

SOUTHEAST COMMUNITY COLLEGE
COURSE SYLLABUS
Community Services and Extended Learning
Revision Date: 08-22-22

[Syllabus Statements](#)

I. CATALOG DESCRIPTION

Course Number: FSĐT2228
Course Title: Garde Manger
Pre-requisite(s): FSĐT1040 and FSĐT2222

Catalog Description: Students will make cheese, sausage, smoked meats, forcemeats, galantines, terrines, pate and pate en croute, banquet platters.

Credit Hours: 2.0
Class Hours: 15
Lab Hours: 45
Total Contact Hours: 60

II. COURSE OBJECTIVES: *Course will:*

- A. Describe functions and preparation of the garde manger to include cold sauces and soups, salads and sandwiches, cured and smoked foods, and cheese making
- B. Identify presentation styles for banquet platters and grosse pieces
- C. Examine and identify sausages, terrines, pates, galantines and roulades
- D. Execute banquet platters

III. STUDENT LEARNING OUTCOMES AND GENERAL EDUCATION LEARNING OUTCOMES:

- A. Student Learning Outcomes: *Student will be able to:*
 - 1. Characterize and prepare force meats for sausage, galantines, terrines and roulades
 - 2. Make cheese
 - 3. Prepare flavored vinegars and oils
 - 4. Execute banquet platters
- B. General Education Learning Outcomes (GELOs)
 - 1. GELO #3: Critical Thinking & Problem Solving
Outcome 1: Evaluate the validity of arguments, alternatives, data, outcomes, and/or impacts of actions.

IV. CONTENT/TOPICAL OUTLINE (*course outline may provide more detailed information*)

- A. New Terminology / Introduction
- B. Make Cheese
- C. Flavored vinegars and oils
- D. Work with Smoker
- E. Make Sausages
- F. Terrines, Pates, Galantines / Confit
- G. Banquet platters
- H. Platter Gallantine and Vegetable / Competition Practice
- I. Platter Gallantine and Vegetables / Competition
- J. Display presentation / Awards

V. INSTRUCTIONAL MATERIALS

- A. Required Text(s): Culinary Institute of American, Garde Manger: The Art and Craft of the Cold Kitchen, 3rd Edition
- B. Other Resources:

1. Online websites/audiovisuals
2. Class presentations
3. Computer with internet access

VI. METHODS OF PRESENTATION/INSTRUCTION

- A. Methods of presentation typically include a combination of the following:
1. Lecture, Lab work
 2. Power Point, Handouts
 3. Videos
 4. Class Discussion/Presentations/Small Group Work

VII. METHODS OF EVALUATION

- A. Methods of evaluation typically include a combination of the following:
1. Lab Performance
 2. Quizzes
 3. Exams
 4. Platter project

B. SCC STANDARD GRADING SCALE POLICY:

A+	95-100	C+	75-79
A	90-94	C	70-74
B+	85-89	D+	65-69
B	80-84	D	60-64
		F	Below 60

VIII. SPECIFIC COURSE REQUIREMENTS:

- A. Successful completion of all exams, projects and additional assignments.
- B. A grade of 70% (C) or better needed in degree programs.