

HOSP-2560: GARDE MANGER

Cuyahoga Community College

Viewing: HOSP-2560 : Garde Manger

Board of Trustees:

March 2018

Academic Term:

Fall 2018

Subject Code

HOSP - Hospitality Management

Course Number:

2560

Title:

Garde Manger

Catalog Description:

Presentation of Garde Manger station, including tools and equipment, preparation of pâtés, terrines and galantines, hors d'oeuvres and canapes. Demonstrate basic skills in charcuterie, carving of edible and non-edible showpieces, garnishes, and aspics. Includes buffet and plate presentation. Experience at a community event or field trips may be required.

Credit Hour(s):

3

Lecture Hour(s):

1

Lab Hour(s):

6

Requisites

Prerequisite and Corequisite

HOSP-1451 Contemporary Cuisine

Outcomes

Course Outcome(s):

Plan, organize, and design a Garde Manger station – cold kitchen.

Essential Learning Outcome Mapping:

Written Communication: Demonstrate effective written communication for an intended audience that follows genre/disciplinary conventions that reflect clarity, organization, and editing skills.

Objective(s):

1. Identify tools and equipment used in Garde Manger, emphasizing safety and sanitation procedures.
2. Discuss and explain the importance of kitchen ergonomics.
3. Define the principle activity zones within a Garde Manger kitchen.
4. Discuss the secondary activities that are often performed in the common areas of the kitchen.

Course Outcome(s):

Utilize Garde Manger skills in producing a variety of cold food products.

Essential Learning Outcome Mapping:

Written Communication: Demonstrate effective written communication for an intended audience that follows genre/disciplinary conventions that reflect clarity, organization, and editing skills.

Objective(s):

1. Prepare and evaluate preservation of foods through curing, brining, and smoking.

2. Define and utilize a variety of international and domestic cheeses in showpieces.
3. Use cheese as an ingredient in recipes and evaluate taste and quality.
4. Prepare and evaluate a variety of classical and contemporary salads and dressings.
5. Differentiate between hors d'oeuvres, appetizers, canapés, and amuse bouché.
6. Explain the importance of presentation and garnishing for hors d'oeuvre, appetizers, canapés, and amuse bouché.
7. Prepare and evaluate a variety of hors d'oeuvres, appetizers, canapés, amuse bouché and basic garnishes.
8. Prepare and evaluate use of aspic in creation of show pieces.
9. Prepare, evaluate and present a variety of forcemeat products including pates, terrines, galantines, and charcuterie.

Course Outcome(s):

Plan, organize, and design a buffet.

Objective(s):

1. Design templates for buffet set up, showpieces, and ice carvings.
2. Present items prepared in class in a classical mirror presentation.
3. Develop a plan for the buffet based on event theme.
4. Determine buffet design include table configuration, number of stations and serving lines.

Course Outcome(s):

Prepare items appropriate for buffet presentation, including decorative pieces.

Essential Learning Outcome Mapping:

Written Communication: Demonstrate effective written communication for an intended audience that follows genre/disciplinary conventions that reflect clarity, organization, and editing skills.

Objective(s):

1. Demonstrate food presentation techniques using a variety of plates, platters and trays.
2. Evaluate the quality of prepared plates, platters and trays.
3. Produce decorative centerpieces (i.e fruit, vegetable carvings, salt dough, tallow and ice carvings).
4. Demonstrate techniques required for the safe handling, processing and fabrication of pates, terrines, sausages, mousselines, smoked meats, smoked fish and accoutrements.
5. Demonstrate garnishing techniques and proper buffet set up.
6. Demonstrate the following Garde Manger techniques in charcuterie, marinades, forcemeat, truffle overlay, and chaud froid for food presentation.
7. Develop and use templates in making showpieces.
8. Carve and arrange fruits and vegetables decoratively.
9. Demonstrate ice carving techniques and skills.
10. Prepare and decorate a centerpiece for display.
11. Prepare and display galantines, pates, terrines, aspics, and mousses.
12. Present culminating classical buffet using items prepared in class.

