**GROSSMONT COLLEGE**

**COURSE OUTLINE OF RECORD**

Curriculum Committee Approval: 03/16/2021

GCCCD Governing Board Approval: 05/18/2021

**CULINARY ARTS 178 – GARDE MANGER**

1. **Course Number Course Title Semester Units**

CA 178 Garde Manger 3

**Semester Hours**

2 hours lecture 32-36 hours 64-72 outside-of-class hours 3 hours lab 48-54 hours

144-162 total hours

2. **Prerequisite**

A “C” grade or higher or “Pass” in CA 165 and 169 or equivalent

**Corequisite**

None

**Recommended Preparation**

None

3. **Catalog Description**

This course is designed to prepare students in cold food preparations such as salads, dressings, hors d'oeuvres, appetizers, canapés, pâtés, terrines, cold mousses and marinades. Students will be introduced to fruit and vegetable carving as well as a variety of other functional garnishes ideas for composed dishes and platters.

4. **Course Objectives**

The student will:

1. Demonstrate methods of fruit and vegetable carvings.
2. Distinguish, appraise, and prepare a variety of cold food products.
3. Relate and apply techniques of advanced visual preparation of cold food products.
4. Evaluate food products for appropriateness and visual impact.

5. **Instructional Facilities**

a. Standard classroom

b. Culinary foods laboratory

6. **Special Materials Required of Student**

a. White chef’s coat

b. Chef’s toque (hat)

c. Chef’s checkered pants

d. Knives and culinary tools as specified by instructor

e. Safe industry standard working shoes

7. **Course Content**

a. Cold foods such as salads, dressings, a hors d'oeuvres, appetizers, canapés, pâtés, terrines, cold mousses and marinades.

b. Garde manger vocabulary.

c. Platter design.

d. Specialized culinary tools and equipment.

e. Fruit and vegetable carving

8. **Method of Instruction**

a. Lecture

b. Monitoring laboratory sessions

c. Individual instruction

d. Group discussion

e. Product evaluation

f. Multimedia presentations

9. **Methods of Evaluating Student Performance**

1. Quizzes related to weekly assigned reading.
2. Weekly Culinary vocabulary assignments.
3. Laboratory evaluations of recipe preparation based on competency rubric.
4. Competency based midterm - mystery basket creating 8 pieces of a canapés, 1 amuse bouche, 1 cold or hot appetizer based on rubric.
5. Competency based final exam- students create a 3-course meal with surprise ingredients based on rubric.
6. Written final exam composed of written responses and project performances.

10. **Outside Class Assignments**

a. Assigned reading from text.

b. Practice cooking techniques and skills learned in class.

c. Garde Manger related research assignments including aspic, Escoffier, The Brigade System, evolution of garde manger, fruit and vegetable carvings.

11. **Representative Texts**

a. Representative Text(s):

Chef Michael J. McGreal, Culinary Arts Principles and Applications, Amer Technical Pub; 2, edition October 6, 2011

b. Supplementary texts and workbooks:

None

**Addendum: Student Learning Outcomes**

Upon completion of this course, our students will be able to do the following:

* 1. Demonstrate sanitation and safety techniques in the use of food service equipment.
  2. Demonstrate commercial food production techniques, ingredients, cost and conditions for production.
  3. Plan cold food preparations in relation to nutrition, season, product availability and type of commercial operation.