

Course Title	Garde Manger				
Course Code	CCUL 116				
Course Type	Required				
Level	Diploma				
Year / Semester of study	1 st Year/ 2 nd Semester				
Lecturer's Name	TBA				
ECTS	4	Lectures/Week	1	Laboratories/ Week	4
Course Aim	In CCUL 116, Garde Manger, students will delve into the intricate art of cold kitchen preparations, focusing on the significance of garnishes, fruit and vegetable carvings, appetizers, hors d'oeuvres, aspic, pâtés, terrines, mousses, and galantines within food service operations. This advanced course aims to equip students with the skills and knowledge necessary to excel in professional culinary settings, emphasizing creativity, precision, and attention to detail in the production of cold culinary masterpieces.				
Learning Outcomes	By the end of the course, students are expected to: • Understanding the Significance of Food Garniture: Students will grasp the importance of food garnishes in enhancing the visual appeal and overall presentation of dishes, appreciating how garniture contributes to the dining experience. • Preparation and Display of Appetizers and Hors d'Oeuvres: Students will demonstrate proficiency in preparing and presenting a variety of common appetizers and hors d'oeuvres, showcasing creativity, skill, and attention to detail in their execution. • Mastery of Pâtés, Terrines, Galantines, Ballotines, and Sausages: Students will develop expertise in the preparation and presentation of classic cold culinary creations, including pâtés, terrines, galantines, ballotines, and sausages, showcasing craftsmanship and precision in their execution. • Skills in Basic Garniture and Platter Presentation Techniques: Students will refine their skills in basic garniture and platter presentation techniques, learning how to create visually appealing displays that highlight the flavors and textures of cold culinary offerings. • Preparation of Aspic, Terrines, Mousses, and Gelatins: Students will acquire the necessary skills to prepare and present a variety of cold culinary specialties, including aspic, terrines, mousses, and gelatins, mastering techniques for achieving optimal texture, flavor, and presentation.				

	Planning and Arrangement of Food Platters for Buffets: Students will develop the ability to plan and arrange food platters for buffets, considering factors such as flavor profiles, visual appeal, and guest preferences, ensuring that each presentation is both aesthetically pleasing and practical for service.		
Prerequisites	CCUL105	Corequisites	NONE
Course Content	- Defining Garde Manger, Planning, Banquet Themes, and Buffet Set-Up, Menu Development: Explore the multifaceted role of Garde Manger, focusing on conceptualizing and executing banquet themes, designing buffet setups, and developing menus that showcase cold culinary creations. - Preparation of Traditional Garde Manger Foods (Hors d'Oeuvres, Canapés, Appetizers, Pâtés, Terrines, and Sausages): Learn traditional techniques for crafting a variety of Garde Manger specialties, including hors d'oeuvres, canapés, appetizers, pâtés, terrines, and sausages, emphasizing presentation, flavor balance, and craftsmanship. - Cold Sauces and Marinades: Master the art of creating cold sauces and marinades, enhancing dishes with flavorful accompaniments that complement a wide range of cold culinary offerings, adding depth and complexity to the flavor profiles. - Savory Pastries, Salads, and Vegetables: Explore 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, highlighting the versatility of ingredients and culinary creativity. - Aspic, Chaud-Froid, and Timbales: Delve into the art of creating intricate cold culinary presentations, including aspic, chaud-froid, and timbales, mastering techniques for molding, layering, and decorating dishes to achieve stunning visual effects and culinary artistry. - Appetizers and Hors d'Oeuvres: Expand your repertoire of appetizers and hors d'oeuvres, exploring advanced techniques for creating bite-sized culinary delights that tantalize the palate and impress guests, showcasing creativity and skill in flavor combinations and presentation. - Pâtés: Learn the techniques for preparing various types of pâtés, from classic terrines to modern interpretations, focusing on achieving optimal texture, flavor, and presentation in these rich and flavorful cold dishes. - Mousses and Gelatins: Master the art of preparing mousses and gelatins, exploring a variety of flavors and textures to create elegant and sophisticated cold desserts and savory dishes, emphasizing precision and attention to detail in preparation and presentation.		

	9. Galantines and Sausages: Explore the techniques for crafting galantines and sausages, from traditional recipes to contemporary interpretations, showcasing craftsmanship and creativity in shaping, seasoning, and presenting these cold culinary specialties.																															
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																															
Assessment Policy		50 %	Final Exam /Project																													
		40 %	Laboratory Practices/ Short Projects																													
		5%	Laboratory Participation																													
		5 %	Class Attendance & Participation																													
ECTS Allocation	<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>62</td><td>Private study</td><td>30</td></tr><tr><td>Mid-Term Test</td><td>1</td><td>Homework</td><td>10</td></tr><tr><td>Final Exam</td><td>2</td><td>Test preparation</td><td>5</td></tr><tr><td></td><td></td><td>Final Exam Preparation</td><td>10</td></tr><tr><td>Total:</td><td>65</td><td>Total:</td><td>55</td></tr></table>				Estimated student's work time distribution in hours:				Contact hours		Student's private time		Lecture / Labs	62	Private study	30	Mid-Term Test	1	Homework	10	Final Exam	2	Test preparation	5			Final Exam Preparation	10	Total:	65	Total:	55
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