



MERCER
COUNTY COMMUNITY COLLEGE

COURSE OUTLINE

Course Number	Course Title	Credits
HOS 255	Garde Manger	2
Hours: Lecture/Lab/Other	Co- or Pre-requisite	Implementation Semester & Year
1/3/0	HOS 101, HOS 118	Spring 2022

Catalog description:

Addresses basic and advanced garde manger and charcuterie techniques such as the preparation and serving of hot and cold hors d'oeuvres, aspics, pates, mousses, terrines, and cold dishes along with advanced techniques for the planning and arrangement of buffets. Covers table arrangement and planning to display edible and nonedible food displays.

General Education Category:
Not GenEd

Course coordinator:
Douglas Fee
feed@mccc.edu
609 570-3447

Required texts & Other materials:

Textbook: **Garde Manger: Cold Kitchen Fundamentals,**
Garde Manger Cold Kitchen Fundamentals, 2012 Leonard, Carlos
Prentice Hall ISBN 978-0-13-118219-6

Course Student Learning Outcomes (SLO):

[

Upon successful completion of this course the student will be able to:

1. Apply their knowledge to create the elements of buffet presentation and design including advanced skills to create a final practical buffet presentation and analyze the success/practicality of the completed project buffet. [Supports ILGs # 1, 11; PLOs #1, 3]
2. Demonstrate an understanding of proper techniques in the preparation of cold soups, cold sauces, and sandwiches while calculating the costs of the buffet items. [Supports ILGs # 1, 2; PLOs # 1, 2, 5, 6, 8]
3. Demonstrate an understanding of proper techniques in the preparation of hot and cold food presentation including salads and the creation of edible and non-edible displays [Supports ILGs # 1, 2; PLOs # 1, 5, 6, 8]
4. Research, understand, apply, and evaluate how cures, brines, marinades, and smoked foods are produced. [Supports ILGs # 1, 10 11; PLOs # 1, 5, 6, 7, 8]
5. Assess and compare outcomes from the preparation of charcuterie, forcemeats, galantines, roulades, pates, terrines, and aspic. [Supports ILGs # 1; PLOs # 1, 5, 6, 8]

Course-specific Institutional Learning Goals (ILG):

Institutional Learning Goal 1. Written and Oral Communication in English. Students will communicate effectively in both speech and writing.

Institutional Learning Goal 2. Mathematics. Students will use appropriate mathematical and statistical concepts and operations to interpret data and to solve problems.

Institutional Learning Goal 10. Information Literacy: Students will recognize when information is needed and have the knowledge and skills to locate, evaluate, and effectively use information for college level work.

Institutional Learning Goal 11. Critical Thinking: Students will use critical thinking skills understand, analyze, or apply information or solve problems.

Program Learning Outcomes for Culinary / Pastry Arts

- 1 Apply safe and sanitary practices within any food production department compliant with safety regulations
- 2 Develop appropriate menus and recipe selections and recognize costs incurred and apply cost control techniques
- 3 Design and plan meal service, buffets and food-related activities and functions and understand the purchasing and requisition process
- 5 Demonstrate proficiency in a variety of professionally recognized culinary / pastry skills
- 6 Apply practical culinary techniques that stress creativity and innovation with respect to flavor and texture in food production
- 7 Work in any production or food preparation station within a food service department

Units of study in detail – Unit Student Learning Outcomes:

Unit I Buffet Setup and Cold Presentation [Supports Course SLOs # 1, 2, 3]

The student will be able to...

- Apply their knowledge to create the elements of buffet presentation and design.
- Demonstrate an understanding of proper techniques in the preparation of cold soups, cold sauces and sandwiches.
- Demonstrate an understanding of proper techniques in the preparation of salads and salad dressings
- Demonstrate an understanding of advanced techniques in the presentation of cold foods

Unit II Buffet Presentation, Buffet Set-Ups, and Hot Foods [Supports Course SLOs # 1, 3,]

The student will be able to...

- Create non-edible displays and buffet presentation
- Prepare appetizers and hors d'Oeuvres including salads and condiments.
- Create a capstone buffet menu

Unit III Cured and Smoked Foods [Supports Course SLOs # 4, 5]

The student will be able to...

- Understand, apply, and evaluate how cures, brines, marinades, and smoked foods are produced
- Produce and evaluate an assortment of charcuteries and cheese dishes

- Produce complex salads and analyze the presentation and flavor profiles of each

Unit IV Forcemeats, Galantines, and Roulades [Supports Course SLOs # 1, 2, 3, 5]

The student will be able to...

- Production of charcuterie, and galantines
- Create roulades and pates and analyze flavors and textures and discuss the techniques to manipulate these flavors and textures.
- Demonstrate terrines and utilize aspic as part of a presentation
- Plan and produce the final practical buffet presentation that students will plan, submit the proper requisition for items based on buffet parameters

Evaluation of student learning:

Lecture / Homework	10%
Laboratory	50%
Midterm Project Written	10%
Quizzes On line tests	10%
Final Practical Demonstration	20%