

CUL 209 - BUTCHERY AND FABRICATION

Course Description

This course is designed to teach the student how to fabricate wholesale and restaurant cuts of beef, veal, lamb, pork, poultry, fish and seafood. Purchasing specifications and terminology will be a focus of the course. Proper receiving, handling, and storage of these center of the plate products will also be emphasized. Students will experience whole animal butchery and focus on total product utilization and sustainability throughout the process. Students will explore best practices for farming, fishing, and harvesting. Products prepared in class will be used for various retail and restaurant uses and for special events. Group 2 Course.

Credit Hours

2

Contact Hours

Required Prerequisites

CUL 111

General Education Outcomes supported by this course

Quantitative Reasoning