

CULN170 : Poultry and Seafood Cookery

This course covers butchery and fish mongering and will introduce students to the specific characteristics of these valuable proteins. Learning the cuts will help identify the best cooking methods to use for each. Sauté, poaching, stewing, frying, grilling and roasting will be covered. Emphasis will be placed on finishing techniques appropriate to each dish.

Credits 2

Lecture Hours 1

Lab/Clinical/Field Study Hours 3

Prerequisite Courses

CULN165: Meat Cookery