

CATALOG INFORMATION

Dept and Nbr: CUL 252.13 Title: FUND OF GARDE MANGER
Full Title: Fundamentals of Garde Manger
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 Concurrent Enrollment in CUL 250 (or DIET 50), CUL 250.1, CUL 252.3, and CUL 253.1

Recommended Preparation:
Eligibility for ENGL 100 or ESL 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 Concurrent Enrollment in CUL 250 (or DIET 50), CUL 250.1, CUL 252.3, and CUL 253.1

Recommended: Eligibility for ENGL 100 or ESL 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:
CSU Transfer:		Effective:	Inactive:
UC Transfer:		Effective:	Inactive:

CID:

Certificate/Major Applicable:

Certificate Applicable Course

COURSE CONTENT

Outcomes and Objectives:

Upon successful completion of this course, the student will be able to:

1. Perform the basic duties of the garde manger station.
2. Prepare a variety of salads from various salad greens and present them attractively for service.
3. Recognize and appropriately use a variety of salad condiments.
4. Prepare a variety of emulsified and non-emulsified salad dressings.
5. Prepare a variety of types and styles of sandwiches to order, selecting high quality sandwich ingredients.
6. Prepare a variety of cold sauces.
7. Organize production and complete food preparation activities with appropriate speed and timing.
8. Apply portion control principles and practices to the preparation of food items.
9. Analyze and evaluate finished products.
10. Cost out products prepared in class.
11. Work successfully as a team member.
12. Apply principles and proper procedures for sanitation and safe, hygienic food handling and equipment use and care.

Topics and Scope:

I. Basic Duties of the Garde-manger Station

- A. Orders
- B. Food production
- C. Portion control
- D. Quality control

II. Salads

- A. Varieties of salads
- B. Varieties of salad greens
- C. Condiments
- D. Dressings
 - 1. emulsified
 - 2. non-emulsified
- E. Portion control
- III. Sandwiches
 - A. High quality ingredients
 - B. Styles
 - C. Types
 - D. Portion control
- IV. Cold sauces
- V. Evaluating Quality
- VI. Organizing Production
- VII. Teamwork
- VIII. Safety and Sanitation

Assignment:

1. Production of various cold kitchen items.
2. Analysis and evaluation of prepared products.
3. Reading in assigned text, 5-10 pages per week.
4. Three to four quizzes; final objective and performance exam.

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.

Quality evaluations; portion control.

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

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.