

## Introduction to Garde Manger

<b>Course Title</b>	Introduction to Garde Manger				
<b>Course Code</b>	TCUA-104				
<b>Course Type</b>	This course serves as both Elective and Requirement, according to the program.				
	Culinary Diploma/Higher Diploma		Requirement		
	All Programs		General Elective		
<b>Level</b>	Diploma (Short Cycle)				
<b>Year / Semester</b>	Year 1, A' Semester				
<b>Teacher's Name</b>	Dimitris Kouklos				
<b>ECTS</b>	5	<b>Lectures / week</b>		<b>Laboratories / week</b>	4
<b>Course Purpose and Objectives</b>	The course will provide students a basic understanding, through theory and demonstration, of cold food preparation and cold food display techniques. Students will develop a basic understanding of the concept and study of salads, salad dressings, cold sauces, pickling, curing, smoking, sandwiches, hors d' oeuvres; finger food, canapés and other related subjects. Students will be able to explain the significance of the use of garnishes in food presentation, to create fruit and vegetable displays.				
<b>Learning Outcomes</b>	<p>Upon completion of this course students will be able to:</p> <ol style="list-style-type: none"> <li>1. Gain basic knowledge of garde manger cold preparations</li> <li>2. Prepare different kinds of salads, dressings and cold sauces</li> <li>3. Learn basic pickling, curing, and smoking techniques</li> <li>4. Prepare finger food &amp; canapés</li> <li>5. Demonstrate knowledge of buffet presentation techniques</li> <li>6. Produce a satisfactory show plate presentation.</li> <li>7. Improve professionalism including teamwork, organizational skills.</li> <li>8. Obtain decision making skills, work habits, work speed, sanitary habits, and proper personal appearance.</li> </ol>				
<b>Prerequisites</b>	TCUA – 100 Introduction to Gastronomy & Culinary Theory			<b>Required</b>	

<b>Course Content</b>	<ol style="list-style-type: none"> <li>1. Defining the garde manger</li> <li>2. Prepare traditional garde manger foods (hors d' oeuvres, canapés, appetizers, salads)</li> <li>3. Cold sauces, marinades and dressings.</li> <li>4. Savoury pastries</li> <li>5. Cheese and eggs.</li> <li>6. Pickling, curing, and smoking techniques</li> <li>7. Sandwiches</li> <li>8. Cold &amp; Warm Salads</li> <li>9. Prepare display vegetable platters</li> </ol>								
<b>Teaching Methodology</b>	The course is delivered through lectures, demonstrations and kitchen practice.								
<b>Mode of delivery</b>	Face to face.								
<b>Bibliography</b>	<p><b>Required</b></p> <ol style="list-style-type: none"> <li>1. The Culinary Institute of America, Garde Manger: The Art and Craft of the Cold Kitchen, 3rd ed., John Wiley &amp; Son, 2008.</li> </ol> <p><b>Recommended</b></p> <ol style="list-style-type: none"> <li>1. Foskett, D., Campbell, J., Ceserani V., Paskins P., Practical Cookery: Foundation Student Book Level 1, Hodder education, 2009.</li> <li>2. Ceserani, Victor, Foskett David, Campbell John, Practical Cookery, 11th ed., Oxford University Press, 2008.</li> <li>3. Labensky S. and Hause A., On-cooking, 4th ed., Upper Saddle River, New Jersey, 2006.</li> <li>4. Kinton, R., Ceserani, V., The Theory of Catering, 11th ed., Trans-Atlantic Publications, 2007.</li> </ol>								
<b>Assessment</b>	<p>The following assessment methods are employed to assess this course:</p> <table border="1" style="margin-left: auto; margin-right: auto;"> <tr> <td style="text-align: center;">30 – 50 %</td> <td style="text-align: center;">Final Exam</td> </tr> <tr> <td style="text-align: center;">20 – 40 %</td> <td style="text-align: center;">Mid –Term / Tests / Quizzes</td> </tr> <tr> <td style="text-align: center;">10 – 30 %</td> <td style="text-align: center;">Assignments / Projects</td> </tr> <tr> <td style="text-align: center;">0 – 10 %</td> <td style="text-align: center;">Class Attendance &amp; Participation</td> </tr> </table>	30 – 50 %	Final Exam	20 – 40 %	Mid –Term / Tests / Quizzes	10 – 30 %	Assignments / Projects	0 – 10 %	Class Attendance & Participation
30 – 50 %	Final Exam								
20 – 40 %	Mid –Term / Tests / Quizzes								
10 – 30 %	Assignments / Projects								
0 – 10 %	Class Attendance & Participation								
<b>Language</b>	English								