

CULN 243: Farm-to-Retail: Value-Added Product Development

Students will produce a variety of value-added food products with retail market potential from locally farmed, raised, cultivated, and sourced produce, meats, poultry, seafood, fish, etc. Various food preparation, cooking, baking, and preservation techniques will be utilized to create pickles; sauces; vinaigrettes, dressings & marinades; flavored oils & vinegars; condiments, such as mustards, chutneys & compotes; juices; cured, brined, and/or smoked meats, poultry, & seafood; sausages & other charcuterie; and baked goods & preserves, such as quick breads, cookies, curds, jams, & candies.

Credits: 3

Prerequisites:

Completed or concurrently enrolled in CULN 112

or

instructor approval.

Program: [Culinary Arts](#)

Recommended Prep:

CULN 120, CULN 150