

CULS-116 : Seafood Identification and Fabrication

An overview of the principles of receiving, identifying, fabricating, and storing seafood. Identification will involve round fish, flat fish, crustaceans, and shellfish. Topics include knife skills, yield results, quality checks, product tasting, storage of various types of fish, techniques for fabricating cuts for professional kitchens, special storage equipment, commonly used and underutilized species of fish, fishing and aquaculture techniques, and how to choose sustainable species.

Credits 1.5

Prerequisites

Culinary Fundamentals ([CULS-100](#)) or Culinary Immersion Technology and Theory ([CULS-120](#))--Cornell students only.

Corequisites

Take Non-Commercial HVP ([CULP-135](#))