

# CUL 225 : APPLIED HARVESTING AND FOOD PRESERVATION PRINCIPLES

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## Transcript title

Applied Harvest Preservation

## Credits

4

## Grading mode

Standard letter grades

## Total contact hours

80

## Other hours

80

## Course Description

Learn about the importance of sourcing seasonal foods relating to pricing, flavor, and quality. Conduct harvesting techniques of plant based foods, and participate in slaughtering process of animal based foods. Process the harvested items and apply a diversity of preservation techniques including canning, smoking, pickling, freezing, freeze-drying, dehydrating, etc. Execute a final harvest event for regional farmers and ranchers to celebrate the partnership with them and the Cascade Culinary Institute.

## Course learning outcomes

1. Explain of the value of sourcing seasonal and sustainable food.
2. Identify and demonstrate effective harvesting techniques for plant foods.
3. Identify and demonstrate proper technique for a diversity of preservation techniques of plant based foods.
4. Identify and demonstrate proper technique for a diversity of preservation techniques of animal based foods.