

COURSE OUTLINE

CMGT-130

Garde Manger

3 Semester Hours

HOWARD COMMUNITY COLLEGE

Description

This course focuses on the methods and theories relating to cold food production and presentation. Topics covered in the course include the preparation of fruits and vegetables, canapés and hors d'oeuvres, charcuterie, pates and terrines, platter and other buffet displays. Students will learn not only preparation of cold foods but also proper handling and presentation of cold food items. (2 hours lecture, 3 hours lab)

Overall Course Objectives

Upon completion of this course the student will be able to:

1. Develop proper cold food handling skills.
2. Demonstrate the techniques of various cold food preparations.
3. Develop proper charcuterie skills.
4. Perform a cold food buffet.
5. List and comprehend the various types of pates and terrines.
6. Develop an elegant display using various types of fruits and vegetables.

Major Topics

- I. Product Identification
- II. Basic food handling skills
- III. French cuisine of cold foods
- IV. Food presentation
- V. Cold food production

Course Requirements

Full chef uniform will be required for all class sessions.

Grading/exams: Grading procedures will be determined by the individual faculty member, but will include exams, reports, and performance in the culinary setting.

Other Course Information

Course to be offered in a culinary lab (commercial kitchen) setting.