

CA A255: GARDE MANGER 2

Item	Value
Curriculum Committee Approval Date	10/06/2021
Top Code	130630 - Culinary Arts
Units	3 Total Units
Hours	108 Total Hours (Lecture Hours 27; Lab Hours 81)
Total Outside of Class Hours	0
Course Credit Status	Credit: Degree Applicable (D)
Material Fee	Yes
Basic Skills	Not Basic Skills (N)
Repeatable	No
Grading Policy	Standard Letter (S)

Course Description

This course will put Garde Manger techniques and skills into practice by producing weekly themed buffets. Buffets will demonstrate the modern application of salads, appetizers, cold food platters, and charcuterie. Sausage making, cheese making, and meat preservation will also be explored. Students will be required to follow hospitality department dress standards. PREREQUISITE: CA A200. Transfer Credit: CSU.

Course Level Student Learning Outcome(s)

1. Coordinate, prepare, and present a themed buffet which will include a variety of items from the garde manger such as sausages, pâtés, terrines, galantines, salads, cold soups and sauces, charcuterie, and cheeses.
2. Demonstrate proper habits of sanitation, safety, and professionalism as per local health codes when executing a buffet.

Course Objectives

- 1. Demonstrate ability to work in a clean and sanitary manner, observing and practicing proper techniques of sanitation, safety and work simplification.
- 2. Define Garde Manger terminology and explain related theory, history of the Garde Manger department.
- 3. Apply proper use and safe operation of all equipment used in the Garde Manger department.
- 4. Plan and present a buffet menu on a given theme, including a table layout with guest flow, and centerpiece.
- 5. Explain and demonstrate the steps in preparing shaped forcemeat such as pate en croute, terrine, galantine, roulade, and sausage.
- 6. Demonstrate the steps in the preparation of fresh cheese.
- 7. Prepare and present themed salads, vegetable and fruit platters for buffet presentation.
- 8. Apply work simplification techniques to prepare a variety of hors d'oeuvre for high volume applications
- 9. Design a cold platter display, illustrating the use of a focal point forcemeat item and proper accompaniments.
- 10. Demonstrate the ability to prepare and use gelatin within recipes for aspic, mousse, and terrine applications.
- 11. Demonstrate the principles and procedures used in the preparation of cured meats.

Lecture Content

Concepts of Buffet Presentation Theme Décor Serving equipment and dishware Table layout and flow Action Station Sausage Making Principles Fresh Smoked Dry cured Emulsified Regional specialties Meat Curing Dry cure Wet cure Working with nitrites and nitrates Cheese Making Principles Milk Acidification Coagulation Cutting curds Salting Shaping Aging Review Garde Manger Techniques Appetizers and hors d'oeuvres Salads, cold soups and cold sauces Non-edible centerpiece concepts Confit and rilette Canning Cold Food Platter Presentation Choice of platter material Theme Color, flavor, and texture development Platter layout Symmetrical Asymmetrical Grosse piece

Lab Content

Implementation of buffet presentation Themed menu Action stations Best practices for food holding and serving Production schedules Sausage preparation Fresh Smoked Dry cured Emulsified Regional specialties Meat curing Short cures Long cures Cheese Preparation of simple fresh cheese Presentation of cheese for buffet service Hors d'oeuvre and appetizer Salads and cold soups Charcuterie Pâté Terrine Galantine Rilette Confit Presentation of cured meats for buffet service Canning Vegetable and fruit prepare themed vegetarian appetizers and hors d'oeuvre Prepare and present vegetable and fruit platters for buffet service

Method(s) of Instruction

- Lecture (02)
- DE Live Online Lecture (02S)
- Lab (04)
- DE Live Online Lab (04S)

Instructional Techniques

Lecture, demonstration, videos

Reading Assignments

Reading of text book, handouts, and assigned lab recipes. - 1.5 hours per week (23 hours total)

Writing Assignments

Plan and present a themed buffet with a written description of the presentation, design proposal, menu, and table layout. 15 hours - total

Out-of-class Assignments

Design a cold platter based on a given theme and present a recipe packet. 6 hours - total Design and execute a decorative centerpiece for a themed buffet. 10 hours - total

Demonstration of Critical Thinking

Lab evaluations Written tests

Required Writing, Problem Solving, Skills Demonstration

Plan and present a themed buffet with a written description of the presentation.

Eligible Disciplines

Culinary arts/food technology (food service, meat cutting, baking, waiter/ waitress): Any bachelors degree and two years of professional experience, or any associate degree and six years of professional experience.

Textbooks Resources

1. Required Gisslen, Wayne . Professional Cooking, 9th ed. John Wiley and Sons, 2018 Rationale: This is most recent edition of the text. Legacy Textbook Transfer Data: Textbook is most up to date publication year and added online support for students. Ebook is available. 2. Required Kowalski, John. The Culinary Institute of America; The art of charcuterie, 2nd ed. CIA Press, 2017

Other Resources

1. Student supplied uniform: Chef coat, checkered pants, apron, side towel, hat and work shoes. 2. Student supplied knife and utensils to include: chefs knife, paring knife, measuring spoons, pastry brush, vegetable peeler, wire whisk, carrying case.