

CUL 215 - GARDE MANGER

Course Description

Classic and modern techniques of the cold kitchen are the focus of this class. Students will explore topics such as the history, underlying science and fundamental processes of food preservation. Techniques including pickling, canning, fermentation, drying, smoking, curing and charcuterie will be presented through lecture, demonstration and hands-on training. Sustainability, seasonality and total product utilization will be discussed. Students will also experience buffet and banquet planning, preparation and display. Products prepared in class will be used for various retail and restaurant uses and for special events. Group 2 course.

Credit Hours

3

Contact Hours

6

Lab Hours

6

Required Prerequisites

CUL 102, CUL 110, CUL 111, and CUL 118

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.