

Mercer County Community College  
Hospitality Programs  
Course Outline

Course Outline: HOS 211    Course Title: **Garde Manger and Buffet Planning/Basic**  
Credits: 2    Lecture: 1    Laboratory: 3    Division: Business  
Semester Length: 60 hours

Required Textbook: The Professional Chef=s  
Art of Garde Manger  
Fifth Edition, 1993  
Frederic H. Sonnenschmidt  
John F. Nicolas  
Van Nostrand Reinhold

Course Description: This course will study basic Garde Manger and charcuterie techniques, such as the preparation and serving of hot and cold hors d=oeuvres, aspics, galatines, pates, mousses and terrines. This course will instruct students in quality food preparation, buffet work, specialty preparations and cold dishes. An introduction to table arrangement and planning will also be covered.

Prerequisites: HM 108, HM 101 or permission of the program coordinator

Instructor:

Lecture: ES 111    Laboratory: ES 111

Outcome Competency=s:

1. Use safe and sanitary methods in the preparation of quality products
2. Demonstrate basic Garde Manger techniques
3. Demonstrate basic charcuterie techniques
4. Prepare hot and cold hors d=oeuvres
5. Prepare aspics
6. Prepare galatines
7. Prepare pates
8. Prepare mousses and terrines
9. Demonstrate basic buffet planning skills
10. Understand the basics of buffet table arrangements

Method of Instruction:

1. The lecture component will consist of one 50 minute session per week discussing basic techniques used in the preparation of Garde Manger specialties.
2. Audiovisual and instructor demonstrations will be used to develop laboratory skill competency.
3. The each laboratory component will consist of a 3 hour session, in

which students will prepare actual products of Garde Manger.

Method of Evaluation:

1. Lecture quizzes will be responsible for 20% of the student's final grade.
2. Weekly laboratory presentations will be responsible for 50% of the student's final grade.
3. A Mid-term practical demonstration will be responsible for 10% of the student's final grade.
4. A Final practical demonstration of skills developed will be responsible for 20% of the student's final grade.

**Laboratory Notice:**

Personal hygiene is extremely important in the preparation of hot and cold foods. All students will be responsible for wearing a clean uniform, which includes a chef jacket, chef approved pants, apron, and chef's approved hat, and non-slip shoes. All students must be free of body odor and must have clean finger nails, and washed and combed hair. Any student with open sores or wounds or skin rashes, must wear a clean bandage and plastic protective gloves throughout the laboratory session. Gloves must be changed to maintain proper sanitation practices.

AHorseplay or rudeness directed towards fellow students, teachers, laboratory assistants will lead to immediate dismissal from class and possibly the course and/or program of study. Courtesy and respect will be required at all times in the laboratory area, dining area and locker areas.

Laboratory Supplies:

Students will be required to purchase the following supplies:

- C French Knife (10in)
- C Chef's Slicer (8in)
- C 7-8" Bread Knife
- C Paring Knife (2.5 in)
- C Lemon or orange Zester
- C Parisian scoop (2 sizes)
- C Olivette cutter
- C Tiny parisienne scoop
- C Apple cutter Corer
- C Set of pastry tubes (Large)
- ☞ Large Canvas Bag: 18"-24"
- ☞ Wire Whip 12"

The following are optional equipment recommendations:

