

CULN226 : The Art of Charcuterie

This course provides an introduction to the art of Charcuterie. By butchering a whole pig, students will learn to process every facet of the animal. Zero waste is the goal. Focus will be on sausages, confits and rillettes, techniques include curing, drying, and smoking. Bacon, pork belly, trotters and head cheese will also be covered. Basic condiments and cheese will be introduced. Strong emphasis is placed on sanitary practices.

Credits 2 Lab/Clinical/Field Study Hours 3 Lecture Hours 1

Prerequisite Courses

[CULN113: Fundamentals of Garde Manger](#)

[CULN165: Meat Cookery](#)