

Central Texas College
SYLLABUS FOR CHEF 1310
GARDE MANGER
Semester Hours Credit: 3

INSTRUCTOR: _____
OFFICE HOURS: _____

I. INTRODUCTION

- A. The study of specialty foods and garnishes. Emphasis on design, techniques, and display of fine foods. Subject includes history, soup, salads, cured and smoked foods, sausage, terrines, pates, galantines, hor d'oeuvres and appetizers. Prerequisite: CHEF 1301.
- B. This course CHEF 1310 Garde Manger is a selected technical elective in the Culinary Arts, Restaurant & Culinary Management Associate in Applied Science degree programs.
- C. This course is occupationally related and serves as preparation for jobs in the Hospitality Management Culinary Arts Programs
- D. Prerequisites: CHEF 1301 Basic Food Preparation
- E. Alphanumeric coding used throughout this syllabus denotes integration of the Secretary's Commission on Achieving necessary Skills (SCANS) occupational competencies (CA, C1, 2, B, etc.) for this course. The instructor will ensure the designated SCANS competencies and skills are addressed in the course. A detailed description of each competency/Skill is contained in "A SCANS Report for America 2000," Executive Summary is furnished

II. LEARNING OUTCOMES

Upon successful completion, the student will be able to:

- A. Mis en place – Gastronomy: History of the Garde Manger, (cold pantry).
Includes basic measurements and station setup and Sanitation.
- B. Understanding the importance of sanitation in food preparation.
- C. Prepare Cold Sauces
- D. Prepare Salad Dressings

- E. Salad Composition (Green, Side, and Composed Salads)
- F. Garnish with Fruits and Vegetables
- G. Prepare Complex Salads
- H. Prepare Cold seafood Dishes, to include mousses, and appetizers
- I. Prepare Cold Meat Dishes, to include Foie Gras, and Tartare
- J. Prepare Cold Soups
- K. Understand and Prepare the Composition of Sandwiches
- L. Understand and Prepare the Composition of Hors d'oeuvres
- M. Prepare Cured and Smoked Products
- N. Understand and Prepare the Makeup of Sausage
- O. Prepare Charcuterie specialty items to include Pates, Terrines, and gallantines
- P. Prepare cheese and dairy products
- Q. Understand the composition and Preparation of Mousselines
- R. Discuss and define working with Aspic Gelee
- S. Discuss and define working Chaud-Froids
- T. Understand and prepare condiments, embellishments, and Decor
- U. Discuss and Define the uses of Buffets, Food Bars, and Presentation

III. INSTRUCTIONAL MATERIALS

The instructional materials identified for this course are viewable through <http://www.ctcd.edu/books>

Additional references may be required that are available in the Central Texas College library.

IV. COURSE REQUIREMENTS

- A. Reading Assignments: Read text assignments prior to class and be prepared to discuss the text material, answering instructor questions orally with well-organized thoughts and ideas.
- B. Attendance: Refer to the CTC Catalog for a detailed policy. You are expected to attend each class period with punctuality and stay in class until dismissed. Attendance rolls will be kept. Absences result in a reduction of 5 points; each

tardy will result in the loss of 3 points. Excessive absences and/or tardiness may result in withdrawal from the course.

C. Equipment: The following equipment is required for this course:

- a. 1 each, long sleeve classic chef jacket
- b. 1 each, black and white check chef pants
- c. 1 each, hospitality programs baseball cap
- d. 1 each, bib apron
- e. 1 pair black safety shoes
- f. 7 piece Garnishing Kit

V. EXAMINATIONS

A. There will be two examinations:

Exam 1 (Mid-Term)
Exam 2 (Final)

B. A student must be present for all examinations. No make up examinations will be given. Students who know in advance they will be absent from an examination due to valid reasons must arrange to take an early examination. Unexpected absences due to illness or extenuating circumstances will require the student to see the instructor about individual make-up work in lieu of the missed examination.

C. Students without excused absences will be given a zero for the examination missed.

D. This course consists of two major activities—the lecture and the laboratory. The lecture portion meets 30 minutes per day, twice weekly during the 16-week semester. The lab is supervised by the instructor with the help of the Hospitality Program. This laboratory meets 1.5 hours per day, twice a week.

VI. SEMESTER GRADE COMPUTATIONS

Homework	100 points	10%
Exam 1 (Mid-Term)	200 points	20%
Exam 2 (Final)	200 points	20%
Laboratory	300 points	30%
Quizzes 4 @ 50 points each.	200 points	20%
Total Points	1000 points	100%

A student must take the final examination and prepare and present their display item to receive a grade for the course.

