

## Master Syllabus

### HMT 2206 - Garde Manger

**Division:** Business and Public Services

**Department:** Hospitality Management

**Credit Hour Total:** 3.0

**Lab Hrs:** 6.0

**Prerequisite(s):** HMT 1112

**Date Revised:** March 2013

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### Course Description:

Introduction of Garde Manger discipline, including tools and equipment, preparation of pâtés, terrines, mousse, galantines, hors d'oeuvres and canapes. Demonstrate basic skills in charcuterie, carving of edible and non-edible showpieces, garnishes, ice carvings, chaud-froid and aspics. Includes buffet and plate presentation. One classroom, six lab hours per week.

### General Education Outcomes:

- ▣ Critical Thinking/Problem Solving
- ▣ Information Literacy

### Course Outcomes:

#### Mise-en-Place and Time Management

Students are expected to organized and complete assignments within a specific period of time.

**Assessment Method:** Behavioral observations

**Performance Criteria:**

Upon successful completion of each lab the student will complete lab assignments within the lab period at an accuracy level of 70% or above.

#### Demonstrate and Evaluate Cold Food Preparations

Students prepare a variety of cold food preparations with emphasis on garnish work, individual and buffet presentation designs.

**Assessment Method:** Performance appraisals

**Performance Criteria:**

Upon successful completion of the lab period the student will produce an individual serving and buffet platter of the assigned recipes within the lab period at an accuracy level of 70% or above. Students are evaluated based upon the industry standards and meeting the guidelines of the American Culinary Federation for cold food preparation.

#### Cold Buffet Presentation

Students provide a cold food buffet demonstrate skills and techniques acquired from the course.

**Assessment Method:** Performance appraisals

**Performance Criteria:**

Upon successful completion of the final practical exam students will meet guidelines from the American Culinary Federation for cold food preparation at an accuracy level of 70% or above.

### Outline:

Cold Sauces, Dips, and Soup Production  
Appetizers  
Sandwiches  
Pasta, Dumplings and Dough Accompaniments  
Salad and Dressing Production  
Curing, Charcuterie, and Smoking Methods  
Pate, Terrines, and Mousselines  
Food Decorating, Sculpting and Carving  
Cheese Making & Service  
Buffet Management & Design