GARDE MANGER I
CULN 1400

Class Hours: 2.0  Credit Hours: 2.0
Laboratory Hours: 0.0  Revised: Spring 2011

NOTE: This course is not designed for transfer credit.

Catalog Course Description:
This course provides the student with a foundation in Garde Manger or the cold kitchen. Basic salad preparations, vinaigrettes, emulsified and non-emulsified dressings, cold sauces, salad condiments, sandwiches, canapés, cold hors d’oeuvres, desserts and their proper uses are covered. This course emphasizes skill in the use of a variety of products and basic production methods.

Entry Level Standards:
Students must be able to read and write at the college level.

Prerequisites:
CULN 1300

Textbook(s) and Other Course Materials:

I. Week/Unit/Topic Basis:

<table>
<thead>
<tr>
<th>Week</th>
<th>Chapter</th>
<th>Topic</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>24</td>
<td>Salads and Salad Dressings</td>
</tr>
<tr>
<td>2</td>
<td>25</td>
<td>Fruits</td>
</tr>
<tr>
<td>3</td>
<td>26</td>
<td>Sandwiches</td>
</tr>
<tr>
<td>4</td>
<td>28</td>
<td>Hors D’oeuvre and Canapés</td>
</tr>
<tr>
<td>5</td>
<td>34</td>
<td>Custards, Creams, Frozen Desserts and Dessert Sauces</td>
</tr>
</tbody>
</table>

II. Course Goals*:
The course will:

A. Enhance student understanding of the science of cold preparation principles. (I, III, IV, V, VI, VII)

B. Expand student understanding of salads, dressings, sandwiches, hors d’oeuvre, canapé as well
as creams and custard products and understand their uses on the menu. (I, III, IV, VI)

C. Guide students understand the different preparation methods of specific salads, dressings, sandwiches, hors d’oeuvre, canapé and creams and custard products. (III, V, VI)

D. Expand student abilities to make and prepare various salads, dressings, sandwiches, hors d’oeuvre, canapé and creams and custard dishes from scratch and with convenience products. (III, IV, V, VI)

E. Enhance the effective use of professionally accepted methods to properly garnish all salads, dressings, sandwiches, hors d’oeuvre, canapé and creams and custard products. (III, IV, V, VI, VII)

F. Expand student abilities to prepare and create multiple salads, dressings, sandwiches, hors d’oeuvre, canapé and creams and custards recipes utilizing varied preparation principles. (III, IV, V, VI, VII)

* Roman numerals after course objectives reference Educational Objectives of the Business Administration degree program.

III. Expected Student Learning Outcomes*:

The student will be able to:

1. Identify a variety of salad greens. (A, C, F)
2. Prepare a variety of salad dressings and assembled salads. (A, B, C, D, E, F)
3. Identify a variety of fruits. (A, C, F)
4. Purchase fruits appropriate for culinary needs and store fruits properly. (B, C, F)
5. Understand how fruits are preserved. (B, A, E)
6. Prepare fruits for cooking or service and apply various cooking methods to fruits. (A, C, D, F)
7. Select high quality sandwich ingredients. (B, C, D, F)
8. Identify and prepare different types and styles of sandwiches. (A, D, F)
9. Prepare and serve a variety of cold and hot hors d’oeuvres, including canapés, and be able to choose hors d’oeuvres, including canapés that are appropriate for the meal or event. (A, C, D, E, F)
10. Prepare a variety of custards and creams. (A, B, C, F)
11. Prepare a variety of ice creams, sorbets and frozen dessert items. (A, B, C, F)
12. Prepare a variety of dessert sauces. (B, F)

* Capital letters after Expected Student Learning Outcomes reference the course goals listed above.

IV. Evaluation:

A. Testing Procedures:
Students are evaluated primarily on the basis of tests. A minimum of three exams must be given.

B. Laboratory Expectations:

N/A

C. Field Work:

Students will be responsible for two written reports based on information from hospitality professional trade journals.

D. Other Evaluation Methods:

Class participation, group work, and homework will also comprise the final grade for the course. Full details will be provided the first week of class via a syllabus supplement.

E. Grading Scale:

<table>
<thead>
<tr>
<th>Percentage</th>
<th>Grade</th>
</tr>
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<tbody>
<tr>
<td>92 - 100</td>
<td>A</td>
</tr>
<tr>
<td>89 - 91</td>
<td>B+</td>
</tr>
<tr>
<td>82 - 88</td>
<td>B</td>
</tr>
<tr>
<td>79 - 81</td>
<td>C+</td>
</tr>
<tr>
<td>72 - 78</td>
<td>C</td>
</tr>
<tr>
<td>65 - 71</td>
<td>D</td>
</tr>
<tr>
<td>Below 65</td>
<td>F</td>
</tr>
</tbody>
</table>

V. Policies:

A. Attendance Policy:

Pellissippi State expects students to attend all scheduled instructional activities. As a minimum, students in all courses (excluding distance learning courses) must be present for at least 75 percent of their scheduled class and laboratory meetings in order to receive credit for the course. Individual departments/programs/disciplines, with the approval of the vice president of Academic Affairs, may have requirements that are more stringent. In very specific circumstances, an appeal of the policy may be addressed to the head of the department in which the course was taken. If further action is warranted, the appeal may be addressed to the vice president of Academic Affairs.

B. Academic Dishonesty:

Academic misconduct committed either directly or indirectly by an individual or group is subject to disciplinary action. Prohibited activities include but are not limited to the following practices:

- Cheating, including but not limited to unauthorized assistance from material, people, or devices when taking a test, quiz, or examination; writing papers or reports; solving problems; or completing academic assignments.
- Plagiarism, including but not limited to paraphrasing, summarizing, or directly quoting published or unpublished work of another person, including online or computerized services, without proper documentation of the original source.
- Purchasing or otherwise obtaining prewritten essays, research papers, or materials prepared by another person or agency that sells term papers or other academic materials to be presented as one’s own work.
- Taking an exam for another student.
- Providing others with information and/or answers regarding exams, quizzes, homework or
other classroom assignments unless explicitly authorized by the instructor.
• Any of the above occurring within the Web or distance learning environment.

C. Accommodations for disabilities:

Students who need accommodations because of a disability, have emergency medical
information to share, or need special arrangements in case the building must be evacuated
should inform the instructor immediately, privately after class or in her or his office. Students
must present a current accommodation plan from a staff member in Services for Students with
Disabilities (SSWD) in order to receive accommodations in this course. Services for Students
with Disabilities may be contacted by going to Goins 127, 132, 134, 135, 131 or by phone: 539-
7153 or TTY 694-6429. More information is available at http://www.pstcc.edu/sswd/.