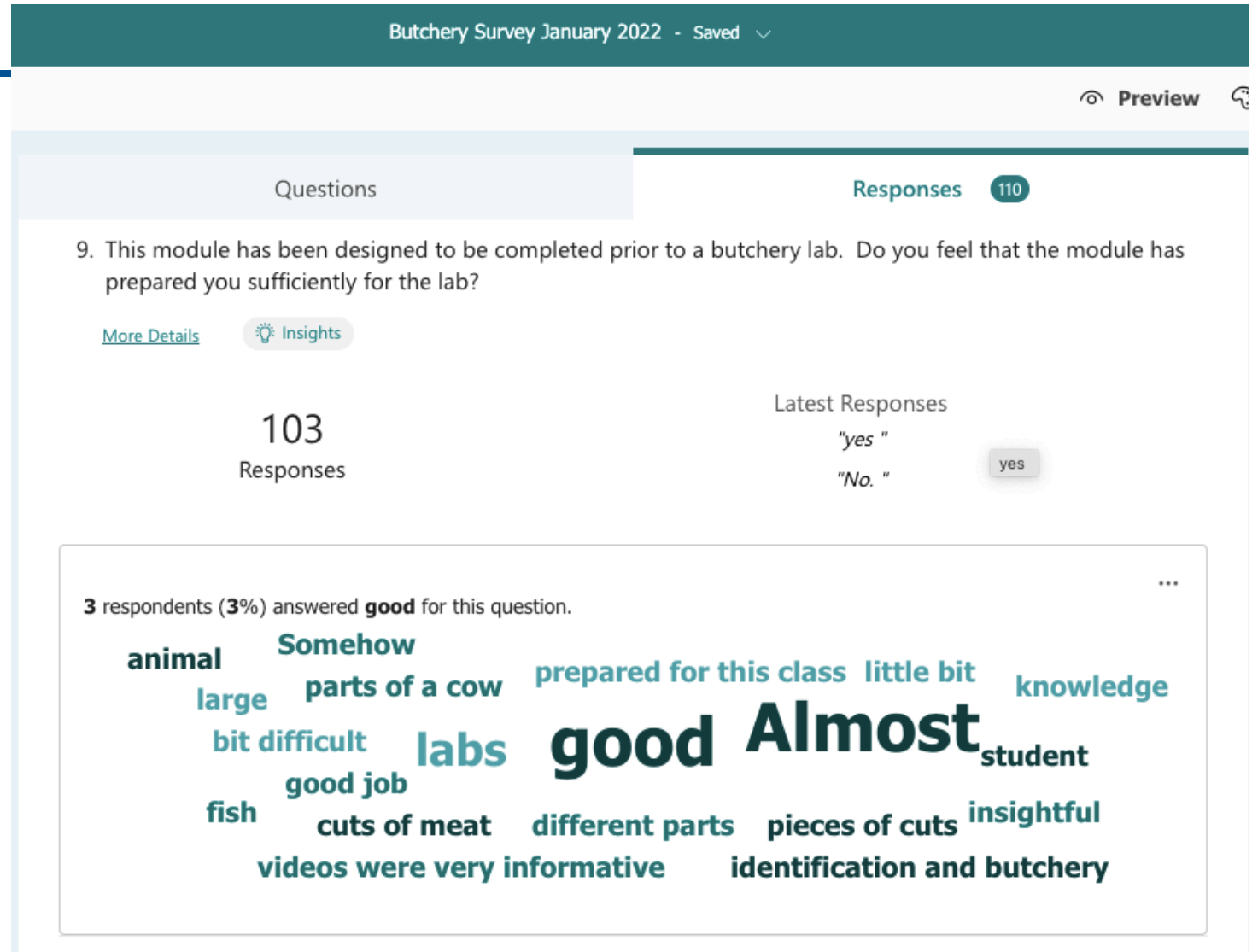
Ran a full pilot with 150+ students in January-Feb 2022

Asked 13 Questions, received 110 responses over a 7-week period



# Question 9

- This module has been designed to be completed prior to a butchery lab. Do you feel that the module has prepared you sufficiently for the lab?
- 85% responded yes
- “I love it. Very Helpful to prepare for labs visually at my own pace.”



# Used the feedback to update issues immediately

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“I really like all the fun facts about poultry and the different types of birds, as well as how it was educational but in bullet points so it really sticks with me.”

“A direction suggestion on which part to watch first would be nice”

“Organize all videos in proper order”

“Can remark the order of butchering procedure. In current system, I require some time to find out correct sequence.”





