

Course Title	Garde Manger								
Course Code	TCUA-104								
Course Type	This course serves as both Elective and Requirement, according to the program. <div><table><tr><td>Culinary Diploma</td><td>Requirement</td></tr><tr><td>All Programs</td><td>General Elective</td></tr></table></div>					Culinary Diploma	Requirement	All Programs	General Elective
Culinary Diploma	Requirement								
All Programs	General Elective								
Level	Diploma (Short Cycle)								
Year / Semester	Year 1, A' Semester								
Teacher's Name	Dimitris Kashouris								
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	Upon completion of this course students will be able to: <div><ol style="list-style-type: none">1. Gain basic knowledge of garde manger cold preparations2. Prepare different kinds of salads, dressings and cold sauces3. Learn basic pickling, curing, and smoking techniques4. Prepare finger food & canapés5. Demonstrate knowledge of buffet presentation techniques6. 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.</div>								
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) 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	<p>Required</p> <ol style="list-style-type: none"> 1. Practical Cookery, 14th ed. John Campbell, David Foskett, 2019. <p>Recommended</p> <ol style="list-style-type: none"> 1. On Cooking: A Textbook of Culinary Fundamentals (6th Edition), 2018. 2. Professional Cooking, 9th Edition, Wayne Gisslen, 2019. 3. The Culinary Institute of America, Garde Manger: The Art and Craft of the Cold Kitchen, 4th ed., John Wiley & Son, 2012. 								
Assessment	<p>The following assessment methods are employed to assess this course:</p> <table border="1"> <tbody> <tr> <td>30 – 50 %</td><td>Final Exam</td></tr> <tr> <td>20 – 40 %</td><td>Mid –Term / Tests / Quizzes</td></tr> <tr> <td>10 – 30 %</td><td>Assignments / Projects</td></tr> <tr> <td>0 – 10 %</td><td>Class Attendance & Participation</td></tr> </tbody> </table>	30 – 50 %	Final Exam	20 – 40 %	Mid –Term / Tests / Quizzes	10 – 30 %	Assignments / Projects	0 – 10 %	Class Attendance & Participation
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Language	English								



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CYPRUS AGENCY OF QUALITY ASSURANCE AND ACCREDITATION IN HIGHER EDUCATION