- C Boning Knife
- C Spatula (6in)
- C Bimetallic pocket test thermometer

**Lecture and Laboratory Outline**

- Week 1: Review of the syllabus and course requirements  
Introduction to Garde Manger: The Art of Garde Manger  
Review of personal tools required for the course and their use  
Sanitation and Safety Review  
Readings: Art of Garde Manger: Forward
- Week 2: Lecture: Basic Ingredient and Product Identification  
Laboratory: Basic Ingredient and Products Identification  
Readings: Art of Garde Manger: Chapter 2
- Week 3: Lecture Cold Food Presentation  
Laboratory: Prepare various Cold Food Presentations  
Readings: Art of Garde Manger: Chapter 15
- Week 4: Lecture: Dressings  
Laboratory: Dressings  
Readings: Art of Garde Manger: Chapter 2
- Week 5: Lecture: Salads and ????  
Laboratory: Salads and ????  
Readings: Art of Garde Manger: Chapter 16
- Week 6: Lecture: Cold Sauces-Butter and Cheese Mixtures  
Buffet Salad  
Laboratory: Cold Sauces and Buffet  
Readings: Art of Garde Manger: Chapter 14
- Week 7: Mid Term Written and Practical
- Week 8: Lecture: Cheeses  
Laboratory: Cheeses  
Readings: Art of Garde Manger: Chapter 17
- Week 9: Lecture: Non-edible Displays  
Laboratory: Ice Carvings  
Readings: Art of Garde Manger: Chapter 18
- Week 10: Lecture: Non-Edible Displays  
Laboratory: Tallow Displays  
Readings: Art of Garde Manager: Chapter 18
- Week 11: Lecture: Non-Edible Displays  
Laboratory: Salt Displays  
Readings: Art of Garde Manger: Chapter 18

- Week 12: Lecture: Charcuterie  
Laboratory: Charcuterie  
Readings: Art of Garde Manger: Chapter 20
- Week 13: Lecture: Basic Forced Meats  
Laboratory: Basic Forced Meats  
Readings: Art of Garde Manger: Chapter 7
- Week 14: Lecture: Food Decoration  
Laboratory: Food Decoration  
Readings: Art of Garde Manger: Chapter 13
- Week 15: Lecture: Healthy Foods for a la Carte Service and Buffets  
Laboratory: Prepare various Healthy Foods for Buffet Presentations  
Readings: Art of Garde Manger: Chapter 19
- Week 2: Lecture: Garde Manager Area Planning  
Laboratory: Aspic-Gelee-Chaud-Froid  
Readings: Art of Garde Manger: Chapter 1, 3 and 4
- Week 3: Lecture: Appetizers-Hors d'Oeuvre  
Laboratory: Appetizers-Hors d'Oeuvre  
Readings: Art of Garde Manger: Chapter 5
- Week 4: Lecture: Appetizers-Hors d'Oeuvre  
Laboratory: Appetizers-Hors d'Oeuvre  
Readings: Art of Garde Manger: Chapter 5
- Week 5: Lecture: Foie Gras-Truffles-Caviar  
Laboratory: Gras-Truffles-Caviar  
Readings: Art of Garde Manger: Chapter 6
- Week 6: Lecture: Forcemeat  
Laboratory: Forcemeat  
Readings: Art of Garde Manger: Chapter 7
- Week 7: Mid-term examination  
Written  
Practical
- Week 8: Lecture: Pates-Terrines  
Laboratory: Pates-Terrines  
Readings: Art of Garde Manger: Chapter 8
- Week 9: Lecture: Pates-Terrines  
Laboratory: Pates-Terrines  
Readings: Art of Garde Manger: Chapter 8
- Week 10: Lecture: Galantines  
Laboratory: Galatines  
Readings: Art of Grade Manger: Chapter 9
- Week 11: Lecture: Mousse

Laboratory: Mousse  
Readings: Art of Garde Manger: Chapter 10  
Week 12: Lecture: Marinades-Cures-Brines  
Laboratory: Marinades-Cures-Brines  
Readings: Art of Garde Manger: Chapter 11  
Week 13: Lecture: Essential Ingredients  
Laboratory: Meat, Poultry, Fish, Shellfish  
Readings: Art of Garde Manger: Chapter 12  
Week 14: Lecture: Food Decoration  
Laboratory: Food Decoration  
Readings: Art of Garde Manger: Chapter 13  
Week 15: Lecture: Charcuterie  
Laboratory: Charcuterie  
Readings: Art of Garde Manger: Chapter 20  
Week 16: Final Written and Practical Examination