



Course Number and Title: CUL 171 Garde Manger

Campus Location:

Dover, Stanton

Effective Date:

2020-51

Prerequisite:

CUL 121, CUL 119 or concurrent, SSC 100 or concurrent

Co-Requisites:

none

Course Credits and Hours:

4.00 credits

3.00 lecture hours/week

4.00 lab hours/week

Course Description:

This course introduces cold food preparation. Topics include salads, dressings, canapés, tea sandwiches and cold soups, pâtés, ballottines, basic charcuterie, and vegetable carvings.

Required Text(s):

Obtain current textbook information by viewing the [campus bookstore - https://www.dtcc.edu/bookstores](https://www.dtcc.edu/bookstores) online or visit a campus bookstore.

Check your course schedule for the course number and section.

Additional Materials:

None

Schedule Type:

Classroom Course

Disclaimer:

None

Core Course Performance Objectives (CCPOs):

1. Describe the roles and operation of a garde manger department. (CCC 1, 2, 3, 4, 5, 6; PGC 1, 2, 3, 4, 6, 8)
2. Produce a variety of appetizers, hors d'oeuvres, salads, and salad dressings to industry standards. (CCC 1, 2, 3, 4, 5, 6; PGC 1, 2, 3, 4, 6, 8)
3. Produce a variety of basic charcuterie products to industry standards. (CCC 1, 2, 3, 4, 5, 6; PGC 1, 2, 3, 4, 6, 8)

See Core Curriculum Competencies and Program Graduate Competencies at the end of the syllabus. CCPOs are linked to every competency they develop.

Measurable Performance Objectives (MPOs):

Upon completion of this course, the student will:

1. Describe the roles and operation of a garde manger department.
 1. Explain the function of the garde manger department.
 2. Identify the specific tools and equipment used in a garde manger, and demonstrate the safe usage of each.
 3. Explain the concept of a balanced buffet table display.
 4. Describe the basics of refrigeration.
 5. Explain the proper storage, freezing, and thawing of food items.
 6. List and identify the basic essential ingredients required in a garde manger.
 7. Explain the importance of purchasing quality products.
2. Produce a variety of appetizers, hors d'oeuvres, salads, and salad dressings to industry standards.
 1. Explain the criteria for foods to be served as appetizers and hors d'oeuvres, and give the guidelines for their preparation and service.
 2. Describe and prepare several varieties of hors d'oeuvres, finger foods, canapés, and hot and cold hors d'oeuvres.
 3. Identify the various types of caviar, and explain how to properly present them.
 4. Give examples of foods, drawn from other kitchen departments, that may be used as appetizers, and explain what modifications, if any, might be necessary.
 5. Describe and assemble several varieties of sandwiches.
 6. Define, identify, and prepare the different varieties of cold sauces and salad dressings.
 7. Explain the differences between commercial and scratch-made cold sauces.
 8. Identify a green salad, and use the basic guidelines for preparation to industry standards.
 9. Identify and describe a variety of greens and the proper cleaning, dressing, and service of each.
 10. Describe and produce an aspic jelly from scratch.
 11. Properly use an aspic jelly.
 12. Explain, prepare, and demonstrate the use of a chaud-froid sauce.
 13. Identify and list the different classifications of cheeses.
 14. Explain and demonstrate the importance of basic food decorations.
3. Produce a variety of basic charcuterie products to industry standards.
 1. Demonstrate the basic butchery techniques for fish, meats, and poultry.
 2. Describe and demonstrate the components of the different types of marinades, cures, and brines.
 3. Describe the basic preparation methods for smoked and cured items.
 4. Describe and apply the basic preparation guidelines for forcemeats and mousses.
 5. Identify and prepare the various forcemeat styles to industry standards.
 6. Identify and prepare a variety of special preparation required for garde manger work, panadas, and pâté doughs.
 7. Identify and prepare a variety of items based on forcemeat: sausages, pâté, pâté en croute, terrines, ballottines, and galantines.

Evaluation Criteria/Policies:

Students must demonstrate proficiency on all CCPOs at a minimal 75 percent level to successfully complete the course. The grade will be determined using the Delaware Tech grading system:

92	-	100	=	A
83	-	91	=	B
75	-	82	=	C
0	-	74	=	F

Students should refer to the [Student Handbook - https://www.dtcc.edu/handbook](https://www.dtcc.edu/handbook) for information on the Academic Standing Policy, the Academic Integrity Policy, Student Rights and Responsibilities, and other policies relevant to their academic progress.

Final Course Grade:

Calculated using the following weighted average

Evaluation Measure	Percentage of final grade
Quizzes (4 – 6) (equally weighted) (formative)	10%
Final Written Exam (summative)	15%
Assignments (summative) (equally weighted)	15%
Competency Practical Exams (6-10) (equally weighted) (summative)	40%
Daily Lab performance (formative)	20%
TOTAL	100%

Core Curriculum Competencies (CCCs are the competencies every graduate will develop):

1. Apply clear and effective communication skills.
2. Use critical thinking to solve problems.
3. Collaborate to achieve a common goal.
4. Demonstrate professional and ethical conduct.
5. Use information literacy for effective vocational and/or academic research.
6. Apply quantitative reasoning and/or scientific inquiry to solve practical problems.

Program Graduate Competencies (PGCs are the competencies every graduate will develop specific to his or her major):

1. Perform standard culinary procedures using the appropriate knives, tools, and equipment.
2. Explain and apply the basic principles of food sanitation and safety in the work environment.
3. Use principles of food preparation to produce a variety of hot and cold food products within realistic time constraints.
4. Apply the fundamentals of baking science to the preparation of a variety of products.
5. Apply the principles of nutrient needs to menu planning and food preparation.
6. Evaluate styles of leadership, and develop skills in human relations and personnel management.
7. Apply the principles of facility design, menu planning and cost controls for ethical and sustainable purchasing, receiving, and storage of food and non-food items.
8. Perform dining room service functions, and apply quality customer service.
9. Categorize alcoholic and non-alcoholic beverages, and explain laws and procedures related to responsible alcohol service.
10. Explain the changing historical, geographical, and cultural relationship of different foods and recipes.

Disabilities Support Statement:

The College is committed to providing reasonable accommodations for students with disabilities. Students are encouraged to schedule an appointment with the campus Disabilities Support Counselor to request an accommodation needed due to a disability. A listing of campus Disabilities Support Counselors and contact information can be found at the [disabilities services - https://www.dtcc.edu/disabilitysupport](https://www.dtcc.edu/disabilitysupport) web page or visit the campus Advising Center.