

**CUL 200.14 Course Outline as of Spring 2002****CATALOG INFORMATION**

Dept and Nbr: CUL 200.14 Title: GARDE MANGER

Full Title: Garde Manger

Last Reviewed: 6/18/2001

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	0.50	Lecture Scheduled	1.50	4	Lecture Scheduled	6.00
Minimum	0.50	Lab Scheduled	2.00	2	Lab Scheduled	8.00
		Contact DHR	0		Contact DHR	0
		Contact Total	3.50		Contact Total	14.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 12.00

Total Student Learning Hours: 26.00

Title 5 Category: AA Degree Applicable

Grading: Grade or P/NP

Repeatability: 39 - Total 2 Times

Also Listed As:

Formerly: CULT200.14

**Catalog Description:**

Professional chef provides students with a foundation in Garde Manger, or the cold kitchen. Basic salad preparations, vinaigrettes, emulsified and non-emulsified dressings, cold sauces, salad condiments, sandwiches, canapes, cold hors d'oeuvres and their proper use.

**Prerequisites/Corequisites:****Recommended Preparation:****Limits on Enrollment:****Schedule of Classes Information:**

Description: Professional Chef provides students with a foundation in Garde Manger, or the cold kitchen. Basic salad preparations, vinaigrettes, emulsified and non-emulsified dressings, cold sauces, salad condiments, sandwiches, canapes, cold hors d'oeuvres and their proper use. (Grade or P/NP)

Prerequisites/Corequisites:

Recommended:

Limits on Enrollment:  
Transfer Credit:  
Repeatability: Total 2 Times

## **ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:**

<b>AS Degree:</b>	<b>Area</b>	Effective:	Inactive:
<b>CSU GE:</b>	<b>Transfer Area</b>	Effective:	Inactive:
<b>IGETC:</b>	<b>Transfer Area</b>	Effective:	Inactive:
<b>CSU Transfer:</b>		Effective:	Inactive:
<b>UC Transfer:</b>		Effective:	Inactive:

### **CID:**

**Certificate/Major Applicable:**  
Certificate Applicable Course

## **COURSE CONTENT**

### **Outcomes and Objectives:**

The students will

1. Fabricate a variety of types of hors d'oeuvres, salads, and garnishes
2. Use sanitation techniques to prepare hors d'oeuvres, salads, forcemeats, mousses and garnishes safely.
3. Identify and use proper tools and equipment specific to garde manger including those used in the creation of edible garnishes.
4. Prepare a variety of carved vegetables and fruits.
5. Practice presentation techniques.

### **Topics and Scope:**

1. Through lecture and demonstration, the student will be instructed in the proper handling, fabricating, and cooking techniques for a variety of garde manger items, including:
  - a. salads and dressings.
  - b. appetizers
  - c. forcemeat
  - d. mousse
  - e. cheeses
  - f. garnishes
2. All aspects of the cold kitchen will be discussed and practiced.
3. Presentation techniques will be utilized.
4. Students will taste and critique all recipes prepared.

### **Assignment:**

1. Practical laboratory work on various cooking techniques.
2. Evaluate and critique recipes.

## Methods of Evaluation/Basis of Grade:

**Writing:** Assessment tools that demonstrate writing skills and/or require students to select, organize and explain ideas in writing.

None, This is a degree applicable course but assessment tools based on writing are not included because problem solving assessments and skill demonstrations are more appropriate for this course.

Writing  
0 - 0%

**Problem Solving:** Assessment tools, other than exams, that demonstrate competence in computational or non-computational problem solving skills.

Lab Work

Problem solving  
10 - 25%

**Skill Demonstrations:** All skill-based and physical demonstrations used for assessment purposes including skill performance exams.

Preparation and evaluation of cooked recipes.

Skill Demonstrations  
60 - 80%

**Exams:** All forms of formal testing, other than skill performance exams.

None

Exams  
0 - 0%

**Other:** Includes any assessment tools that do not logically fit into the above categories.

Attendance, attitude and participation

Other Category  
10 - 25%

## Representative Textbooks and Materials:

Recipes and handouts prepared by instructor.