

Mercer County Community College
Hospitality Programs

Course Outline

Course Outline: HOS 212 Course Title: **Garde Manger and Buffet Planning/Advanced**
Credits: 2 Lecture: 1 Laboratory: 3 Division: Business
Semester Length: 60 hours

Required Textbook: **The Professional Chef=s Art of Garde Manger**
Fifth Edition
Frederic Sonnenschmidt & John F. Nicolas
Wiley Publisher=s

Capstone Buffet:

Course Description: This course will study advanced practices of the Art of Garde Manger techniques such as manipulation of specialized tools to produce decorative buffet items and show pieces, including tallow, ice sculptures, pastillage, marzipan and fondant. Model chocolate and nonedible food displays will also be covered. Advanced techniques for arrangement, organization and planning of buffets will be studied.

Prerequisites: HM 108, HM 101 or permission of the program coordinator and HM 211

Instructor:

Lecture: ES 111 Laboratory: ES 111

Outcome Competency=s:

1. Use safe and sanitary methods in the preparation of quality products
2. Demonstrate advanced Garde Manger techniques
3. Demonstrate advanced food decorative techniques
4. Prepare hot and cold hors d=oeuvres
5. Prepare cold sauces
6. Prepare advanced salad presentations
7. Prepare nonedible displays
8. Prepare mousses and terrines
9. Demonstrate advanced buffet planning skills
10. Demonstrate advanced buffet table arrangements
11. Prepare Healthy Foods for a la Carte Service and Buffets

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 student=s will prepare actual products of Garde Manager.

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 students final grade.
4. A Final practical demonstration of skills developed will be responsible for 20% of the students 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 changes 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 Paring Knife (4.5in)
- C Paring Knife (2.5 in)
- C Zesteur or cester for fruit carving
- C Zesteur or cester for melon carving
- C Zesteur or cester for butter decoration
- C Lemon or orange peeler
- C Parisian scoop (2 sizes)
- C Olivette cutter
- C Tiny parisienne scoop
- C Scalpel
- C Apple cutter
- C Set of pastry tubes
- C Miniature, medium and large fancy aspic cutters
- C Larding and curved sewing needle
- C Hatelets or decorative silver skewers
- C Column cutters
- C Boning Knife
- C Spatula (6in)

- C Sandwich spreader with flexible blade
- C Spatula (2.5in) for pates and small timbales
- C Bimetallic pocket test thermometer

Lecture and Laboratory Outline

- Week 1: Lecture: Review of the syllabus and course requirements
Introduction to Buffet Presentation
Review of personal tools required for the course and their use
Sanitation and Safety Review
Laboratory: Prepare Buffet Products
Readings: Art of Garde Manger: Chapter 2
- Week 2: Lecture: Cold Hors=deouvres
Laboratory: Cold Hors=deouvres
Readings:
- Week 3: Lecture: Hot Hors=deouvres
Laboratory: Hot Hors=deouvres
Readings:
- Week 4: Lecture: Foi Gras, Truffles, Caviar
Laboratory: Foi Gras, Truffles, Caviar
Readings:
- Week 5: Lecture: Aspic; Chaud-Froid
Laboratory: Aspic; Chaud-Froid
Readings:
- Week 6: Lecture: Fabrication
Laboratory: Fabrication
Readings:
- Week 7: Lecture: Pate
Laboratory: Pate
Readings: Chapter 8
- Week 8: Lecture: Terrines
Laboratory: Terrines
Readings:
- Week 9: Lecture: Galantines
Laboratory: Galatines
Readings:

Week 10: Lecture: Mousse
Laboratory: Mousse
Readings:

Week 11: Lecture: Brining and Curing
Laboratory: Brining and Curing
Readings:

Week 12: Lecture: Smoking
Laboratory: Smoking
Readings:

Week 13: Lecture: Prep Class for Buffet
Laboratory:
Readings:

Week 14: Buffet

Week 15: Final Practical