

CUA 201: Meat Preparation and Processing

This course focuses on meat preparation and processing. Students will be responsible for the preparing of meats including beef, pork, veal, lamb, poultry, fish, and shellfish so they can be used for final preparations in the other stations of the kitchens. Upon completion, students will be able to demonstrate an understanding of the principles in meat preparation and processing. CORE.

Credits: 3

Transfer Code: Code C

Lab Hours: 4

Lecture Hours: 1

Prerequisites:

As required by college

Program: Culinary Arts

Semester Offered:

Fall

Spring

Summer