

CUL 215 - GARDE MANGER

Course Description

This course is designed for students who wish to pursue a career in culinary arts. As America's sophistication regarding food has increased, it is essential that students training to be chefs be exposed to the most up-to-date cooking and presentation techniques. Students prepare cold foods for display: pates, galantines, terrines and mousses. Decorative garnishes and other functional banquet presentations are covered in this course. Meat and seafood fabrication is also practiced. Projects made will be used and displayed at various functions and events at the Great Lakes Campus and at other special occasions. Group 2 course.

Credit Hours

4

Contact Hours

8

Lab Hours

8

Required Prerequisites

CUL 110, CUL 111, CUL 118, CUL 213

General Education Outcomes supported by this course

Quantitative Reasoning

Course Learning Outcomes

Knowledge:

- Explain key concepts, terms, relationships appropriate to the Charcuterie and Garde Manger industry.
- Identify the basic forcemeat ingredients used in Garde Manger.
- Describe the various large and small equipment used in the modern Garde Manger kitchen.

Application:

- Demonstrate professional knife skills and cooking methods.
- Modify recipes to reflect the quantity needed for production.

Integration:

- Integrate quality cooking methods and service to produce customer satisfaction.
- Relate interactions between cooking and design, sanitation and management.

Human Dimension:

- Evaluate different life experiences, temperaments, and talents and how these traits positively affect group work.

Caring - Civic Learning:

- Describe the impact of quality food service on successful food service outlets.

Learning How to Learn:

- Interpret standardized recipes to create various menu items.
- Determine appropriate knife skills and cooking techniques in various commercial restaurant situations.