# Key takeaway

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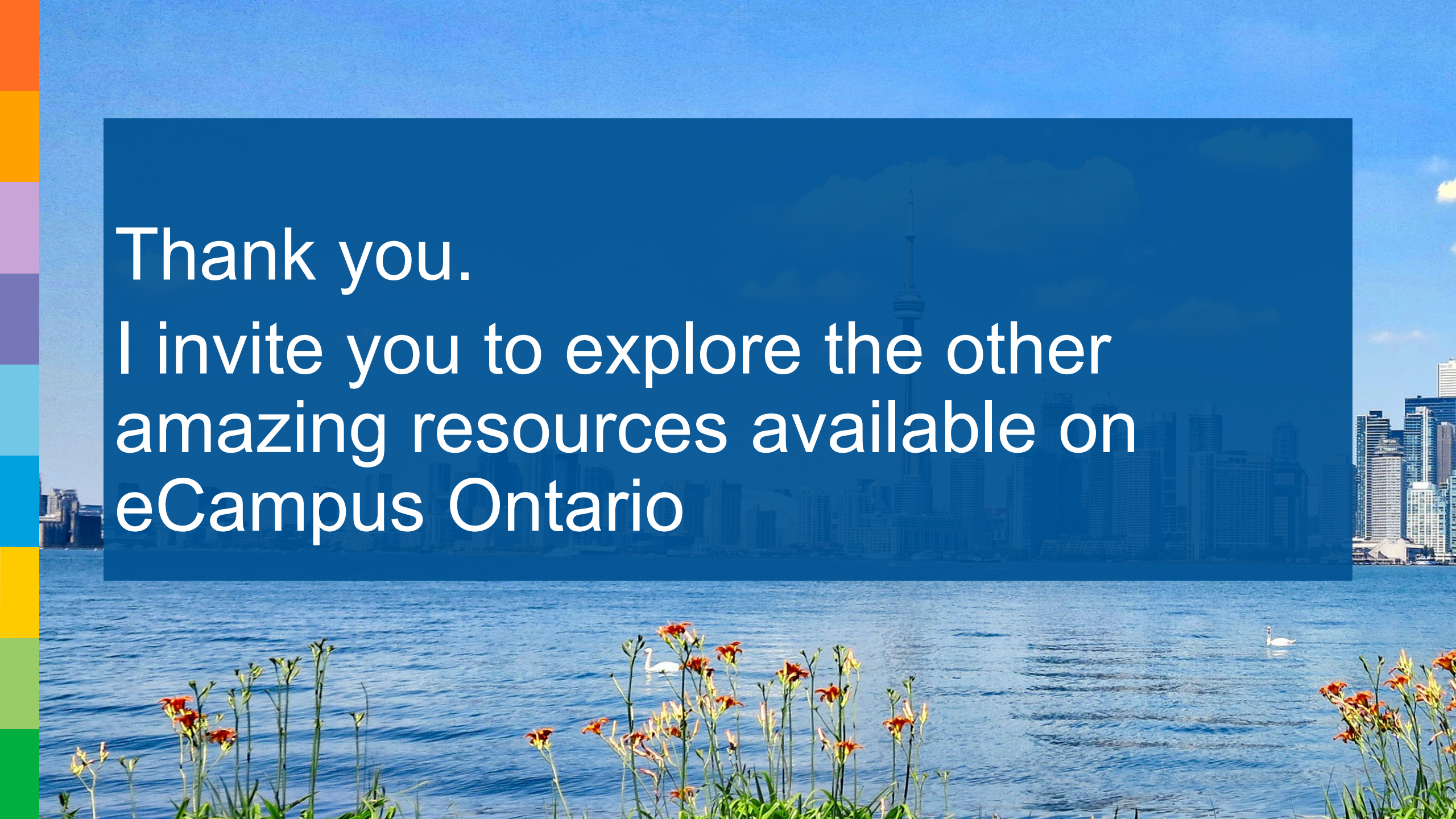
Collaboration among colleges was an incredible pedagogical interdisciplinary and networking experience





What questions  
do you have?



The background of the slide features a scenic view of a city skyline, likely Toronto, across a body of water. In the foreground, there are several tall, thin plants with orange and yellow flowers. A white swan is visible in the water. The sky is blue with some light clouds. A semi-transparent dark blue rectangle is overlaid on the image, containing the text.

Thank you.  
I invite you to explore the other  
amazing resources available on  
eCampus Ontario