

# CULN165: Meat Cookery

This course covers the methods of meat cooking to include roasting, broiling, pan-broiling, pan-frying, stir-frying, grilling, stewing and braising. Identifying the proper method requires and understanding of the cuts of meat and their characteristics. Students will learn butchery and the ability to identify different cuts and select appropriate cooking techniques.

**Credits:** 2

**Lab Hours:** 3

**Lecture Hours:** 1

**Prerequisites:**

CULN130 or CULN145

**Program:** [Culinary Arts](#)