SOUTHEAST COMMUNITY COLLEGE
COURSE SYLLABUS
Community Services and Extended Learning
Revision Date: 08-18-25

I. CATALOG DESCRIPTION

Course Number: FSDT2228
Course Title Garde Manger
Pre-requisite(s): FSDT1041

Catalog Description: Students will make cheese, sausage, smoked meats, forcemeats, galantines, terrines, pate and pate en croute, and 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 4: 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.** Cheese
- **B.** Flavored vinegars and oils
- **C.** Smoking techniques
- **D.** Sausages
- **E.** Terrines, Pates, Galantines, Confit
- **F.** Banquet platters
- **G.** Display presentation

V. INSTRUCTIONAL MATERIALS

- **A.** Required Text(s): Culinary Institute of American, Garde Manger: The Art and Craft of the Cold Kitchen, Current Edition, Wiley.
- **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

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. A grade of 70% (C) or better needed in degree program courses.