

Course: CULA 135 Garde Manger
Department: Culinary Arts
Course Description: Garde Manger

Garde Manger is the production of food that is not only flavorful but pleasing to the eye. This course familiarizes the students with several aspects of banquet and catering production, including the various design components related to banquets, special occasions, and buffet menus. Students also cover the planning and application of food garnishes, decorations, centerpiece displays, and other culinary art forms. Canapes, hors d'oeuvres, salads, and galantines are produced by the students. This course requires 15 hours of college-function participation in addition to lecture and lab components. Two lecture and two laboratory hours per week. Prerequisite: CULA 140 Culinary Concepts

COURSE OUTCOMES	OUTCOMES ACTIVITIES	ASSESSMENT TOOLS
Upon successful completion of this course student should:	To achieve these outcomes students may engage in the following activities:	Student learning may be assessed by:
<p>1. Be proficient in the following areas of production.</p> <p>Canapés Hot and cold hors d' oeuvre (WC, QL, OC, IL, CCT, GL)</p>	<p>Reading assignment will be due for specific production category each week</p> <p>The students participate in the lecture part of class by asking and answering question that relate to the reading and scheduled production for that week.</p> <p>They will also take critical notes to prepare them for the daily production</p>	<p>Students will be tested weekly on specific food items in a practical and written environment.</p> <p>Students will critique and be critiqued all prepared food items through visual analysis and taste</p> <p>Points of focus: Method of preparation Timeliness or preparation Presentation Flavor Combination of flavors Eye appeal</p> <p>Knowledge of student displayed through discussion of finished products, their successes, and faults.</p>
<p>2. Be fully capable to explain and carryout the processes for making:</p> <p>Smoking & Curing (WC, QL, OC, IL, CCT, GL)</p>	<p>Production of making force meats for galantines and the unlimited variety of ingredients for these items.</p> <p>The importance of keeping the raw and cooked protein items at the proper temperature for food safety and product integrity.</p>	<p>Critiquing and grading the students throughout the steps taken during production for food safety, flavoring, and processing items used in smoking and curing.</p>
<p>3. Show knowledge in the preparation of:</p> <p>Cold Soups and Sauces</p>	<p>Lecture, text, and hands on production of a variety of cold Soups and Sauces.</p>	<p>Critiquing and grading the students final production in Soups and Sauces and how</p>

(WC, QL, OC, IL, CCT, GL)		they are transformed into edible works.
4. Know and be able to prepare classical and contemporary styles of: Salads (WC, QL, OC, IL, CCT, GL)	Lecture, text, and hands on production of a variety of classical and contemporary salads.	Critiquing and grading the students final production in blending, plating, and garnishing salads.
5. Show knowledge in the preparation of: Sausage (WC, QL, OC, IL, CCT, GL)	Lecture, pictures, and hands on production of carved fruits and vegetables.	Critiquing and grading the students finished sausages.
6. Choose proper items to use for as a variety of: Garnishes (WC, QL, OC, IL, CCT, GL)	Lecture, text, and hands on production and use of a variety of garnishing components.	Critiquing and grading the students throughout the steps taken during production

This course includes the following core competencies: [Written Communication – WC](#); [Quantitative Literacy - QL](#); [Oral Communication – OC](#); [Information Literacy – IL](#); [Critical and Creative Thinking – CCT](#); [Integrative Learning – IG](#); [Global Learning – GL](#)