

Course Abstract

If you need accommodations due to a disability, contact Disability Services in Edison Hall Room 100, 732.906.2546.

To foster a productive learning environment, the College requires that all students adhere to the Code of Student Conduct which is published in the college catalog and website.

Course ID and Name: HCD 130 – Garde Manger

Department:

Chairperson or Course Coordinator: Dr. Mary-Pat Maciolek

Office Location: College Center 185

E-mail Address: mmaciolek@middlesexcc.edu

Telephone: 732-906-2538

Prerequisites: HCD 102

Co-requisites: none

Course Description: The art of cold food production: food decorating and styling techniques are presented. Classical food specialties such as sculptures, aspics, pates, chaudfroids, terrines, galantines, and sauces are prepared.

General Education Status:

Credits: 3.0

Lecture Hours: 1.0

Lab Hours: 5.0

Learning Outcomes:

Upon successful completion of the course, students will be able to

1. apply advanced culinary skills in the art of hot and cold buffet presentations.
2. demonstrate skills in using Garde Manger tools, ingredients, and presentation techniques.
3. create professional platters which reflect modern Garde Manger skills for culinary competition.

Course Content Areas:

The application of advanced culinary skills in the preparation and presentation of cold foods prepared in a garde manger department; one-hour lecture and four-hour food preparation lab.