



HCTM 112 - Garde Manger Course Outline

Approval Date: 12/12/2019

Effective Date: 08/14/2020

SECTION A

Unique ID Number CCC000584203

Discipline(s) Culinary Arts/

Division Career Education and Workforce Development

Subject Area Hospitality, Culinary & Tourism Management

Subject Code HCTM

Course Number 112

Course Title Garde Manger

TOP Code/SAM Code 1306.30 - Cooking and Related Culinary Arts, General* /
D - Possible Occupational

Rationale for adding this course to the curriculum Change course to HCTM.

Units 3

Cross List N/A

Typical Course Weeks 18

Total Instructional Hours

Contact Hours

Lecture 36.00

Lab 54.00

Activity 0.00

Work Experience 0.00

Outside of Class Hours 72.00

Total Contact Hours 90

Total Student Hours 162

Open Entry/Open Exit No

Maximum Enrollment 25

Grading Option Letter Grade or P/NP

Distance Education Mode of Instruction On-Campus

SECTION B

General Education Information:

SECTION C

Course Description

Repeatability May be repeated 0 times

Catalog Description This course focuses on the art of the cold kitchen with emphasis on both modern and classical techniques. Topics include hors d'oeuvre, canape, salads, brining, pickling, curing, and smoking. This course also includes basic charcuterie with emphasis on forcemeats, mousselines, terrines, pate, galantines, and sausages.

Schedule Description

SECTION D

Condition on Enrollment

1a. Prerequisite(s)

- HCTM 110 with a minimum grade of C or better

1b. Corequisite(s): *None*

1c. Recommended: *None*

1d. Limitation on Enrollment: *None*

SECTION E

Course Outline Information

1. Student Learning Outcomes:

- A. Demonstrate the skills appropriate in producing a variety of cold food items.
- B. Apply the skills and knowledge appropriate for buffet presentation.

2. Course Objectives: Upon completion of this course, the student will be able to:

- A. Identify kitchen tools and implements by name and describe their intended use.
- B. Measure and scale ingredients correctly.
- C. Prepare and evaluate sausages from various countries.
- D. Evaluate charcuterie and its place for buffet presentation.
- E. Create edible and non-edible display centerpieces.
- F. Effectively plan, prepare, and set up cold foods for hors d'oeuvre and buffets.
- G. Select and use forcemeats for preparation of pate, terrines, and galantines.
- H. Evaluate and demonstrate the functions of each ingredient in charcuterie production.
- I. Apply various methods of preservation for different meats and vegetables.
- J. Fabricate both edible and non-edible displays for centerpieces.
- K.

3. Course Content

- A. Sanitation, weights and measures, equipment identification and usage, terminology specifically related to Garde Manger
- B. Oils, vinegars, dressings and salads
 - a. Preparation and presentation of tossed, composed and bound salads
- C. Edible displays
 - a. Fruit carving
 - b. Vegetable carving
- D. Non-edible displays
 - a. History, traditions, and methods

- b. Salt dough; preparation, molding and building methods, quality characteristics of final product
- E. Hors d'oeuvre for buffets
 - a. Guidelines for hors d'oeuvre
 - b. Examples
 - c. Variety
 - d. Presentation techniques
- F. Passed hors d'oeuvre
 - a. Guidelines for passed hors d'oeuvre
 - b. Examples and cost considerations
 - c. Amuse Bouche
- G. Canape'
 - a. Quality characteristics
 - b. Components
 - c. Seasonality and regionality
- H. Forcemeats and mousselines
 - a. Process
 - b. Quality characteristics
 - c. Fish, shellfish, poultry, and meat varieties
- I. Charcuterie and sausages
 - a. History and tradition by region
 - b. Process
 - c. Ingredient selection
 - d. Temperature considerations
 - e. Casings
- J. Aspic, gelee, chaud-froid
 - a. Traditions and modern methods
 - b. Uses and preparation
- K. Pate' terrines and galantines
 - a. History and tradition by region
 - b. Process
 - c. Ingredient selection
 - d. Temperature considerations
- L. Hot and cold smoking
 - a. Fish
 - b. Poultry
 - c. Meat
 - d. Vegetables
- M. Marinades, cures and brines, relishes and condiments
 - a. Utilization and ingredient selection
 - b. Flavor profile contrasts
- N. Sou Vide
 - a. Theory
 - b. Process
 - c. Ingredient selection
- O. Buffet presentation
 - a. Visual considerations
 - b. Cost considerations
 - c. Efficiency
 - d. Thematic considerations

e.

4. Methods of Instruction:

Discussion:

Lab: Create items from recipes.

Lecture: Demonstrate procedures in cold cooking.

5. Methods of Evaluation: Describe the general types of evaluations for this course and provide at least two, specific examples.

Typical classroom assessment techniques

Exams/Tests -- Short essay and multiple choice

Home Work -- Example #1: Using salt dough, create a table top display piece to present to the class. Example #2: Compare and contrast the traditional sausages of France, Spain, and Mexico. Include ingredient selection, method of preparation, presentation, and final cooking methods.

Lab Activities -- Prepare items in accordance to recipes

Letter Grade or P/NP

6. Assignments: State the general types of assignments for this course under the following categories and provide at least two specific examples for each section.

A. Reading Assignments

Assigned reading from the text.

B. Writing Assignments

Example #1:

Using salt dough, create a table top display piece to present to the class.

Example #2:

Compare and contrast the traditional sausages of France, Spain, and Mexico. Include ingredient selection, method of preparation, presentation, and final cooking methods.

C. Other Assignments

D.

7. Required Materials

A. EXAMPLES of typical college-level textbooks (for degree-applicable courses) or other print materials.

Book #1:

Author: The Culinary Institute of America

Title: Garde Manger: The Art and Craft of the Cold Kitchen

Publisher: Wiley

Date of Publication: 2012

Edition:

B. Other required materials/supplies.