HCTM-112: GARDE MANGER: INTERMEDIATE PROFESSIONAL CULINARY COOKERY

Effective Term
Fall 2025

CC Approval
12/06/2024

AS Approval
02/13/2025

BOT Approval
02/20/2025

COCI Approval
05/22/2025

SECTION A - Course Data Elements

CB04 Credit Status
Credit - Degree Applicable

Discipline

Minimum Qualifications	And/Or
Culinary Arts/Food Technology (Any Degree and Professional Experience)	

Subject Code
HCTM - Hospitality, Culinary and Tourism Management
Course Number
112

Department
Hospitality, Culinary and Tourism Management (HCTM)

Division
Career Education and Workforce Development (CEWD)

Full Course Title
Garde Manger: Intermediate Professional Culinary Cookery

Short Title
Garde Manger: Interm Culinary

CB03 TOP Code
1306.30 - *Culinary Arts

CB08 Basic Skills Status
NBS - Not Basic Skills

CB09 SAM Code
C - Clearly Occupational

Rationale
The class name needs to be expanded beyond its current French only terminology, in order to reach a wider audience and understanding. The name change will give a quicker, more meaningful explanation then the translation of "Garde Manger" into its English, which means "Cold Cookery". Additionally the translation doesn't even cover the more modern approach to the subject matter.

SECTION B - Course Description

Catalog Course Description

This course focuses on the next level of professional culinary arts, with emphasis on both modern and classical techniques. Topics include hors d'oeuvres, canapes, salads, brining, pickling, curing, and smoking. This course will also include basic charcuterie, the use of forcemeats as it relates to sausage making and meat based pates. There will also be an emphasis on these approaches within the realm of vegetarian cookery.

SECTION C - Conditions on Enrollment

Open Entry/Open Exit

Yes

Repeatability

Not Repeatable

Grading Options

Letter Grade or Pass/No Pass

Allow Audit

Yes

Requisites

Prerequisite(s)

Completion of HCTM-110 with a minimum grade of C.

Requisite Justification

Requisite Description

Course in a Sequence

Subject

HCTM

Course #

110

Level of Scrutiny

Content Review

Upon entering this course, students should be able to:

Navigate a professional kitchen and have an understanding of the following: Basic knife skills, cold sauce making, hot sauce making and know terminology for cooking techniques.

SECTION D - Course Standards

Is this course variable unit?

No

Units

3.00000

Lecture Hours

36.00

Lab Hours

54.00

Outside of Class Hours

72

Total Contact Hours

90

Total Student Hours

162

Distance Education Approval

Is this course offered through Distance Education?

Yes

Online Delivery Methods

DE Modalities	Permanent or Emergency Only?
Hybrid	Permanent

SECTION E - Course Content

Student Learning Outcomes

	Upon satisfactory completion of the course, students will be able to:
1.	Demonstrate the skills appropriate in producing a variety of appetizers and small tasting foods.
2.	Apply the skills and knowledge appropriate for basic buffet presentation.
3.	Identify and demonstrate the difference between raw and cured foods.

Course Objectives

	Upon satisfactory completion of the course, students will be able to:
1.	Identify kitchen tools and implements by name and describe their intended use.
2.	Measure and scale ingredients correctly from a recipe.
3.	Evaluate the appearance of canapes and/or salads for buffet presentation.
4.	Apply various methods of preservation for different meats and vegetables.

Course Content

1. Sanitation, weights and measures, equipment identification and usage, terminology specifically related to Garde Manger
2. Oils, vinegars, dressings and salads
   a. Preparation and presentation of tossed, composed and bound salads
3. Edible displays
   a. Fruit carving
   b. Vegetable carving
4. Non-edible displays
   a. History, traditions, and methods
   b. Salt dough; preparation, molding and building methods, quality characteristics of final product
5. Hors d'oeuvre for buffets
   a. Guidelines for hors d'oeuvre
   b. Examples
   c. Variety
   d. Presentation techniques
6. Passed hors d'oeuvre
   a. Guidelines for passed hors d'oeuvre
   b. Examples and cost considerations
   c. Amuse Bouche
7. Canape'
   a. Quality characteristics
   b. Components
   c. Seasonality and regionality
8. Forcemeats and mousselines
   a. Process
   b. Quality characteristics
   c. Fish, shellfish, poultry, and meat varieties
9. Charcuterie and sausages

     a. History and tradition by region
     b. Process
     c. Ingredient selection
     d. Temperature considerations
     e. Casings
10. Aspic, gelee, chaud-froid
     a. Traditions and modern methods
     b. Uses and preparation
11. Pate' terrines and galantines
     a. History and tradition by region
     b. Process
     c. Ingredient selection
     d. Temperature considerations
12. Hot and cold smoking
     a. Fish
     b. Poultry
     c. Meat
     d. Vegetables
13. Marinades, cures and brines, relishes and condiments
     a. Utilization and ingredient selection
     b. Flavor profile
14. Buffet presentation
     a. Visual considerations
     b. Cost considerations
     c. Efficiency
     d. Thematic considerations

Methods of Instruction

Methods of Instruction

Types	Examples of learning activities
Lab	Create items from recipes.
Lecture	Demonstrate procedures in cold cooking.

Instructor-Initiated Online Contact Types

Announcements/Bulletin Boards
Discussion Boards
E-mail Communication

Student-Initiated Online Contact Types

Discussions

Course design is accessible

Yes

Methods of Evaluation

Methods of Evaluation

Types	Examples of classroom assessments
Class Participation	Measure and scale ingredients correctly from a recipe.

Assignments

Reading Assignments

Assigned readings from the instructor.

Writing Assignments

Example #1: Research and define the term complex salad, then share this information with the class.

Example #2: Compare and contrast similar amuse and canape recipes, from different cultures.

SECTION F - Textbooks and Instructional Materials

Material Type
Other required materials/supplies

Description
Students will be supplied with formulas from the instructors.

Course Codes (Admin Only)

ASSIST Update
No

CB00 State ID
CCC000584203

CB24 Program Course Status
Program Applicable

Allow Pass/No Pass
Yes

Only Pass/No Pass
No