GARDE MANGER

COURSE DESCRIPTION:

This course is designed to familiarize students with cold food production in commercial restaurant operations. Students will prepare marinades, cold sauces, forcemeats, mousses, hot and cold hors d’oeuvres, sandwiches, and cold dishes using tools and equipment commonly found in commercial kitchens. Techniques in proper buffet presentation will also be taught. Proper chef attire is required. 

*Hours: 13 lecture and 39 laboratory. Prerequisites: HMR 102 or permission of the department head. Materials fee: $75.

COURSE NUMBER:  HMR 254

CREDITS:  3

COURSE HOURS:  8:00am – 12:30 pm, Thursday – beginning January 19, 2017

INSTRUCTOR:  Paul G. Suplee, MBA, CEC, PC III

OFFICE HOURS:  Mon. 12:45-2:45 PM    Tues. 12:45-2:45 PM
Thurs. 3-4 PM

E-MAIL:  psuplee@worwic.edu

TEXT:  Modern Garde Manger by Garlough & Campbell. Thomson Delmar Learning, (second edition)


Food Lover’s Companion, by Herbst, S. T. Hauppause, NY: Barron’s

COURSE OBJECTIVES: Upon completion of this course the student should be able to:

<table>
<thead>
<tr>
<th>Course Objectives</th>
<th>Assessment Goals</th>
<th>Assessment Strategies</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 Maintaining a safe/sanitary working environment in a working kitchen lab GEO 2, 7, 8</td>
<td>Students will employ:</td>
<td>Lab</td>
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<td></td>
<td>a. Rules pertaining to Appearance, work habits and clean up</td>
<td>Weekly Rubric</td>
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<td></td>
<td>b. Proper Mise en Place (prep/planning, waste and time management)</td>
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<td></td>
<td>Activity</td>
<td>Details</td>
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</tbody>
</table>
| 2 | Identify and demonstrate knowledge of proper buffet organization techniques. GEO 1, 2, 3, 4, 5, 7 | a. Understand the responsibility as a Garde Manger Chef  
b. Properly arrange/complete a full banquet layout design | Lab  
Homework  
Class project  
(Lab Final) |
| 3 | Distinguish the difference between: Amuse-Bouches, Appetizers and Hors d’ Oeuvres. GEO1, 2, 5, 6 | Students will:  
a. Provide an overview of various appetizers  
b. Understand the difference between hot and cold hors d’ oeuvres  
c. Describe Canapés assembled | Lab  
Test questions  
Homework |
| 4 | Apply skills in producing non edible displays. GEO 4, 6, 7 | Create the following:  
Sculpting, carving and modeling as a decorative display (salt dough, ice, vegetable) | Lab  
Class project  
Field Trip |
| 5 | Demonstrate skills in working with salads, vegetables, fruits, grains and cold sauces GEO 1, 4, 6, 7 | a. Select, and prepare assorted salads with selective ingredients  
b. Professionally dress salads and prepare cold sauces  
c. Produce side salads and composed salads with grains | Lab  
Test questions |
| 6 | Demonstrate skill in producing sandwiches for Garde Manger. GEO 2, 4, 6, 7 | a. Construct and compose sandwiches  
b. Produce spreads for sandwiches  
c. Identify types of sandwiches | Lab  
Test questions |
| 7 | Demonstrate skill in fabrication and working with fabricated products. GEO 2, 4, 5, 6, 7 | Students will work with:  
a. Poultry and game birds  
b. Game Meats  
c. Meats  
d. Fish and Shellfish  
e. Specialty Meats | Lab  
Test questions  
Guest /Field Trip |
| 8 | Knowledge of Cheese Preparation and Presentation GEO  3, 4, 7 | a. Recognize various classifications of cheese  
b. Produce a kitchen-made cheese and display for service | Lab  
Test questions  
Homework |
| 9 | Demonstrate skill in preserving food items and working with preserved food. GEO 2, 3, 6, 7 | a. Identify the methods of preserving foods  
b. Produce cured meats and sausages  
c. Understand basic curing methods | Lab  
Test questions |
| 10 | Demonstrate skill at producing pates, terrines, and mousselines | a. Distinguish between types  
b. Identify the elements of | Lab  
Homework |
COURSE CONTENT:

Week 1 – January 19  
Introduction, Measurement and Equipment, Modern Techniques– (PLUS Basic Cheeses so we can see Cheddar age over the semester)  
(Chapter 1, 2, 3)