VII. NOTES AND ADDITIONAL INSTRUCTIONS

- A. Course Withdrawal: It is the student’s responsibility to officially withdraw from a class if circumstances prevent attendance. Any student who desires to, or must, officially withdraw from a course after the first scheduled class meeting must file a Central Texas College Application for Withdrawal (CTC Form 59). The withdrawal form must be signed by the student.

CTC Form 59 will be accepted at any time prior to Friday, the 12th week of classes during the 16-week fall and spring semesters. The deadline for sessions of other lengths is:

10-week session	Friday of the 8 th week
8-week session	Friday of the 6 th week
5-week session	Friday of the 4 th week

The equivalent date (75% of the semester) will be used for sessions of other lengths. The specific last day to withdraw is published each semester in the Schedule Bulletin.

A student who officially withdraws will be awarded the grade of “W,” provided the student’s attendance and academic performance are satisfactory at the time of official withdrawal. Students must file a withdrawal application with the College before they may be considered for withdrawal.

A student may not withdraw from a class for which the instructor has previously issued the student a grade of “F” or “FN” for nonattendance.

- B. Administrative Withdrawal: An administrative withdrawal may be initiated when the student fails to meet College attendance requirements. The instructor will assign the appropriate grade on CTC Form 59 for submission to the registrar.
- C. Incomplete Grade: The College catalog states, “An incomplete grade may be given in those cases where the student has completed the majority of the course work but, because of personal illness, death in the immediate family, or military orders, the student is unable to complete requirements for a course..” Prior approval from the instructor is required before the grade of “I” is recorded. A student who merely fails for the final examination will receive a zero for the final and an “F” for the course.
- D. Cellular Phones and Electronic Devices: Cellular phones and electronic devices will be turned off while the student is in the classroom or laboratory. The use of a laptop or tablet must be approved by the instructor.
- E. Americans with Disabilities Act (ADA): Disability Support Services provide services to students who have appropriate documentation of a disability. Students requiring accommodations for class are responsible for contacting the Office of

Disability Support Services (DSS) located on the central campus. This service is available to all students, regardless of location. Review the website at www.ctcd.edu/disability-support for further information. Reasonable accommodations will be given in accordance with the federal and state laws through the DSS office.

F. Instructor Discretion: The instructor reserves the right of final decision in course requirements.

G. Civility: Individuals are expected to be cognizant of what a constructive educational experience is and respectful of those participating in a learning environment. Failure to do so can result in disciplinary action up to and including expulsion.

H. Honesty and Integrity: All students are required and expected to maintain the highest standards of scholastic honesty in the preparation of all course work and during examinations. The following will be considered examples of scholastic dishonesty:

- i. *Plagiarism*: The taking of passages from writing of others without giving proper credit to the sources.
- ii. *Collusion*: Using another's work as one's own; or working together with another person in the preparation of work, unless joint preparation is specifically approved in advance by the instructor.
- iii. *Cheating*: Giving or receiving information on examinations.

Students guilty of scholastic dishonesty will be administratively dropped from the course with a grade of "F" and will be subject to disciplinary action.

VIII. COURSE OUTLINE

A. **Unit One**: Chapters 1-5; The Garde Manger Profession, Cold Sauces and Dressings, Simple and Tossed Salads, Cold Fruits and Vegetables, and Complex Salads.

1. Learning Outcomes: Upon successful completion of this unit, the student will be able to:

- a. Recount the history of Garde Manger.
- b. List attributes of a successful Garde Manger chef.
- c. Explain the origin of restaurants and the role of the garde manger.
- d. Identify Equipment used in Garde Manger work.
- e. Understand and identify cold emulsion sauces.
- f. Recognize basic vinaigrette preparations.
- g. Prepare and repair mayonnaise sauces.

- h. Identify dairy-based sauces, coulis, and purees, and miscellaneous sauces and store them in accordance with sanitation guidelines.
- i. Explain the difference between simple and tossed salads.
- j. Identify greens to their flavor groups.
- k. Discuss the market forms and quality that greens are available.
- l. Properly store, clean, and fabricate salad greens.
- m. Preserving texture, color, flavor, and nutrients of cooked vegetables for cold service.
- n. Understand and manage the stages of the fruit ripening process.
- o. Fabricate fruits and vegetables for Garde Manger service.
- p. Create attractive fruit platters.
- q. Discuss the difference between complex salads and simple salads.
- r. Understand the arranged types of salads.

