

El Paso Community College

Syllabus

Part II

Official Course Description

SUBJECT AREA	<u>Culinary Arts and Related Sciences</u>
COURSE RUBRIC AND NUMBER	<u>CHEF 1410</u>
COURSE TITLE	<u>Garde Manger</u>
COURSE CREDIT HOURS	<u>4</u> <u>2</u> : <u>6</u> Credits Lec. Lab

I. Catalog Description

Studies the cold foods and garnishes. Emphasizes design, techniques, and display of fine foods.

Prerequisite: CHEF 1300. Corequisites: CHEF 1314 and CHEF 2302. (2:6). Lab fee.

II. Course Objectives

A. Unit I. Introduction to Garde Manger

- 1) Describe the history of the foodservice industry and specifically garde manger.
- 2) Identify a variety of ingredients used in the garde manger kitchen.
- 3) Select ingredients common to the professional kitchen.
- 4) Identify and demonstrate the uses of garde manger-specific equipment.

B. Unit II. Basic Recipes, Condiments, Crackers, and Pickles

- 1) Identify and prepare basic recipes used as bases for garde manger presentations.
- 2) Identify and prepare appropriate condiments.
- 3) Identify and prepare a variety of crackers and crisps.
- 4) Identify and prepare a variety of pickles.

C. Unit III. Cold Sauces and Soups

- 1) Identify and prepare the cold mother sauces.
- 2) Identify and prepare a variety of cold small sauces.
- 3) Demonstrate a variety of preparations and presentations for cold soups.
- 4) Demonstrate appropriate uses of cold soups.

D. Unit IV. Salads and Sandwiches

- 1) Identify the components of a salad.
- 2) Determine appropriate garnishes and dressings for salads.
- 3) Identify a variety of salad classifications.
- 4) Identify the four components of a sandwich.
- 5) Determine appropriate garnish of sandwiches and sides.

E. Unit V. Smoked and Cured Foods

- 1) Identify the various methods of preserving meats
- 2) Identify and prepare a variety of smoked foods
- 3) Identify and prepare a variety of cured foods

- F. Unit VI. Sausages
 - 1) Identify various types of sausages and their shapes and presentations.
 - 2) Prepare a variety of sausages.
 - 3) Identify uses for the various sausages.

- G. Unit VII. Cheeses
 - 1) Identify the classifications of cheeses.
 - 2) Prepare a variety of cheeses.
 - 3) Define cheese course and identify the uses in contemporary kitchens.

- H. Unit VIII. Terrines, Pates, Galantines, and Roulades
 - 1) Define galantines and their use in Russian-style service.
 - 2) Determine the differences among terrines, pates, galantines, and roulades.
 - 3) Prepare a variety of forcemeats, stabilizers, and emulsions.
 - 4) Prepare a variety of terrines, pates, galantines, and roulades.

- I. Unit IX. Buffet Presentations
 - 1) Define canapé, hors d'oeuvres, and appetizers and the styles of service associated with them.
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 - 2) Identify the components of hors d'oeuvres and appetizers
 - 3) List traditional appetizers. .
 - 4) Prepare the appropriate components of hors d'oeuvres.

III. THECB Learning Outcomes (WECM)

- 1. Identify tools and equipment common to the Garde Manger Station.
- 2. Develop fundamental skills in preparation of forcemeats.
- 3. Demonstrate basic skills in charcuterie and aspic development.
- 4. Demonstrate specialty food techniques for presentation.

IV. Evaluation

- A. Pre-assessment

Instructors should check each student's prerequisites the first week of class; those who do not qualify should be sent back to Admissions. Students should pass any applicable safety tests during the first week. The instructor should counsel students regarding specific safety issues.

- B. Challenge Exam

Students who wish to challenge the course should contact the Testing Center and the Instructional Dean. Challenges must be accomplished before the census cut-off date. Students who have previously received a W or a letter grade for the course are not eligible to challenge this course.

- C. Post-Assessment
 - 1) The instructor will maintain a continuous record of each student's progress on an institutionally approved grade sheet or computerized substitute. All instructors must keep records in such a way that information would be clear to a second party having to check grade computation in special cases. An explanatory legend should be provided on the grade sheet.

 - 2) The evaluation of the student's work should be based on the student's mastery of the assigned objectives. In addition to Sanitation and Safety work, the instructor may require quizzes and exercises on cooking methods, terminology, and use of tools. The instructor may also require researching of recipes.

It is essential that students do assignments throughout the semester. These units are to be seen as overlapping and intertwined with one another. Any projects will be devised at the instructor's
Revised by Discipline: Fall 2012 (next revision in 3 years)

discretion. In addition to Garde Manger work, projects may include but are not limited to the following: entrée preparation, starch and vegetable preparation, and dessert plate-ups. Instructors are strongly encouraged to require that recipe research be typed or composed on a word processor or computer.

D. Final Examination

A final examination is required in all Culinary and Restaurant Management classes. The exam should consist of (or at least include) a written test and/or a hands-on preparation given in class/lab during the scheduled final examination period.

If the instructor determines the final Garde Manger work and/or written exam do not reflect a satisfactory mastery of the course objectives, the exam may be used as a justification for failing the student for the course. In such cases, it is advisable to have one other instructor confirm the evaluation of the work.

If the instructor judges that the final Garde Manger work and/or written exam meet the course objectives satisfactorily, the work will be graded and may be averaged in with the other course work to determine the course grade.

E. Grading Percentages

Grade percentages for determining the course grade may be devised by the individual instructor, but the in-class projects will account for at least 70% of the student's grade. At the instructor's discretion, the grade for the final exam may be averaged as part of the 70%.

F. Remediation

At the instructor's discretion, students may be allowed to retest for higher grades. Students seeking additional help may obtain tutoring assistance from the Chef Instructor as time permits.

G. Grading

A = 90 – 100

B = 80 – 89

C = 70 – 79

D = 60 – 69

F = Below 60

I = Incomplete

W = Withdrew/ Withdrawn

V. **Disability Statement (Americans with Disabilities Act [ADA])**

EPCC offers a variety of services to persons with documented sensory, mental, physical, or temporary disabling conditions to promote success in classes. If you have a disability and believe you may need services, you are encouraged to contact the Center for Students with Disabilities to discuss your needs with a counselor. All discussions and documentation are kept confidential. Offices located: VV Rm C-112 (831-2426); TM Rm 1400 (831-5808); RG Rm B-201 (831-4198); NWC Rm M-54 (831-8815); and MDP Rm A-125 (831-7024).

VI. **6 Drop Rule**

Students who began attending Texas public institutions of higher education for the first time during the Fall 2007 semester or later are subject to a 6-Drop limit for all undergraduate classes. Developmental, ESL, Dual Credit and Early College High School classes are exempt from this rule. All students should consult with their instructor before dropping a class. Academic assistance is available. Students are encouraged to see Counseling Services if dropping because exemptions may apply. Refer to the EPCC catalog and website for additional information.