



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 canapes

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

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