2. Learning Activities:

- a. Classroom lecture/discussion
- b. Demonstration in the kitchen
- c. Laboratory exercise in the kitchen
- d. Homework and other assignments designated by the instructor

3. Unit Outline: Follows the sequence of the unit objectives.

B. Unit Two: Chapters 6-10; Cold Seafood, Cold Meats, Cold Soups, Garde Manger Sandwiches, and Cold Hors d'Oeuvres.

1. Learning Outcomes: Upon successful completion of this unit, the student will be able to:

- a. Identify and appropriately select the categories of seafood for cold service.
- b. Use moist and dry heat cooking and acidic methods with seafood to prepare for cold service.
- c. Identify, purchase, and correctly serve caviar.
- d. Prepare attractive and profitable deli trays.
- e. Use moist and dry heat cooking with meats to prepare for cold service.
- f. Prepare semisweet and savory cold soups.
- g. Modify hot soups for cold service.
- h. Store, maintain and serve cold soups at correct temperatures.
- i. Discuss four elements of a basic sandwich, and the functions of each.
- j. List and describe six basic sandwich types and the construction of each.
- k. Become proficient at both plated and sandwich tray presentation.
- l. List six requirements for successful hors d'oeuvres.
- m. Identify foods frequently used in hors d'oeuvres.
- n. List and describe the five basic construction types of hors d'oeuvres.
- o. List and explain the four elements of hors d'oeuvre tray design.

2. Learning Activities:

- a. Classroom lecture/discussion
- b. Demonstration in the kitchen
- c. Laboratory exercise in the kitchen
- d. Homework and other assignments designated by the instructor

3. Unit Outline: Follows the sequence of the unit objectives.

C. Unit Three: Chapters 11-14; Cured and Smoked Foods, Sausages, Pates, Terrines, and Charcuterie Specialties, Cheese and Other Dairy Products

1. Unit Objectives: Upon successful completion of this unit, the student will be able to:

- a. Explain the scientific principles involved in curing foods.
- b. Identify appropriate meats, poultry, and seafood for curing.
- c. Use both dry and brine cure methods to cure meats, and poultry.
- d. Explain the science of smoking.
- e. Prepare cold and hot smoked products using the correct equipment.
- f. List and describe the four basic types of ground meat sausages and two types of emulsified sausages.
- g. Correctly and safely use meat grinders, mixers, food processors, and sausage stuffers.
- h. Prepare sausages according to food safety guidelines.
- i. Finish sausages by poaching, hot or cold smoking, and drying.
- j. List and describe five basic types of pate.
- k. list and describe the four types of pate construction.
- l. Prepare forcemeats, and assemble them in to pates.
- m. Prepare complimentary sauces, condiments, and accompaniments for pates.
- n. Select fresh milks and creams according to their milk-fat content, and make knowledgeable decisions when substituting one for another.
- o. Prepare whipped butter and compound butter.
- p. Explain the process of fermentation as it applies to dairy products.
- q. List and explain the five steps in cheese making process.
- r. Prepare fresh in house made cheeses.

2. Learning Activities:

- a. Classroom lecture/discussion
- b. Demonstration in the kitchen
- c. Laboratory exercise in the kitchen
- d. Homework and other assignments designated by the instructor

3. Unit Outline: Follows the sequence of the unit objectives.

D. Unit Four: Chapters 15-18; Mousselines, Aspic and Chaud-Froids, Condiments, Embellishments, and Décor, Buffet and Food Bar Presentation

- 1. Learning Outcomes:** Upon successful completion of this unit, the student will be able to:
- a. List the primary ingredients in Mousselines and explain their functions.
 - b. Select proper meats, poultry, and seafood items for use in mousselines.
 - c. Prepare and cook Mousselines.
 - d. Serve cold mousseline items correctly.
 - e. Use granular gelatin to properly gelatinize liquids of varying consistencies.
 - f. Prepare aspics, and chaud-froid sauces.
 - g. Prepare various foods for coating.
 - h. Prepare and fabricate vegetables, fruits, and herbs to surface decor.
 - i. Prepare condiments from a compliment of ingredients.
 - j. Prepare homemade crackers, chips and crisps.
 - k. Make basic fruit and vegetable carvings.
 - l. Design a buffet to both effective and attractive.
 - m. Understand how to enhance food presentation.
 - n. Calculate quantities for food buffets.

2. Learning Activities:

- a. Classroom lecture/discussion
- b. Demonstration in the kitchen
- c. Laboratory exercise in the kitchen
- d. Homework and other assignments designated by the instructor

3. Unit Outline: Follows the sequence of the unit objectives.

b. Feedback:

1. *Instructor:* As your instructor I will organize and present the course material in a manner designed to facilitate the learning process. I will evaluate your progress periodically via writing assignments and exams and provide feedback on your performance via exam scores, exam critiques, and critique of your writing assignments, etc. I am also available before and after each class period and during office hours to discuss your performance and answer questions.
2. *Student:* **As the student you are ultimately responsible for your success in this course.** It is your responsibility to attend class regularly, prepare for class by reading assigned text material, participate in class discussions, ask questions when required to improve your understanding, prepare for and complete exams, and complete all other assignments.