

Date Prepared: July 25, 2000

COURSE OUTLINE

 New x Revised

Effective Date: August 21, 2000

1. **COURSE PREFIX NUMBER:** HRI 145 **CREDIT HOURS:** 3
2. **COURSE TITLE:** Garde Manger
3. **PREREQUISITES:** None
4. **COURSE DESCRIPTION:** Studies garde manger, the art of decorative cold food preparation and presentation. Provides a detailed practical study of cold food preparation and artistic combination and display of cold foods. Prerequisite: HRI 220. Corequisite: HRI 128. Lecture 2 hours. Laboratory 3 hours. Total 5 hours per week.
5. **CONTENT:** (Major Headings)
 - a. This course consists of the study of *garde manger*, the art of decorative cold food preparation and presentation. Course topics provide a detailed practical study of cold food preparation and artistic combination and display of cold foods.
6. **GENERAL COURSE OBJECTIVES:**

Upon successful completion of the course, the student will be able to

- a. Select and use knives, hand tools, utensils, and equipment to portion, cut, slice, dip, score, julienne, whip, beat, maintain holding temperature, chill, freeze, and otherwise produce food in the pantry station.
- b. Slice and/or cut meats, cheeses, vegetables, and other items for salads, cold sandwiches, hot sandwiches, or cold platters.
- c. Prepare salad dressings, cold sauces, and dips.
- d. Assemble sandwiches, cold appetizers, and cold platters.
- e. Prepare garnishes.
- f. Prepare mousses, galantines, ballotines, pâtés, terrines, and other molded foods.
- g. Prepare forcemeats, sausages, and other charcuterie products.
- h. Prepare items for consumption, prepare items for cooking by brining, marinating, curing, smoking, seasoning, and trussing.
- i. Produce decorative centerpieces.
- j. Produce ice carvings.