

CUL 252.13 Course Outline as of Spring 2002**CATALOG INFORMATION**

Dept and Nbr: CUL 252.13 Title: FUND OF GARDE MANAGER

Full Title: Fundamentals of Garde Manager

Last Reviewed: 9/12/2011

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	1.00	Lecture Scheduled	0.50	17.5	Lecture Scheduled	8.75
Minimum	1.00	Lab Scheduled	1.50	8	Lab Scheduled	26.25
		Contact DHR	0		Contact DHR	0
		Contact Total	2.00		Contact Total	35.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 17.50

Total Student Learning Hours: 52.50

Title 5 Category: AA Degree Applicable

Grading: Grade Only

Repeatability: 00 - Two Repeats if Grade was D, F, NC, or NP

Also Listed As:

Formerly: CULT252.13

Catalog Description:

Provides cold kitchen fundamentals, including equipment sanitation and safety, production, salads, emulsified and non-emulsified dressings, sandwiches, cold sauces, salad condiments. Emphasizes speed, timing, and teamwork.

Prerequisites/Corequisites:

Course Completion or Current Enrollment in CUL 250.1 (or CULT 250.1) and Course Completion or Current Enrollment in CUL 252.3 (or CULT 252.3) OR Course Completion or Current Enrollment in CUL 60 (or CULT 60)

Recommended Preparation:

Eligibility for ENGL 100A or ENGL 100.

Limits on Enrollment:**Schedule of Classes Information:**

Description: Cold kitchen fundamentals, including equipment sanitation and safety, production, salads, emulsified and non-emulsified dressings, sandwiches, cold sauces, salad condiments. Emphasizes speed, timing, and teamwork. (Grade Only)

Prerequisites/Corequisites: Course Completion or Current Enrollment in CUL 250.1 (or CULT

250.1) and Course Completion or Current Enrollment in CUL 252.3 (or CULT 252.3) OR Course Completion or Current Enrollment in CUL 60 (or CULT 60)

Recommended: Eligibility for ENGL 100A or ENGL 100.

Limits on Enrollment:

Transfer Credit:

Repeatability: Two Repeats if Grade was D, F, NC, or NP

ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:

AS Degree:	Area	Effective:	Inactive:
CSU GE:	Transfer Area	Effective:	Inactive:

IGETC:	Transfer Area	Effective:	Inactive:
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CSU Transfer:	Effective:	Inactive:
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UC Transfer:	Effective:	Inactive:
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CID:

Certificate/Major Applicable:

Certificate Applicable Course

COURSE CONTENT

Outcomes and Objectives:

The student will:

1. Develop additional knife handling/cutting techniques and motor skills.
2. Apply principles and proper procedures for sanitation and safe, hygienic food handling.
3. Describe the basic duties of the garde-manger station.
4. Identify a variety of salad greens.
5. Prepare a variety of emulsified and non-emulsified salad dressings.
6. Prepare a variety of salads.
7. Present salads attractively.
8. Select high quality sandwich ingredients.
9. Identify different types and styles of sandwiches.
10. Prepare sandwiches to order.
11. Prepare a variety of cold sauces.
12. Recognize and use a variety of salad condiments.
13. Complete all food preparation activities with appropriate speed and timing.
14. Work successfully as a team member.
15. Organize production.
16. Evaluate and analyze finished products.
17. Cost out products prepared in class.

Topics and Scope:

1. Knife handling/cutting techniques and motor skills.

2. Speed and precision.
3. Equipment sanitation and safety.
4. Cold kitchen production.
5. Preparing salads and salad dressings.
6. Preparing sandwiches.
7. Preparing cold sauces.
8. Flavor and seasoning
9. Utilizing salad condiments.
10. Portion control
11. Weighing and measuring
12. Evaluating quality

Assignment:

Practical laboratory work on various cold kitchen production items and techniques.

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.

Lab reports

Writing 1 - 5%

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

Lab reports, Recipe conversion; wts & measures; evaluate quality
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Problem solving 10 - 20%

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

Class performances, Performance exams

Skill Demonstrations 50 - 65%

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

Multiple choice, True/false, Matching items, Completion

Exams 15 - 35%

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

Attendance/Participation/Professionalism
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Other Category 5 - 15%

Representative Textbooks and Materials:

On Cooking: A Textbook of Culinary Fundamentals. Labensky, Sarah R., and Alan M. Hause. New Jersey: Prentice Hall, 1999.

Instructor prepared recipes and handouts.