CUL 252.13 Course Outline as of Spring 2012

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. Emphasis is on speed, timing, and teamwork.

Prerequisites/Corequisites:
Course Completion or Concurrent Enrollment in CUL 250 (or DIET 50), andd CUL 250.1, and CUL 252.3, and CUL 253.1

Recommended Preparation:

Limits on Enrollment:

Schedule of Classes Information:
Description: Provides cold kitchen fundamentals, including equipment sanitation and safety, production, salads, emulsified and non-emulsified dressings, sandwiches, cold sauces, salad condiments. Emphasis is on speed, timing, and teamwork. (Grade Only)
Prerequisites/Corequisites: Course Completion or Concurrent Enrollment in CUL 250 (or DIET 50), andd CUL 250.1, and CUL 252.3, and CUL 253.1

Recommended:
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:
Both Certificate and Major Applicable

COURSE CONTENT

Outcomes and Objectives:
Upon completion of this course, students will be able to:
1. Perform the basic duties of the pantry 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 cold food preparation activities with appropriate speed and timing.
8. Apply portion control principles and practices to the preparation of cold food items.
9. Analyze and evaluate finished products.
10. Work successfully as a team member.
11. 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 Pantry Station
 A. Proper mise-en-place for restaurant service
 B. Cold food production
 C. Portion control
 D. Quality control
II. Salads
 A. Catagories of salads
 B. Varieties of salad greens

C. Condiments
D. Dressings
1. Emulsified
2. Non-emulsified
E. Portion control
III. Sandwiches
A. Choosing appropriate 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. Identification and production of various cold kitchen items
2. Self assessment and critique of prepared products
3. Reading in assigned text, 5-10 pages per week
4. Three to four quizzes; final written 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.

Food quality evaluations (assessments and critques); portion control	Problem solving 10 - 20%

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

Class performance, performance exams	Skill Demonstrations 50 - 65%

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

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, and professionalism	Other Category 5 - 15%

Representative Textbooks and Materials:
On Cooking: A Textbook of Culinary Fundamentals, 5th edition, by Sarah R. Labensky and Alan M. Hause. Prentice Hall, 2011.
Instructor prepared recipes and materials.