

CULA208W : Charcuterie, Buffet Production, and Design

Charcuterie, Buffet Production, and Design expands on Garde Manger and develops its relationship with forced and cured meats. Students organize, plan, and produce a variety of themed buffets. They also expand on the artistic presentation of cold and hot foods, advanced meat fabrication, and platter presentation. This course also explores the elements of design and expression through the production of edible table centerpieces, including hands-on work in ice, fruit, vegetable carvings, and other edible forms of art.

Lecture Hours 1

Lab Hours 15 **Credits** 6