

SOUTH SEATTLE COMMUNITY COLLEGE
Technical Education Division

COURSE OUTLINE

Origination: Stephen Sparks – October 2009

DEPARTMENT: Hospitality and Service Occupations

CURRICULUM: Culinary Arts

COURSE TITLE: Theory 3 - Garde Manger/Advanced Cold Food

COURSE NUMBER: FSD 180

TYPE OF COURSE: Vocational Theory

COURSE LENGTH: 1 quarter

CREDIT HOURS: 5

LECTURE HOURS: 55

LAB HOURS: 0

CLASS SIZE: 24

PREREQUISITES: Enrollment in the Culinary Arts Program and Successful Completion of FSD 170 with a 2.0 or higher; or Instructor Permission

COURSE DESCRIPTION:

This class will expose the student, through theory, to the concepts of cold food preparation. The concept and study of cold sauces, Pickling, Smoking, Hors d'oeuvres; finger food, canapés and other related subjects. Course content will include the study of the art of garde manger; forcemeats, use of gelatin and aspic, pâtés, terrines, galantines, and mousse. Elements of charcuterie will be studied; sausage making and the curing of meats.

STUDENT LEARNING OUTCOMES ADDRESSED:

1. Personal Responsibility - Demonstrate the ability to on time daily, responsible assignments; be motivated in learning new and traditional aspects of the culinary arts.
2. Human Relations - Work in groups effectively. Recognize the diversity of cultural influences and values of peers.
3. Critical Thinking and Problem Solving - This course requires students to critically analyze basic mathematic functions and basic techniques of cooking based upon Classical Teachings.
4. Information Literacy - Access and evaluate information from a variety of resources, including research in the library, various website searches, reading textbooks, and from peer discussion.
5. Communication - Read and listen actively to learn and communicate. Speak and write effectively for personal, academic, and career purposes.
6. Technology - Select and apply appropriate technology tools for personal, academic, and career tasks. Students should show proficiency in basic computer skills.

GENERAL COURSE OBJECTIVES:

1. Identify components in charcutiere and garde manger.
2. Explain the application of chaud froid and aspic in cold food production.
3. Explain the theory and application of cold sauces.
4. Explain the theory and application in the making of forcemeats.
5. Explain the theory and application in the production of pates, terrines, galantines, mousses, sausages, cured meats and other Garde Manger/Charcutiere products.
6. Explain the theory and application of the productions of Hors d'oeuvres and Canapés.

TOPICAL OUTLINE:**APPROX. HOURS**

I.	ID, Theory and Application of Charcuterie	20
II.	ID, Theory and Application of Garden Manger	20
III.	Theory and Application of Production	<u>15</u>

Total 55

ORIGINATED BY: Stephen Sparks
DATE: October, 2009