Week 2 – January 26  
The Pantry, Cold sauces and Dips, Pasta and Dough  
(Chapter 4, 5, 6)

Week 3 – February 2  
Apps, Salads, Sandwiches  
(Chapter 7, 8, 9)

Week 4 – February 9  
RAW PROTEIN – Safety! / Fish and Shellfish  
(Chapter 10, 11)

Week 5 – February 16  
Poultry and Game Birds, Meats and Specialty & Game Meats –  
(Chapter 12, 13, 14, 15)

Week 6 – February 23  
Curing, Smoking, BBQ and Salumi – (Chapter 16)

Week 7 – March 2  
Pates, Terrines and Mousselines (Chapter 17)

Week 8 – March 16  
Mid-Term Exam – Practical and Written

Week 9 – March 23  
Cheeses Preparation and Presentation

Week 10 – March 30  
Foods Sculpting, Carving and Modeling  
(Chapter 19)  **PAPER DUE!!!!**

Week 11 – April 6  
Ice Sculpting – Guest Chef and Demonstrator

Week 12 – April 13  
Review and Ideas for Final Exam Platter

Week 13 – April 20  
Lab Final Exam - Banquet

Week 14 – April 27  
Written Final Exam

This is a laboratory course. Students are expected to participate in the production of foods that may be found on restaurant and catering menus. The actual foods produced will be at the discretion of the instructor.

***Garde Manger is a time-intensive course. It usually takes a minimum of two days to prepare a cold platter, and some times as long as a week! We only meet once a week, so be prepared to spend some of your time with Chef (On his time) over the week of finals to make sure that your food is properly prepared and ready for plate-up. I am willing to spend the time here, and it is important for the student to understand all that goes into the final product.***
***For legal reasons, food may not be taken from the school to be worked on at home. There are too many health issues and liabilities.

**To participate in culinary labs, professional chef attire is required (See below). In addition, students will be required to bring a knife set to class. The set must include a chef’s knife, a paring knife and either a boning or utility knife and a case for the knives. The purchase of the knife set and chef’s uniform will be made available to you at the college. You will not be allowed to participate in class without a clean uniform and a set of knives. Proper sanitation standards: (personal hygiene, food safety, professional conduct, etc.) at all times. References: ServSafe textbook. No cells phones or calls are allowed in class.

WOR-WIC COMMUNITY COLLEGE
CULINARY ARTS LABORATORY UNIFORM POLICY

Uniforms, knives and other tools are available at the Wor-Wic Bookstore (shoes are NOT available at the bookstore). Make sure that you understand how your financial aid works; in many cases the uniforms and tools may be paid for with financial aid funds. You are welcome to buy your uniform from outside sources, but they must adhere to our uniform policies.

HAT Black baker’s cap available at bookstore. No skull caps or bandanas
PANTS Grey Hounds tooth cook’s pants. Available at bookstore. If you have Other, personal hounds tooth pants you must ask the chef for permission to wear them first
SHOES Black, non-slip or oil/water resistant. There is no exception to this. This complies with OSHA and MOSHA workplace regulations
APRON The school provides white bib aprons, but the student may purchase their own. They may be white or British chalk stripe, and should be bib-style
JACKET White, double-breasted chef jackets only. No embroidery (names, titles, etc.)
THERMOMETER All students are required to have a thermometer (preferably digital) at All times when handling food

All uniforms are to be clean and neat. They are to be in good repair
WORKPLACE SIMULATION: - Statement for HMR/CULINARY ARTS: The mission of Wor-Wic Community College includes a commitment to serve the education, training and workforce needs of the community. Your education here includes quality job preparation to support your future success. A goal of this course is to prepare you for the opportunities and challenges of the profession. This course will simulate a real work environment. As a student, you will experience what it's really like in the workplace. You will often encounter the pressure of performing in a fast-paced environment, gain immediate feedback on your performance, receive direct feedback regarding safety concerns, and experience many time-restricted assignments. Direct feedback from your instructor (constructive criticism and coaching), in a fast-paced environment are designed to support your educational achievement at Wor-Wic and ultimately your success in the workforce.

METHODS OF EVALUATION: % of final grade
Written Final Exam 10
Lab Final Exam (PLATTER) 25
Quizzes 5
Labs 55
Homework 5
100%

GRADING:
A 100-90
B 89-80
C 79-70
D 69-60
F 59-00

BLACKBOARD: All students logging into Blackboard affirm that they understand and agree to follow Wor-Wic Community College policies regarding academic integrity and the use of College resources as described in the college catalog. Wor-Wic Community College considers the following as violations of the computer usage policy:

- Using the campus computing network and facilities to violate the privacy of other individuals.
- Sharing of account passwords with friends, family members or any unauthorized individuals

Violators are subject to college disciplinary procedures.

