

**ODESSA COLLEGE
TECHNICAL STUDIES & CURRICULUM DIVISION
CULINARY ARTS DEPARTMENT**

**201 West University
Odessa, Texas 79764**

COURSE SYLLABUS

COURSE NUMBER : CHEF 1310

COURSE TITLE : Garde Manger

CREDIT HOURS : 3
[Lecture hours: 16, Laboratory hours: 48]

PREREQUISITES : CHEF 1301 Basic Food Preparation
CHEF 2201 Intermediate Food Preparation
CHEF 2302 Saucier

COREQUISITES : CHEF 2236 Charcuterie
CHEF 2232 Buffet Theory and Production

CATALOG DESCRIPTION :
A study of specialty foods and garnishes. Emphasis on design techniques and display of fine foods Lab fee required. (Scans 1, 2, 3, 5, 8, 9,)

TEXTBOOK: Professional Garde Manger ; Sackett, Pestka.

SUPPLIES:

- Chef's Uniform with Cap
- Tool Box
- French Knife: 8" or 10" blade
- Boning Knife: 6" blade, stiff/rigid
- Paring Knife: 3 ¼" blade
- Sandwich Spreader: 3 ½" blade
- French Whip: 14"
- Piano Whip: 14"
- 2 Vegetable Peelers
- 4 Pastry Brushes
- Cook's Fork: 6 ½" tines
- Roast Beef Slicer: 12" blade/scalloped
- Measuring Cups
- Measuring Spoons
- Pocket Calculator

LEARNING OUTCOMES:

At the conclusion of this course the student will be able to:

- 1.0 Describe the roles and duties of a garde manger chef.
- 2.0 Prepare canapés, hors d'oeuvres and appetizers with success and visual professionalism.
- 3.0 Prepare aspics, employing one of three concepts and recognize the importance of sanitation principles being followed to insure that foods are safe for human consumption.
- 4.0 Prepare attractive color sheets utilizing aspics and natural food products.
- 5.0 Prepare chaud-froid sauces, integrating the mother sauces with aspic.
- 6.0 * Design a food display piece utilizing aspic, color sheets, fresh foods and chaud-froid sauces.
- 7.0 construct galantines and other forcemeat food items for display and consumption.
- 8.0 Prepare pates with aspics and pate croutes for consumption as canapés and appetizers.

***INDICATES INTEGRATED, CORE CURRICULUM SKILLS**

(Math, Reading, Communication, Technological Literacy and/or Critical Thinking.)

COURSE REQUIREMENTS:

See Instructor Information Sheet for specific course requirements.

METHOD OF EVALUATION:

See Instructor Information Sheet for specific course requirements.

ATTENDANCE POLICY:

Your attendance is the greatest predictor of your success. **Student attendance at EVERY class is expected.** You should expect that each absence will adversely affect your course grade. Please see the instructor regarding anticipated absences or conflicts due to college sponsored activities.

ACADEMIC ETHICS:

You will be provided with a daily laboratory and production schedule which will tell you what must be prepared within the time frame of the class session. It is expected that you will prepare recipe cards with the correct conversions for desire quantities. You must organize your work task assignments with emphasis on assembly, weighing, following proper construction principles, cooking and determining the degree of doneness. You are expected to do the outside readings as provided on the reading schedule.

SANITATION REQUIREMENTS:

- Leave your jewelry at home.
- Fingernails should be short, free of nail polish, and clean of grease, grime and whatever else is there. No fake nails.
- Prior to handling food items, the hands must be washed in hot water with soap and sanitized with hand sanitizing solution.
- Hands must be free of cuts, sores and other skin abrasions.
- Smoking is not permitted in the kitchen or classroom and is detrimental to your taste buds as well as a health hazard.
- Chewing gum in class is not permitted.
- Chef's attire is required for work in the laboratory.
- The student is expected to present a professional appearance which means attention to personal grooming is expected.
- Strict sanitation principles must be adhered to in the preparation of food.

COMPLIANCE TO THE ABOVE REQUIREMENTS MANDATED BY THE TEXAS HEALTH DEPARTMENT AND ECTOR COUNTY BOARD OF HEALTH.

STUDENT ASSISTANCE:

The following resources are available to assist you in successful completion of this course:

- A. **Tutoring Center Services** – call 335-6878 or stop by LRC 301
 - 1. Peer Tutoring Available

SPECIAL NEEDS:

Odessa College complies with Section 504 of the Vocational Rehabilitation Act of 1973, and the Americans with Disabilities Act of 1990. If you have any special needs or issues pertaining to your access to and participation in this or any other class at Odessa College, please contact your instructor to discuss your concerns. You may also call the Office of Disability Services at 432-335-6861 to request assistance and accommodations.

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INSTRUCTOR : Paul Porras
Office Phone : 335-6320
Laboratory Phone : 335-6324
E-Mail : pporras@odessa.edu

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ALL STUDENTS ARE EXPECTED TO:

1. Take all of the course quizzes and the comprehensive examination. Note: there are no make-ups for quizzes.
2. Attend all class sessions.

METHOD OF EVALUATION

GRADING CRITERIA:

- | | |
|---------------|-----|
| 1. Final exam | 40% |
| 2. Attendance | 20% |
| 5. Work Ethic | 40% |

COURSE OUTLINE:

- Week 1: Lecture, Garde Manger – the cold kitchen
Lab – forcemeats, poaching, tray design**
- Week 2: Hors de oeuvres and canapes**
- Week 3: Color Sheets, Aspic**
- Week 4: Chaud-Froid construction and application**
- Week 5: Decorative food cuts, galantines, final exam**

Grading:

You must attend every class period.

You must be on time, in full uniform, cell phone turned off, no iPod or other music device allowed.

You must sign-in and sign-out for every class period.

You must list the day's activities on the sign-in sheet.