



BROWARD COLLEGE COURSE OUTLINE

LAST REVIEW: 2008-2009
2008-2009

NEXT REVIEW: 2013-14
2013-2014

STATUS: A
A

COURSE TITLE: Garde Manger

COMMON COURSE NUMBER: FSS2248C

CREDIT HOURS:

CONTACT HOUR BREAKDOWN

(per 16 week term)

CLOCK HOURS:
(Voc. Course ONLY)

Lecture: 32 Lab: 32

Clinic: Other:

PREREQUISITE(S): none

COREQUISITE(S): none

PRE/COREQUISITE(S):

COURSE DESCRIPTION *(750 characters, maximum):*

Students will acquire knowledge and demonstrate skills in the cold foods area of the kitchen. The key topics will include sausages, pats, terrines, cured and smoked foods, cheese making, hors d'oeuvres, appetizers, condiments, garnishing and ice carving.

UNIT TITLES

- 1. Buffet Presentation**
- 2. Carving Techniques**
- 3. Garnitures**
- 4. Cold Sauces and Marinades**

EVALUATION:

Evaluation may include but is not limited to the following:
Exams, Quizzes, Presentations, Portfolios, Discussions, Class Participation, Attendance, Projects, Co-ops, Practicum, Internships, Externships, and Research Reports.

UNITS

Unit 1: Buffet Presentation

General Outcome:

- 1.0 The student shall learn best practices in Buffet Presentation.**

Specific Measurable Learning Outcomes:

Upon successful completion of this unit, the student shall be able to:

- 1.1 Design and prepare a buffet menu.**
- 1.2 purchase, stock, and manage buffet inventory.**
- 1.3 Prepare classic appetizers.**
- 1.4 Work with Foie gras, truffles, and caviar.**

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Unit 2: Carving Techniques

General Outcome:

2.0 The student shall demonstrate ice and tallow carving techniques.

Specific Measurable Learning Outcomes:

Upon successful completion of this unit, the student shall be able to:

2.1 Prepare, store, and serve forcemeat.

2.2 Prepare, store, and serve Pates and terrines.

2.3 Prepare, store, and serve Mousse.

2.4 Prepare, store, and serve Marinage.

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Unit 3: Garnitures

General Outcome:

3.0 The student shall demonstrate basic garnitures.

Specific Measurable Learning Outcomes:

Upon successful completion of this unit, the student shall be able to:

3.1 Prepare, store and serve cold sauces, butter, and cheese mixtures

3.2 Present cold foods for a buffet

3.3 prepare and serve cold salads

3.4 Prepare and present food decorations.

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Unit 4: Cold Sauces and Marinades

General Outcome:

4.0 The student shall learn to prepare and store cold sauces and marinades.

Specific Measurable Learning Outcomes:

Upon successful completion of this unit, the student shall be able to:

4.1 Work with non-edible displays.

4.2 Prepare, stock, and present low calorie buffets.

4.3 Prepare, stock, and store hot buffets

4.4 Working with pastas presented within a buffet.