GARDE MANGER
CULA 1330

Class Hours: 3.0        Credit Hours: 3.0
Laboratory Hours: 0.0    Revised: Fall 2015

NOTE: This course is not designed for transfer credit.

Catalog Course Description:

This course provides students with skills and knowledge of the organization, equipment and responsibilities of the “cold kitchen.” Students are introduced to and prepare cold hors d’oeuvres, sandwiches, salads, as well as basic charcuterie items while focusing on total utilization of product. Reception foods and buffet arrangements are introduced.

Entry Level Standards:

Students must be able to read and write at the college level.

Prerequisites:

none

Corequisites:

CULA 1325

Textbook(s) and Other Course Materials:


I. Week/Unit/Topic Basis:

<table>
<thead>
<tr>
<th>Week</th>
<th>Chapter(s)</th>
<th>Topic</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>24, 7</td>
<td>Salads and Salad Dressings, Dairy</td>
</tr>
<tr>
<td>2</td>
<td>25, 26</td>
<td>Fruits, Sandwiches</td>
</tr>
<tr>
<td>3</td>
<td>26, 27</td>
<td>Sandwiches, Charcuterie</td>
</tr>
<tr>
<td>4</td>
<td>27, 28</td>
<td>Charcuterie, Hors D’oeuvre and Canapés</td>
</tr>
<tr>
<td>5</td>
<td>35, 36</td>
<td>Plate Presentation, Buffet, Ice Carving</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’oeuvres, canapés as well as creams and custard products and understand their uses on the menu. (I, III, IV, VI)

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

D. Guide students to understand the art of food presentation. (I, II, III, IV, V, VI, VII)

E. Enhance student ability to recognize classical presentation and food arrangement and the purpose within the culinary world. (I, II, III, IV, VI, VII)

F. Guide students to develop ice carving skills. (III, IV, VI, VII)

G. Enhance effective use of professionally accepted methods to prepare and create forcemeat, pâté, terrine, and sausage recipes using varied preparation principles. (III, IV, V, VI, VII)

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

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

*Roman numerals after course objectives reference goals of the Culinary program.

III. Expected Student Learning Outcomes*:

Students will be able to:

1. List and describe the procedure for hot and cold smoking of meats and fish. (A,D,E)

2. Define and use common terms for the Garde Manger Department. (A,B,D,G, H)

3. Demonstrate planning, timing, and preparation of various buffet menus, emphasizing commitment to quality and excellence. (C,D,E,F,G)

4. Describe the components of salads and salad dressings. (A,B,C,D,H,I)

5. Prepare a variety of hot and cold sandwiches and crudités. (A,B,C,D)

6. 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,B,C,D,E)

7. Understand and demonstrate the basic principles of plate presentation. (A,D,E,H,I)

8. Prepare a variety of ice carvings. (D, F)

9. Prepare a variety of ice creams, sorbets and frozen dessert items. (A, B,C,H)

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

A. Testing Procedures: 45%

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

B. Laboratory Expectations: 35%

Participation in class recipes practical applications and catered events contribute 35% of the final grade.

C. Field Work: 10%

Students will be responsible for written reports based on class assignments.

D. Other Evaluation Methods: 10%

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>Score Range</th>
<th>Grade</th>
</tr>
</thead>
<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.

Please see the Pellissippi State Policies and Procedures Manual, Policy 04:02:00 Academic/Classroom Conduct and Disciplinary Sanctions for the complete policy.

C. Accommodations for disabilities:

Students that 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 Disability Services (DS) in order to receive accommodations in this course. Disability Services may be contacted by sending email to disabilityservices@pstcc.edu, or by visiting Alexander 130. More information is available at http://www.pstcc.edu/sswd/.