

# 2025-2026 TTC Catalog

## CUL 280 Butchery and Charcuterie

Lec: 2.0 Lab: 3.0 Credit: 3.0

This course develops advanced skills in butchering of meat and poultry products. Students will learn to turn lesser-used cuts into artisan charcuteries, sausages and cured meats, and to break down primal cuts of beef, lamb, veal, pork and wild game, turning pieces into retail or restaurants cuts.

### **Prerequisite**

CUL 112

### **Course Offered**

Fall

Spring

Summer

### **Grade Type**

Letter Grade

### **Division**

Culinary Institute of Charleston