# MOHAWK VALLEY COMMUNITY COLLEGE UTICA AND ROME, NEW YORK

**Course Name: FS154 Garde Manger**

**Course Credit Hours: C - 1, P - 4, ILS - 0 CR - 3**

**Course Prerequisites/Corequisites: Prerequisite - FS103 Culinary Fundamentals 1**

### Catalog Description

The basics of garde manger production are learned through preparation of appetizers, condiments, and hors d'oeuvres. This course presents the basic principles of garde manger for hotel, restaurant, and catering establishments. Topics covered include charcuterie, hors d'oeuvre, canapes, egg cookery, salad, and cheese production.

1. ***Student Learning Outcomes:***
   * Discuss the major functions of a cold kitchen and its relation to the main or other kitchens.
   * Work in a professional manner while developing professional skills and safe work habits.
   * Prepare a variety of egg dishes
   * Utilize the basic cooking and food preparation techniques learned in other classes.
   * Recognize and utilize techniques commonly used in food displays.
   * Prepare a variety of cold dishes commonly prepared in Garde manger departments.
   * Demonstrate garde manger preparation, cooking, and presentation techniques.
   * Plan the effective use of time in the kitchen and follow a production schedule

### Major Topics:

### Eggs and cheese

### Canapes and Appetizers

### Cheese and Dairy Products

### Sandwiches

### Cold Soups

### Salads

### Dressing, Dips and Sauces

### Preservation Methods

### Basic Charcuterie

### Buffets

### Catering

### Decorating Work

Rev 3.6.23