

## **Course Description**

**FSS2248C | Garde Manger | 3.00 credits**

This is an intermediate course in the preparation of foods from the cold kitchen. Students will learn to prepare sausages, cheese, cured foods, terrines, hors oeuvres and cold soups and sandwiches. Students will also be exposed to carving and buffet layout. Production methods and safe food handling techniques are re-emphasized. Pre-requisites: FSS1200, FSS1202C, FSS1204C

## **Course Competencies:**

**Competency 1:** The student will attain advanced knowledge of designs and layouts of cold food displays and culinary centerpieces by:

1. Identifying tools and equipment used in the Garde manger
2. Defining hors d'oeuvre, appetizers, and canapés
3. Defining aspic gelées, describing its functions, and demonstrating fundamental skills in the preparation and uses of aspic
4. Defining and describing forcemeat and its various forms, including pate, terrine, galantine, mousseline, and sausage
5. Discussing the techniques used in ice carving and template design
6. Defining various methods to preserve food, including brining, salting, curing, and smoking
7. Defining a variety of cheese categories
8. Discussing Garde manger techniques' cultural, religious, and environmental aspects

**Competency 2:** The student will practice designs and layouts of food displays and centerpieces by:

1. Preparing a variety of hors d'oeuvre, appetizers, canapés and essential garnishes
2. Preparing and presenting a variety of forcemeat products
3. Demonstrating food presentation techniques using a variety of plates, platters, and trays
4. Producing decorative centerpieces, including fruit and vegetable carvings, salt dough, tallow, and ice carvings
5. Producing ice for centerpiece presentation; creating a template, ice tempering, carving tools, and display techniques
6. Sampling various cheeses and evaluating their quality

**Competency 3:** The student will practice grand buffet execution by:

1. Designing the menu and presentation for a grand buffet presentation
2. Completing a seven-course meal presentation utilizing Garde manager techniques
3. Demonstrating in front of a live audience and digitally recording a grand buffet for portfolio
4. Understanding the judging criteria for the grand buffet competition
5. Demonstrating Garde manager presentations with culinary school partners from multiple countries via real-time HD internet video conferencing technology

## **Learning Outcomes:**

- Communicate effectively using listening, speaking, reading, and writing skills
- Solve problems using critical and creative thinking and scientific reasoning
- Formulate strategies to locate, evaluate, and apply information
- Demonstrate knowledge of diverse cultures including global and historical perspectives