

Course Outline of Record

1. Course Code: CART-006
2.
  - a. Long Course Title: Garde Manger
  - b. Short Course Title: GARDE MANGER
3.
  - a. Catalog Course Description:  
 This course is a comprehensive study of the skills necessary in the preparation and presentation of cold buffets. The course focuses on “hands-on” experience in the production of aspic jellies, chaud froid sauces, forcemeats, pates, gelatins, sausages, mousses, brines, dry cures, marinades, smoked meats, poultry and fish, salt dough display pieces, vegetable flowers, buffet table and tray centerpieces using fruits and vegetables and ice sculptures. A Classic Chef uniform is required for this course.
  - b. Class Schedule Course Description:  
 This course is a comprehensive study of the skills necessary in the preparation and presentation of cold buffets. A Classic Chef uniform is required for this class.
  - c. Semester Cycle (if applicable): N/A
  - d. Name of Approved Program(s):
    - CULINARY MANAGEMENT AS Degree for Employment Preparation
4. Total Units: 5.00      Total Semester Hrs: 169.20  
 Lecture Units: 2.8      Semester Lecture Hrs: 50.40  
 Lab Units: 2.2      Semester Lab Hrs: 118.80  
 Class Size Maximum: 20      Allow Audit: No  
 Repeatability No Repeats Allowed  
 Justification 0
5. Prerequisite or Corequisite Courses or Advisories:  
*Course with requisite(s) and/or advisory is required to complete Content Review Matrix (CCForm1-A)*  
 Advisory: ENG 070 and  
 Advisory: MATH 060
6. Textbooks, Required Reading or Software: (List in APA or MLA format.)
  - a. Gisslen, W. (2011). Professional Cooking (7th/e). Hoboken New Jersey.  
 College Level: Yes  
 Fleisch-Kincaid reading level: 12
7. Entrance Skills: *Before entering the course students must be able:*  
**Advisory skills:**

a.  
Develop and expand vocabulary.

- ENG 070 - Develop and expand vocabulary.

b.  
Recognize and convert between units of measurements in both the American and metric system, especially units of length, volume and weight.

- MATH 060 - Apply methods of conversion between percents, decimals, and fractions.

c.  
Understand the concepts of ratio and use ratios to solve proportion problems.

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- MATH 060 - Use the concept of ratio to determine the solution to a proportion problem.

d.

Understand the four basic operations of addition, subtraction, multiplication, and division.

- MATH 060 - Compute using the four basic operations of addition, subtraction, multiplication, and division on the rational numbers in both fraction and decimal form.

e.

Comprehend and summarize readings.

- ENG 070 - Comprehend and summarize readings.

### 8. Course Content and Scope:

Lecture:

1. Aspic jellies
2. Chaud froid sauces
3. Gelatins
4. Mousses
5. Brines, dry cures, marinades
6. Smoking of meats, fish and poultry
7. Salt dough sculpture

Lab: *(if the "Lab Hours" is greater than zero this is required)*

1. Forcemeats
2. Pates, terrines
3. Sausages
4. Vegetable and fruit decoration
5. Ice sculpture

### 9. Course Student Learning Outcomes:

1. Demonstrate the application of gelatins, jellies, sauces and dry cures.
2. Explain the basic steps in glazing a food product.
3. Demonstrate basic grinding methods used for forcemeats and sausages.
4. Explain the basics of floral and various other presentation arrangements.
5. Identify the tools and equipment used to complete an ice sculpture.

### 10. Course Objectives: *Upon completion of this course, students will be able to:*

- a. Explain how to use and test commercial granular gelatin
- b. Prepare clear and golden aspic jelly
- c. Prepare chaud froid sauces
- d. Prepare commercial powdered aspic jellies
- e. Use unflavored gelatin properly in the production of vegetable color sheets
- f. Demonstrate glazing a chaud froid ham with aspic jelly and chaud froid sauce
- g. Explain basic grinding method used for forcemeats and sausages
- h. Prepare a chicken galantine
- i. Prepare brines and dry cures
- j. Prepare flowers made from various vegetables., i.e.: radish
- k. Arrange vegetable flowers
- l. Explain the basic of floral arrangements
- m. Prepare various smoked products
- n. Prepare a melon swan
- o. Work with salt dough to create tray center pieces

