

CULN 242 : Applied Garde Manger

Credits: 5

1 lecture, 2 lecture/lab, and 9 lab

Prerequisites: "C" or higher in both CULN 221 and CULN 222 or approval of instructor.

Description: This course is a study of the basic Garde Manger principles as well as the functions and duties of the department as it relates to and integrates with other kitchen operations. The preparation of specialty items such as aspics, chaud-froids, forcemeat, pates, terrines, galantines, mousses, as well as ice sculpturing, tallow sculpturing, and fruit and vegetable carving will be covered in this seven and a half week course.

Semester Offered: Spring

Course Student Learning Outcomes (CSLOs):

1. Demonstrate skills in producing a wide variety of cold food products.
2. Prepare items appropriate for buffet presentation, including decorative pieces.