

Washtenaw Community College Comprehensive Report

CUL 210 Garde Manger Effective Term: Fall 2018

Course Cover

Division: Business and Computer Technologies

Department: Culinary and Hospitality Management

Discipline: Culinary Arts

Course Number: 210

Org Number: 13500

Full Course Title: Garde Manger

Transcript Title: Garde Manger

Is Consultation with other department(s) required: No

Publish in the Following: College Catalog , Time Schedule , Web Page

Reason for Submission: Course Change

Change Information:

Consultation with all departments affected by this course is required.

Course title

Course description

Pre-requisite, co-requisite, or enrollment restrictions

Outcomes/Assessment

Objectives/Evaluation

Rationale: Curriculum update to corresponding Culinary Arts programs based on consultant recommendations.

Proposed Start Semester: Fall 2018

Course Description: In this course, students are introduced to the classical food preparation of the cold food kitchen, presentation and design of platters and a center showpiece. Students will explore the history of cold food production and identify methods related to preparing food items served cold. Applying advanced culinary techniques, sanitation practices in preparing a variety of classical cold foods, and modernized presentation will be emphasized. The title of this course was previously Advanced Kitchen Operations: Garde Manger.

Course Credit Hours

Variable hours: No

Credits: 3

Lecture Hours: Instructor: 30 Student: 30

Lab: Instructor: 45 Student: 45

Clinical: Instructor: 0 Student: 0

Total Contact Hours: Instructor: 75 Student: 75

Repeatable for Credit: NO

Grading Methods: Letter Grades

Audit

Are lectures, labs, or clinicals offered as separate sections?: NO (same sections)

College-Level Reading and Writing

College-level Reading & Writing

College-Level Math

No Level Required

Requisites

Prerequisite

CUL 120 minimum grade "C"

and

Prerequisite

CUL 121 minimum grade "C"

General Education

Request Course Transfer

Proposed For:

Eastern Michigan University

Other : Cleary University

Student Learning Outcomes

1. Demonstrate preparation methods for a variety of cold foods.

Assessment 1

Assessment Tool: Lab performance

Assessment Date: Fall 2021

Assessment Cycle: Every Three Years

Course section(s)/other population: All

Number students to be assessed: All

How the assessment will be scored: Departmentally-developed rubric

Standard of success to be used for this assessment: 70% of students will score 70% or higher

Who will score and analyze the data: Departmental faculty

2. Explain the history of Garde Manger and the modernization of presentation and techniques used in cold food preparation.

Assessment 1

Assessment Tool: Exam

Assessment Date: Fall 2021

Assessment Cycle: Every Three Years

Course section(s)/other population: All

Number students to be assessed: All students

How the assessment will be scored: Departmentally-developed rubric

Standard of success to be used for this assessment: 70% of the students will score 70% or higher

Who will score and analyze the data: Departmental faculty

3. Plan and prepare foods with proper portion, temperature and attractive platter presentation attributes as they relate to Garde Manger.

Assessment 1

Assessment Tool: Practical exam

Assessment Date: Fall 2021

Assessment Cycle: Every Three Years

Course section(s)/other population: All

Number students to be assessed: All

How the assessment will be scored: Departmentally-developed rubric

Standard of success to be used for this assessment: 70% of the students will score 70% or

higher

Who will score and analyze the data: Departmental faculty

Course Objectives

1. Apply proper procedures in preventing food-borne illness.
2. Demonstrate proper safety techniques for knife skills, hand tools, and equipment operation used in Garde Manger.
3. Identify and apply each of the major cooking techniques with emphasis on safety and sanitation procedures.
4. Define and prepare a variety of hors d'oeuvres, appetizers, canapés, basic garnishes, and evaluate quality and presentation value.
5. Define, prepare and evaluate forcemeats and a variety of its various forms.
6. Define aspic gelee and demonstrate food presentation techniques using a variety of plates, platters, trays and decorative centerpieces.
7. Prepare and evaluate a variety of preserved foods.
8. Define, prepare, and evaluate brines, cures and marinades.
9. Define and evaluate a variety of cheeses and cheese categories.

New Resources for Course

Course Textbooks/Resources

Textbooks

Manuals

Periodicals

Software

Equipment/Facilities

Level III classroom

Other: Culinary Lab

<u>Reviewer</u>	<u>Action</u>	<u>Date</u>
Faculty Preparer: <i>Derek Anders Jr</i>	<i>Faculty Preparer</i>	<i>Jan 10, 2018</i>
Department Chair/Area Director: <i>Derek Anders Jr</i>	<i>Recommend Approval</i>	<i>Jan 10, 2018</i>
Dean: <i>Eva Samulski</i>	<i>Recommend Approval</i>	<i>Jan 16, 2018</i>
Curriculum Committee Chair: <i>David Wooten</i>	<i>Recommend Approval</i>	<i>Feb 05, 2018</i>
Assessment Committee Chair: <i>Michelle Garey</i>	<i>Recommend Approval</i>	<i>Feb 05, 2018</i>
Vice President for Instruction: <i>Kimberly Hurns</i>	<i>Approve</i>	<i>Feb 06, 2018</i>