South Central College

CULN 1200  Garde Manger 1

Course Outcome Summary

Course Information

Description  Students will be introduced to Garde Manger: the art of cold foods. They will gain knowledge and demonstrate skills used for the creation of salads, dressings, and a variety of hot and cold sandwiches. (Prerequisite: CULN 1101) (Corequisite: CULN 1201)

Total Credits  3
Total Hours  80

Types of Instruction

<table>
<thead>
<tr>
<th>Instruction Type</th>
<th>Credits/Hours</th>
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<tr>
<td>lecture/Lab</td>
<td>3/80</td>
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Pre/Corequisites

CULN 1101
CULN 1201

Institutional Core Competencies

Critical and Creative Thinking - Students will be able to demonstrate purposeful thinking with the goal of using a creative process for developing and building upon ideas and/or the goal of using a critical process for the analyzing and evaluating of ideas.

Course Competencies

1. **Apply sanitary food handling procedures**
   
   Learning Objectives
   - Display proper personal hygiene
   - Sanitize kitchen facilities
   - Perform sanitary food handling

2. **Demonstrate salad preparation methods**
   
   Learning Objectives
   - Identify salad ingredients
   - Prepare salad-based dishes
   - Prepare salad dressings
3. **Utilize hot sandwich preparation methods**
   Learning Objectives
   - Identify different types of hot sandwiches
   - Describe various kinds of hot sandwiches

4. **Demonstrate cold sandwich preparation methods**
   Learning Objectives
   - Identify different types of cold sandwiches.
   - Prepare various kinds of cold sandwiches

5. **Construct oil based dressings**
   Learning Objectives
   - Identify dressing ingredients
   - Prepare oil based dressings

6. **Construct emulsified dressing**
   Learning Objectives
   - Identify emulsified dressing ingredients
   - Prepare emulsified dressings

7. **Apply arrangement and presentation methods**
   Learning Objectives
   - Prepare classic arrangements of salads
   - Prepare contemporary salads

8. **Identify salad greens**
   Learning Objectives
   - Identify spring mix greens
   - Identify baby greens
   - Identify romaine lettuce
   - Identify seasonal lettuces

9. **Construct grain salads**
   Learning Objectives
   - Prepare grain salads
   - Identify modern and classic grain salads

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