QUIZ POLICY: Quizzes are allowed for make up only one week before next session of class

ASSIGNMENT POLICY: A late assignment must be received within one week of the assigned due date. A late assignment will be reduced by 10% for the first day it is late and 50% thereafter. No late assignments will be accepted after one week of due date. NO LATE WORK TO BE TURNED IN ONCE EXAM WEEK HAS COMMENCED

FINAL EXAMINATION: Thursday April 30, 9:00 – 11:00 am in our usual classroom

ATTENDANCE POLICY: The student will be awarded credit for each session attended. No points can be made up for an absence. You can lose points for attending class late, being unprepared or inattentive, or leaving early. Missing labs can cost a lot (no make-up!)

ACADEMIC HONESTY POLICY (GEO 8)
Students are expected to maintain a high level of academic performance. Cheating and plagiarism are defined in Wor-Wic’s Student Conduct Policy (appendix of College Catalog). Infractions of this policy will result in the student’s failure for the assignment or test, and possible referral to the disciplinary committee.
ATTENTION: In the event of a flu epidemic or other emergency that results in the suspension of classes, faculty will be communicating with students about their courses and course requirements, such as assignments, quiz and exam dates, and class and grading policies, via faculty websites or Blackboard. Students will be responsible for completing all these assignments in accordance with class policies. Information about the resumption of classes will be communicated via the College's website and email system.

This syllabus is a working document and is subject to change at any time
<table>
<thead>
<tr>
<th>Score</th>
<th>1 (Needs Improvement)</th>
<th>2 (Poor)</th>
<th>3 (Average)</th>
<th>4 (Good)</th>
<th>5 (Exceptional)</th>
</tr>
</thead>
<tbody>
<tr>
<td>SANITATION Appearance/Uniform</td>
<td>Could not participate due to improper attire and/or shoes for kitchen; poor hygiene-dirty fingernails, etc.</td>
<td>Dressed improperly; needed to make major modifications to attire, hair, and/or hands in order to participate</td>
<td>Dressed properly for activity, minor modifications to hair and/or hands in order to work in kitchen.</td>
<td>Dressed properly, hair restrained, and hands washed-no modifications necessary before beginning activity</td>
<td>Exceptionally neat, clean; arrived ready to begin work</td>
</tr>
<tr>
<td>Workstation</td>
<td>Poorly maintained work space during lab activity; cross-contamination and/or unsanitary conditions present</td>
<td>Work space not well-maintained during activity; need coaching to remedy conditions</td>
<td>Maintained moderately-clean work space; some threat of cross-contamination during lab activity</td>
<td>Maintained clean work space; avoided cross-contamination throughout activity</td>
<td>Maintained exceptionally clean and sanitary work space throughout activity, no cross-contamination or unsanitary conditions</td>
</tr>
<tr>
<td>Work Habits</td>
<td>Frequent touching of face, hair, unclean surfaces; little concern for cleanliness; no visible hand washing</td>
<td>Poor hand washing technique and/or frequency; no visible concern for cleanliness</td>
<td>Adequate hand washing technique and/or frequency; adequate concern for general cleanliness</td>
<td>Frequent, proper hand washing; minimal touching of face, hair, or unclean surfaces; noticeable concern for cleanliness</td>
<td>Extreme care with cleanliness and hand washing and keeping hands clean, no touching of face, hair, or unclean surfaces</td>
</tr>
<tr>
<td>Clean-Up</td>
<td>Inspection show no cleaning of equipment, utensils, and/or surfaces; items were left unwashed</td>
<td>Inspection shows poor cleaning of equipment, utensils, and/or surface; items must be re-washed before further use</td>
<td>Inspection shows adequate cleaning of equipment, utensils, and/or surfaces; some disorganization in storage</td>
<td>Inspection shows clean equipment, utensils, and/or surfaces; items are properly stored</td>
<td>Inspection shows clean equipment, utensils, and/or surfaces; items are organized and stored with care</td>
</tr>
<tr>
<td>MISE EN PLACE Prep/Planning</td>
<td>No planning or advance preparation demonstrated</td>
<td>Minimal planning; lack of efficiency</td>
<td>Adequate planning and efficiency</td>
<td>Thorough planning evident before and during activity</td>
<td>Extremely prepared; highly efficient</td>
</tr>
<tr>
<td>Waste</td>
<td>Unacceptable amount of food and/or supplies wasted due to lack of planning and/or concern</td>
<td>Large amount of food and/or supplies wasted; waste could have been prevented</td>
<td>Acceptable amount of food and/or supplies wasted</td>
<td>No food and/or supplies wasted</td>
<td>Food and/or supplies were conserved, not used</td>
</tr>
<tr>
<td>Time Management</td>
<td>Large amount of wasted time and/or inactivity; activity not completed</td>
<td>Did not complete in time allotted due to inefficient use of time</td>
<td>Average organization; completed activity relatively on time</td>
<td>Completed activity and all clean-up tasks on time</td>
<td>Exceptionally organized; completed activity ahead of time</td>
</tr>
<tr>
<td>EQUIPMENT Use/Operation</td>
<td>Improper use of tools and/or equipment resulting in breakage or injury to self and/or others</td>
<td>Careless use of tools and/or equipment resulting in excessive wear and tear to items</td>
<td>Adequate care of tools and/or equipment; no misuse noted</td>
<td>Shows respect for tools and supplies; normal wears and tear</td>
<td>Extreme care taken with all tools and equipment</td>
</tr>
<tr>
<td>TECHNIQUE Skill Level</td>
<td>Unacceptable skill level; does not meet minimum requirements for technique at this time</td>
<td>Needs practice and coaching to meet average skill level</td>
<td>Properly demonstrates skill with some prompting</td>
<td>Proficient at skill without supervision</td>
<td>Exemplary demonstration of skill, level is beyond expectations at this time, can assist others</td>
</tr>
<tr>
<td>TEAMWORK Cooperation</td>
<td>Disrupts and/or antagonizes others</td>
<td>Shows disrespect for others and/or their work or property</td>
<td>Works with others without supervision</td>
<td>Demonstrates patience and respect for others</td>
<td>Eagerly assists others</td>
</tr>
<tr>
<td>FINISH PRODUCT Restaurant Quality</td>
<td>Unsafe to consume, sanitation standards-food safety</td>
<td>Incomplete lacking flavor and balance</td>
<td>Acceptable product with changes apply - (Family, Diner Restaurants)</td>
<td>Above average with strong characteristics - (Bistro, Specialty Restaurants)</td>
<td>Meets high standards with all elements and characteristics present; creativity/clean - (Fine, Upscale Restaurants)</td>
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</tbody>
</table>
Homework Assignment:

