# **CUL 242: CHARCUTERIE**

### **Transcript title**

Charcuterie

#### **Credits**

4

## **Grading mode**

Standard letter grades

#### **Total contact hours**

80

#### Other hours

δU

# **Prerequisites with concurrency**

CUL 240.

# **Course 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.

### **Course learning outcomes**

- 1. Demonstrate advanced sausage production techniques.
- 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
- $\bullet \ \mathsf{Dry} \ \mathsf{Cured} \ \mathsf{Meats} \bullet \mathsf{Fresh} \ \mathsf{Sausage} \bullet \mathsf{Smoked} \ \mathsf{Sausage} \bullet \mathsf{Sausage} \ \mathsf{Stuffing}$
- 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.