

2018-2019 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