

Montgomery County Community College
 CUL 221
 Garde Manger and Buffet Design
 3-1-4

COURSE DESCRIPTION:

This course presents the basic principles of Garde Manger for hotel, restaurant and industrial food catering establishments. Topics covered include charcuterie and preservation techniques found in various cultures, hors d'oeuvre and canapés, decorative centerpieces, cheese identification, additional cold food items and discussion and research of modern buffet displays. Sanitary practices and compliance with laws and ordinances of the Department of Health are enforced. Students are required to have a professional chef's uniform to participate in class according to departmental uniform policies. This course is subject to a course fee. Refer to <http://mc3.edu/adm-fin-aid/paying/tuition/course-fees> for current rates.

REQUISITES:

Previous Course Requirements

CUL 120 Introduction to Culinary Techniques with a grade of C or higher

Concurrent Course Requirements

None

LEARNING OUTCOMES Upon successful completion of this course, the student will be able to:	LEARNING ACTIVITIES	EVALUATION METHODS
1. Explore tools and equipment used in Garde manger.	Homework Lecture Hands on Lab	Test and quizzes
2. Construct a variety of hors d'oeuvre, appetizers, canapés, and basic garnishes.	Homework Lecture Hands on Lab	Test and quizzes
3. Demonstrate forcemeats and their various forms including pate, terrine, galantine, mousseline, and sausage	Written assignment Lecture AV/ Multimedia Materials	Tests Student Presentations

4. Demonstrate preparation and use of preserved foods including curing, brining, pickling, and smoking.	Written assignment Lecture Hands on Lab	Practical Exam
5. Demonstrate proper safety & sanitation practices.	Written assignment Lab	Practical Exam
6. Demonstrate cold food production and presentation techniques using a variety of plates, platters, and trays.	Written assignment Lecture Hands on Lab	Test and quizzes
7. Explain the design principles and layout of a modern buffet incorporating sanitation and off-premises catering challenges.	Written assignment Lecture Lab	Written assignment Practical Exam
8. Demonstrate proficiency using knives and garnishing tools to achieve quality results when producing vegetable and fruit carvings.	Lecture Lab	Practical Exam
9. Characterize the various categories of cheese, their uses, and examples from each category.	Written Exam Lecture Lab	Written exam

At the conclusion of each semester/session, assessment of the learning outcomes will be completed by course faculty using the listed evaluation method(s). Aggregated results will be submitted to the Director of Educational Effectiveness. The benchmark for each learning outcome is that *70% of students will meet or exceed outcome criteria.*

SEQUENCE OF TOPICS:

1. Lecture – Course Overview, Introduction to Garde Manger and Knife Skills
2. Lecture/ Lab – Condiments, Cold Sauces, Cold Soups and Garnishing Techniques
3. Lecture/ Lab- Dressings, Salads, and Sandwiches
4. Lecture/ Lab- Hors D'oeuvres and Canapes

5. Lecture/ Lab- Hot & Cold Appetizers
6. Lecture/ Lab – Cold Seafood, Mousselines & Platter Presentations
7. Lecture/ Lab – Curing, Pickling and Brining
8. Lecture/Lab – Sausage Making,
9. Lecture/ Lab – Pate and Terrines, Galantines
10. Lecture/Lab - Cheese & Final Exam
11. Lecture/Lab – Practical Exam

LEARNING MATERIALS:

Professional Cooking by Wayne Gisslen – Publisher Wiley, New Jersey 9th Edition
ISBN: 978-1-119-39961-2

Other learning materials may be required and made available directly to the student and/or via the College's Libraries and/or course management system.

COURSE APPROVAL:

Prepared by: Stephen O'Donnell, CEC, AAC	Date: 1/2009
VPAA/Provost Compliance Verification: Dr. John C. Flynn, Jr.	Date: 5/19/2009
Revised by: Christopher Allen Tanner, CEC, WCC, CHE Director of The Culinary Arts Institute	Date: 4/16/2012
Revised by: Christopher Allen Tanner, CEC, WCC, CHE, AAC Director of The Culinary Arts Institute	Date: 12/2012
VPAA/Provost or designee Compliance Verification: Victoria L. Bastecki-Perez, Ed.D.	Date: 1/14/2013
Revised by: Francine Marz, MBA, CEC Director of The Culinary Arts Institute	Date: 8/24/2015
VPAA/Provost or designee Compliance Verification: Victoria L. Bastecki-Perez, Ed.D.	Date: 12/22/2015
Revised by: John De Pinto, MLD, CEC Culinary Business Manager	Date: 3/23/2018
VPAA/Provost or designee Compliance Verification: Victoria L. Bastecki-Perez, Ed.D.	Date: 5/3/2018
Revised by: Joseph Jacques	Date: 2/2024
VPAA or designee Compliance Verification:	Date: 4/1/2024

A handwritten signature in cursive script, appearing to read "Chae Sweet".

This course is consistent with Montgomery County Community College's mission. It was developed, approved and will be delivered in full compliance with the policies and procedures established by the College.