

# Spokane Community College

## COURSE LEARNING OUTCOMES (CLO) AND OUTLINE

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**Course Title: Advanced Culinary Techniques**

**Prefix and Course Number: CUL 132**

**Version Date: 1/3/22**

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### Course Learning Outcomes

By the end of this course, a student should be able to:

- Identify, describe, and prepare a variety of world cuisines such as, but not limited to, Asian, Middle Eastern, Mediterranean, European, American Regional, Central and South America.
- Identify and describe the types, classifications, quality, grading and inspection of fish, shellfish, beef, lamb, pork, veal, and poultry.
- Identify and describe primal, sub-primal and end-use cuts for beef, lamb, pork, veal, and poultry.
- Demonstrate proficiency in the butchering and fabrication of beef, lamb, pork, veal and a variety of game, poultry, fish, and shellfish.
- Demonstrate proficiency in the cookery of beef, lamb, pork, veal, game and variety meats, poultry, fish, and shellfish.
- Identify, describe, and prepare an assortment of common charcuterie products such as sausage, bacon, ham, and gravlax.
- Demonstrate brining, curing, BBQ and smoking techniques.

### Course Outline:

- I. Meat and seafood butchering and fabrication
  - a. Beef, pork, lamb and veal
  - b. Round fish, flat fish and other seafoods
  - c. Poultry
- II. Basic forcemeats
  - a. Simple sausages
  - b. Emulsified sausages
  - c. Smoke bacon
  - d. Smoked fish and gravlax
- III. World Cuisines