Methods of Evaluation:

1. Class Participation
2. Written assignments including templates and recipe desing
3. Examinations including final buffet
4. Product evaluation (taste, design, and presentation)

Course Content Outline:

1. Garde Manger station design
 - a. Tools and equipment
 - b. Sanitation procedures
 - c. Activity zone
 - d. Template development
 - e. Recipe development
 - f. Kitchen ergonomics
 - g. Secondary activities
2. Review, preparation and presentation of Garde Manger techniques
 - a. Pâtés and terrines
 - b. Galantines and balantines

- c. Vegetable and fruit garnishes, relishes and chutneys
- d. Edible and non-edible carving
 - i. Ice carving
 - ii. Tallow carving
 - iii. Vegetable carving
 - iv. Salt dough
 - v. Puff pastry
- e. Templates for show piece/centerpieces displays
- f. Aspic, chaud froid and truffle overlay
- g. Buffet mirror and plate presentation
 - i. Action stations
 - ii. Raw bar
 - iii. Omelet station
 - iv. Pasta station
 - v. Buffet design
 - 1. Lines
 - 2. Stations
 - 3. Table configuration
 - 4. Linens, China, flatware, glassware, service pieces
 - 5. Event themes
- h. Mousses
- 3. Cold Sauces and Cold Soups
 - a. Vinaigrettes
 - b. Dairy based & egg dressings
 - c. Salsas
 - d. Coulis
 - e. Purees
 - f. Cold Soups
 - i. Fruit
 - ii. Nationality
- 4. Salads
 - a. Green salads
 - b. Vegetable salads
 - c. Potato salads
 - d. Pasta salads
 - e. Grain salads
 - f. Legume salads
 - g. Fruit salads
 - h. Composed salads
 - i. Warm salads
- 5. Canapes and Roulades
 - a. Hot sandwiches
 - b. Cold sandwiches
 - c. Tea sandwiches and crostini
- 6. Charcuterie
 - a. Cured and smoked foods
 - i. Cured foods
 - ii. Cold-smoked foods
 - iii. Hot-smoked foods
 - iv. Dried foods
 - v. Foods preserved in fat
 - b. Sausage
 - i. Basic grind
 - ii. Cold smoked
 - iii. Hot smoked
 - iv. Poached sausage
 - v. Dried sausage
 - vi. Fermented sausage

- c. Terrines
- d. Pâtés
- e. Galantines & Roulades
- 7. Cheese
 - a. Soft ripened cheeses
 - b. Semisoft ripened cheeses
 - c. Pasta filata
 - d. Blue cheese
 - e. Firm and hard cheeses
 - f. Cheese making
 - i. Mozzarella
 - ii. Queso Blanco
 - iii. Goat/Sheep cheese
- 8. Appetizers & Hors d'oeuvres
 - a. Appetizers
 - b. Savory sorbets and granités
 - c. Hors d'oeuvres
 - i. Amuse bouché
 - ii. Canapés
 - iii. Mousses
 - iv. Sushi
- 9. Condiments, Crackers & Pickles
 - a. Preparation and Production
 - i. Mustards
 - ii. Ketchups
 - iii. Chutneys
 - iv. Compotes
 - v. Other condiments
 - vi. Chips and crackers
 - vii. Oils
 - viii. Vinegars
 - b. Pickling
 - i. Relish
 - ii. Pickles

Resources

American Culinary Federation. *Culinary Fundamentals*. Upper Saddle River, Pearson Prentice Hall, 2006.

Molt, Mary. *Food for Fifty*. 13th Ed. Upper Saddle River, N.J. : Pearson Prentice Hall, 2018.

Culinary Institute of America. *Garde Manger, The Art and Craft of the Cold Kitchen*. New York: Wiley, 2012.

Escoffier, A. *The Escoffier Cook Book*. New York: Crown, 1995.

Labensky, Martel, Hause. *On Cooking*. 5th. Upper Saddle River; Pearson Prentice Hall, 2015.

McGee, Harold. *On Food and Cooking*. 2nd. New York: Scribner, 2004.

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Sachs, Adam. "Saveur"

Top of page

Key: 2305