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## 11. Methods of Instruction: (*Integration: Elements should validate parallel course outline elements*)

- a. Activity
- b. Collaborative/Team
- c. Demonstration, Repetition/Practice
- d. Discussion
- e. Experiential
- f. Laboratory
- g. Lecture
- h. Observation
- i. Participation
- j. Supplemental/External Activity

Other Methods:

Guest speakers

## 12. Assignments: (*List samples of specific activities/assignments students are expected to complete both in and outside of class.*)

In Class Hours: 169.20

Outside Class Hours: 100.80

### a. Out-of-class Assignments

1. Reading in the text and recommended book list
2. Practice skills taught in class.

### b. In-class Assignments

1. Attendance of lectures by instructor including the taking of detailed notes thereon
2. Attendance of demonstrations by the instructor including the taking of detailed notes thereon
3. Special reports by students singly or in groups
4. Participation in class through their demonstration of hands on skills
5. The selection and proper use of equipment and planning of production

## 13. Methods of Evaluating Student Progress: *The student will demonstrate proficiency by:*

- Laboratory projects
- Presentations/student demonstration observations
- Group activity participation/observation
- Product/project development evaluation
- Self/peer assessment and portfolio evaluation
- Mid-term and final evaluations
- Student participation/contribution
- Student preparation
- Oral and practical examination
- Behavior assessment
- Organizational/timelines assessment

## 14. Methods of Evaluating: Additional Assessment Information:

## 15. Need/Purpose/Rationale -- *All courses must meet one or more CCC missions.*

PO - Career and Technical Education

Fulfill the requirements for an entry- level position in their field.

IO - Critical Thinking and Communication

Summarize, analyze, and interpret oral and written texts, with the ability to identify assumptions and differentiate fact from opinion.

## 16. Comparable Transfer Course

University System	Campus	Course Number	Course Title	Catalog Year
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17. Special Materials and/or Equipment Required of Students:

A Classic chef uniform is required for this class.  
 Classic Chef Coat, Chef Pants, Closed Toe Shoes, Apron, Hat

18. Materials Fees:  Required Material?

<b>Material or Item</b>	<b>Cost Per Unit</b>	<b>Total Cost</b>
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19. Provide Reasons for the Substantial Modifications or New Course:

Periodic Review

20. a. Cross-Listed Course (Enter Course Code): *N/A*  
 b. Replacement Course (Enter original Course Code): *N/A*

21. Grading Method (choose one): Letter Grade Only

22. MIS Course Data Elements

- a. Course Control Number [CB00]: CCC000321145
- b. T.O.P. Code [CB03]: 130630.00 - Culinary Arts
- c. Credit Status [CB04]: D - Credit - Degree Applicable
- d. Course Transfer Status [CB05]: C = Non-Transferable
- e. Basic Skills Status [CB08]: 2N = Not basic skills course
- f. Vocational Status [CB09]: Clearly Occupational
- g. Course Classification [CB11]: Y - Credit Course
- h. Special Class Status [CB13]: N - Not Special
- i. Course CAN Code [CB14]: *N/A*
- j. Course Prior to College Level [CB21]: Y = Not Applicable
- k. Course Noncredit Category [CB22]: Y - Not Applicable
- l. Funding Agency Category [CB23]: Y = Not Applicable
- m. Program Status [CB24]: 1 = Program Applicable

Name of Approved Program (if program-applicable): CULINARY MANAGEMENT

*Attach listings of Degree and/or Certificate Programs showing this course as a required or a restricted elective.)*

23. Enrollment - Estimate Enrollment

First Year: 0  
 Third Year: 0

24. Resources - Faculty - Discipline and Other Qualifications:

- a. Sufficient Faculty Resources: Yes
- b. If No, list number of FTE needed to offer this course: *N/A*

25. Additional Equipment and/or Supplies Needed and Source of Funding.

*N/A*

26. Additional Construction or Modification of Existing Classroom Space Needed. (Explain:)

*N/A*

27. FOR NEW OR SUBSTANTIALLY MODIFIED COURSES

Library and/or Learning Resources Present in the Collection are Sufficient to Meet the Need of the Students Enrolled in the Course: Yes

28. Originator Jeffrey Azer Origination Date 03/06/17

