

Course Title	Introduction to Garde Manger			
Course Code	TCUA-104			
Course Type	This course serves as both Elective and Requirement, according to the program.			
	Culinary Diploma/Higher Diploma		Requirement	
	All Programs		General Elective	
Level	Diploma (Short Cycle)			
Year / Semester	Year 1, A' Semester			
Teacher's Name	Dimitris Kouklos			
ECTS	5	Lectures / week		Laboratories / week 4
Course Purpose and Objectives	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.			
Learning Outcomes	<p>Upon completion of this course students will be able to:</p> <ol style="list-style-type: none"> 1. Gain basic knowledge of garde manger cold preparations 2. Prepare different kinds of salads, dressings and cold sauces 3. Learn basic pickling, curing, and smoking techniques 4. Prepare finger food & canapés 5. Demonstrate knowledge of buffet presentation techniques 6. Produce a satisfactory show plate presentation. 7. Improve professionalism including teamwork, organizational skills. 8. Obtain decision making skills, work habits, work speed, sanitary habits, and proper personal appearance. 			
Prerequisites	TCUA – 100 Introduction to Gastronomy & Culinary Theory		Required	
Course Content	<ol style="list-style-type: none"> 1. Defining the garde manger 2. Prepare traditional garde manger foods (hors d' oeuvres, canapés, appetizers, salads) 			

	<ol style="list-style-type: none"> 3. Cold sauces, marinades and dressings. 4. Savoury pastries 5. Cheese and eggs. 6. Pickling, curing, and smoking techniques 7. Sandwiches 8. Cold & Warm Salads 9. Prepare display vegetable platters 								
Teaching Methodology	The course is delivered through lectures, demonstrations and kitchen practice.								
Mode of delivery	Face to face.								
Bibliography	Required								
	<ol style="list-style-type: none"> 1. The Culinary Institute of America, Garde Manger: The Art and Craft of the Cold Kitchen, 3rd ed., John Wiley & Son, 2008. 								
	Recommended								
	<ol style="list-style-type: none"> 1. Foskett, D., Campbell, J., Ceserani V., Paskins P., Practical Cookery: Foundation Student Book Level 1, Hodder education, 2009. 2. Ceserani, Victor, Foskett David, Campbell John, Practical Cookery, 11th ed., Oxford University Press, 2008. 3. Labensky S. and Hause A., On-cooking, 4th ed., Upper Saddle River, New Jersey, 2006. 4. Kinton, R., Ceserani, V., The Theory of Catering, 11th ed., Trans-Atlantic Publications, 2007. 								
Assessment	<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 & 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								
Language	English								