South Central College

CULN 1201  Garde Manger 2

Course Outcome Summary

Course Information

Description
Students will be introduced to the fine art of fruit and vegetable carvings, buffet presentations, appetizers, and hors d’oeuvres along with the art of charcuterie. (Corequisite: CULN 1200)

Total Credits 3
Total Hours 80

Types of Instruction

Instruction Type Credits/Hours
Lecture/Lab 3/80

Pre/Corequisites

CULN 1200

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. **Use garde manger tools**
   
   Learning Objectives
   - List carving tools
   - Sharpen carving tools

2. **Demonstrate fruit/vegetable carving techniques**
   
   Learning Objectives
   - Carve fruit centerpiece
   - Carve vegetable centerpiece
   - Carve cheese centerpiece

3. **Apply decorative glazing techniques**
   
   Learning Objectives
   - Prepare aspic
Prepare chaud froid glaze
Glaze meat centerpiece

4. Prepare hors d’oeuvre and canapés
   Learning Objectives
   Identify hot hors d’oeuvres
   Describe canapés

5. Demonstrate buffet table configurations
   Learning Objectives
   Decorate buffet table
   Construct a buffet table

6. Demonstrate platter decorating techniques
   Learning Objectives
   Describe platter decorations
   Identify platter decorating components

7. Identify cheese categories
   Learning Objectives
   Critique cheeses
   Complete cheese evaluation form

8. Prepare charcuterie
   Learning Objectives
   Prepare and identify cured and smoked meats and seafood
   Identify and prepare sausages
   Identify and prepare pates, terrines, and roulades

9. Demonstrate Hazard Analysis & Critical Control Points (HACCP) procedures
   Learning Objectives
   Identify a Hazard Analysis & Critical Control Points (HACCP) check list
   Perform the Hazard Analysis & Critical Control Points (HACCP) check list

10. Demonstrate all the components to creating a buffet/catering function
    Learning Objectives
    Outline how to set up four different buffets
    Analyze what types of buffets work better than others
    Demonstrate how to read and write a banquet event order form

SCC Accessibility Statement
South Central College strives to make all learning experiences as accessible as possible. If you have a disability and need accommodations for access to this class, contact the Academic Support Center to request and discuss accommodations. North Mankato: Room B-132, (507) 389-7222; Faribault: Room A-116, (507) 332-7222.

Additional information and forms can be found at: www.southcentral.edu/disability

This material can be made available in alternative formats by contacting the Academic Support Center at 507-389-7222.