

CUL 242 : CHARCUTERIE

Transcript title

Charcuterie

Credits

4

Grade mode

Standard letter grades

Contact hours total

80

Other hours

80

Prerequisites

CUL 240.

Description

Learn professional skills in variations of hors d'oeuvres and savories, seasonings, condiments, stuffed meats and curing, pickling and smoking of meat, fish and poultry. Develop proficiency in sausage-making, pâtés, terrines, galantines, and stuffed meats. Prepare a variety of charcuterie products from fresh sausage to dry cured salamis.

Learning outcomes

1. Demonstrate advanced sausage production techniques.
2. Explain the importance of charcuterie products and related condiments on a modern menu.
3. Prepare wet and dry cures.
4. Demonstrate proper sanitation practices relating specifically to charcuterie.
5. Demonstrate hot and cold smoking techniques.
6. Prepare confits, terrines and forcemeats.

Content outline

Wet Curing

Dry Curing

Safety and Sanitation

Cold Smoking

Hot Smoking

Confit (preserved in fat).

Pellicle (dry surface of smoked proteins).

Buchery

Grind Method

Sausage Binders

Smoked Proteins

Dry Cured Meats

Fresh Sausage

Smoked Sausage

Sausage Stuffing

Seasoning

Emulsified Sausage

Understanding Salt

Forcemeats

Corning

Terrines

Gratin Forcemeats

Straight Forcemeats

Mousseline Forcemeats

Forcemeat Emulsion

Byproduct Utilization

Charcuterie on Modern Menus

Complimentary Condiments

Required materials

Requires textbook and culinary arts tool kit available at the COCC Bookstore.

Grading methods

Grades will be determined by daily competency based applied learning activities, midterm, and final exams.