This Assignment due on week 10 – March 30, 2017. The good thing is that this paper IS your platter, and vice versa: Two-for-one!

Objective: - Design final banquet platter for 8 guests.

1. Diagram your platter presentation
2. The platter must contain:
   a. One forcemeat item (pate, terrine or mousseline) covered in aspic – 8 portions
   b. Minimum one piece montée from (a.) above 8 portions remain on platter
   c. One smoked or cured item (not the same as #1)– 8 portions
   d. Two types of canapes - 8 each = 16 total
   e. Two accompanying sauces
   f. One complementary salad– no greens – 8 portions
   g. A consistent theme

3. Choose one of the following topics as your focus for the assignment. (GEO 1, 2, 3)
   a. Caviar
   b. Curing/Smoking – be careful!
   c. Cheese
   d. Flavored oils & vinegars
   e. Southwestern
   f. Asian
   g. An idea that will be cleared by the chef

Guidelines:

1. The format of this assignment should include the following:
   - Professional presentation (proper spelling, punctuation, and grammar)
   - Title Page
   - Menu/ Table of Contents
   - Introduction/Body/Conclusion
   - Works cited
   - At least one source from the WWCC electronic database

2. All reports must be typed, double space. The body of the report must be two (2) fully typed pages, using APA format and Times New Roman Font Size 12! All recipes must be typed also.

3. Format & Grades

<table>
<thead>
<tr>
<th>GRADING</th>
<th>FORMAT:</th>
<th>RESEARCH:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Appearance</td>
<td>Title Page, Cover: 5 points</td>
<td>Quality: 15 points</td>
</tr>
<tr>
<td>Effort:</td>
<td>Table / Menu: 5 points</td>
<td>Accuracy: 15 points</td>
</tr>
<tr>
<td></td>
<td>Footnotes, references 5 points</td>
<td>Integrity: 15 points</td>
</tr>
<tr>
<td></td>
<td>Layout: 5 points</td>
<td>Spelling: 5 points</td>
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<tr>
<td></td>
<td>Electronic DB 15 points</td>
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