Course Title	Introduction to Garde Manger				
Course Code	CCUL 105				
Course Type	Required				
Level	Diploma				
Year / Semester of study	1st Year/ 1st Semester				
Lecturer's Name	TBA				
ECTS	5	Lectures/Week	2	Laboratories/ Week	5
Course Aim	To expose the student, through theory and demonstration, to cold food preparation and cold food display techniques. Course content will include the study of the art of garde manger; The concept and study of cutting tecniques, preparations of Salads, Salad Dressings, Pickling, Smoking, Sandwiches, Hors d' oeuvres; finger food, canapés and other related subjects. Elements of charcuterie will be studied;				
Learning Outcomes	By the conclusion of the course, students will be proficient in the following: • **Mastery of Knife Cuts:** Students will demonstrate proficiency in executing various types of knife cuts, showcasing precision, consistency, and efficiency in food preparation techniques. • **Understanding of Garde Manger:** Students will exhibit comprehensive knowledge of Garde Manger terminology and menu construction, enabling them to create aesthetically pleasing and balanced dishes within this culinary specialty. • **Proficiency in Salads and Dressings:** Students will showcase their understanding of salads and dressings, including their preparation, presentation, and flavor combinations, reflecting a nuanced appreciation for culinary balance and creativity. • **Expertise in Sandwich Making:** Students will demonstrate proficiency in crafting a variety of sandwiches, utilizing different bread types, fillings, and garnishes to create delicious and visually appealing offerings. • **Development of Charcuterie Skills:** Students will improve their technical skills in charcuterie, including the preparation of cured meats, pâtés, and terrines, showcasing craftsmanship and attention to detail in this specialized area of culinary arts. • **Creation of Garnishes, Appetizers, and Hors d'oeuvres:** Students will produce visually striking and flavorful garnishes, appetizers, and hors d'oeuvres, highlighting their creativity, technical skill, and understanding of flavor profiles. • **Show Plate Presentation:** Students will produce show plate presentations that meet professional standards, demonstrating their ability to arrange and plate dishes in an aesthetically pleasing and cohesive manner.				

	• **Professionalism Enhancement:** Students will improve their professionalism through the development of teamwork, organizational skills, interpersonal communication, decision-making abilities, work ethic, sanitation practices, and personal appearance, ensuring they are well-prepared for success in the culinary industry.		
Prerequisites		• Corequisites	• NONE
Course Content	1. **Defining the Garde Manger, Planning, Banquet Themes, and Buffet Set-Up, Menu Development:** Explore the role of Garde Manger in culinary operations, focusing on planning and executing banquet themes, designing buffet setups, and developing menus that showcase cold culinary creations. 2. **Preparation of Traditional Garde Manger Foods (Hors d'Oeuvres, Canapés, Appetizers, Salads):** Learn traditional techniques for crafting a variety of Garde Manger specialties, including hors d'oeuvres, canapés, appetizers, and salads, emphasizing presentation, flavor balance, and creativity. 3. **Cold Sauces and Marinades:** Discover the art of creating cold sauces and marinades, enhancing dishes with flavorful accompaniments that complement a wide range of cold culinary offerings. 4. **Savory Pastries, Salads, and Vegetables:** Master the preparation of savory pastries, salads, and vegetables, focusing on techniques for creating delicious and visually appealing cold dishes suitable for a variety of dining occasions. 5. **Charcuterie, Curing, Smoking:** Delve into the world of charcuterie, exploring techniques for curing and smoking meats, creating flavorful and artisanal charcuterie products that add depth and sophistication to cold culinary offerings. 6. **Plain Salads:** Explore the simplicity and elegance of plain salads, learning to elevate humble ingredients through thoughtful preparation, seasoning, and presentation. 7. **Appetizers and Hors d'Oeuvres:** Expand the repertoire of appetizers and hors d'oeuvres, mastering techniques for creating bite-sized delights that tantalize the palate and impress guests. 8. **Dressings:** Learn to craft a variety of dressings, from vinaigrettes to creamy concoctions, enhancing salads and cold dishes with flavorful and well-balanced accompaniments.		
Lecturing Methodology	The course is delivered through lectures, discussion, assignments, presentations, case studies and laboratory applications.		
Bibliography	**Required:** Title: The Professional Garde Manger Author(s): David Paul Larousse Publisher: John Wiley&Sons, Inc Edition: Latest ISBN: 0-471-10603-8		

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<tr><td>Assessment Policy</td><td><table>
<tr><td>50 %</td><td>Final Exam /Project</td></tr>
<tr><td>40 %</td><td>Laboratory Practices/ Short Projects</td></tr>
<tr><td>5%</td><td>Laboratory Participation</td></tr>
<tr><td>5 %</td><td>Class Attendance & Participation</td></tr>
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<tr><td>ECTS Allocation</td><td><table>
<tr><th colspan="4">Estimated student’s work time distribution in hours:</th></tr>
<tr><th colspan="2">Contact hours</th><th colspan="2">Student’s private time</th></tr>
<tr><td>Lecture / Labs</td><td>88</td><td>Private study</td><td>29</td></tr>
<tr><td>Mid-Term Test</td><td>1</td><td>Homework</td><td>15</td></tr>
<tr><td>Final Exam</td><td>2</td><td>Test preparation</td><td>5</td></tr>
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<tr><td>Total:</td><td>91</td><td>Total:</td><td>59</td></tr>
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<tr><td>Language</td><td>ENGLISH</td></tr>
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