



<b>Division:</b>	Business	<b>Area:</b>	Culinary Skills and Management
<b>Course Number:</b>	CSM 216-A	<b>Course Name:</b>	Garde Manger
<b>Prerequisite:</b>	CSM 201-A/B/C/D/E		
<b>Corequisite:</b>	CSM 216-B/C/D		
<b>Hours Required:</b>	<b>Class:</b> 15	<b>Lab:</b> 30	<b>Credits:</b> 2

## Course Description/Purpose

This course is designed to teach the student the art of garde manger and food presentation. The focus is on specialty work, including ice and butter sculptures, vegetable carving, salt dough, charcuterie and tallow sculpturing. Through a series of elaborate theme buffets, students also are introduced to platter presentation and salon competitions. Students are required to register for all modules of CSM 216 concurrently.

## Major Units

- C Introduction
- C Cold food preparation
- C Centerpieces
- C Food presentation

## Educational/Course Outcomes

Student learning will be assessed by a variety of methods, including, but not limited to, quizzes and tests, journals, essays, papers, projects, laboratory/clinical exercises and examinations, presentations, simulations, portfolios, homework assignments, and instructor observations.

**Cognitive** Each student will be expected to *Identify/Recognize...*

- C The various uses of truffles, caviar, foix glas
- C The functions of tallow/butter sculpture
- C The uses of salt dough
- C The functions of vegetable carving
- C The benefits of a salon competition

**Performance** Each student will be expected to *Demonstrate/Practice...*

- C Production and use of ASPIC
- C The various appetizers/hors d'oeuvre
- C Charcuterie
- C Uses of marinades
- C Production of mousse
- C Introduction to ice carving
- C Food decorating/art
- C Food platter design

Reviewed 7/2006:KT