Kapiolani Community College/University of Hawaii  
Culinary Arts Program  
Syllabus

CULN 240 GARDE MANGER

<table>
<thead>
<tr>
<th>Course Number/Code</th>
<th>Course Title</th>
<th>Credits</th>
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<tbody>
<tr>
<td>CULN 240</td>
<td>Garde Manger</td>
<td>5</td>
</tr>
<tr>
<td>Section 31094</td>
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<table>
<thead>
<tr>
<th>Lecture/Lab</th>
<th>Session/Year</th>
<th>Class Location</th>
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<tbody>
<tr>
<td>28 hours a week</td>
<td>FALL 2012</td>
<td>O`helo 106</td>
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<table>
<thead>
<tr>
<th>Class Time</th>
<th>Pre-reqs/Co-reqs</th>
<th>Comments</th>
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<tbody>
<tr>
<td>8:00a-1:50p</td>
<td>CC, CA or Instructor’s Consent; no Co-reqs</td>
<td>Make-up for missed time is student’s responsibility.</td>
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<td>8:00a-12(Mon)</td>
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<table>
<thead>
<tr>
<th>Instructor’s Name</th>
<th>Office Location</th>
<th>Office Hours/extra help</th>
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<tbody>
<tr>
<td>Richard Spear</td>
<td>O`helo 105</td>
<td>By Appointment</td>
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<thead>
<tr>
<th>Phone</th>
<th>E-mail</th>
<th>Mail Box Location</th>
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</thead>
<tbody>
<tr>
<td>371-7545(cell)</td>
<td><a href="mailto:rpspearhhi@gmail.com">rpspearhhi@gmail.com</a></td>
<td>O`helo 102</td>
</tr>
<tr>
<td>734-9481(office)</td>
<td><a href="mailto:rpspear@hawaii.edu">rpspear@hawaii.edu</a></td>
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COURSE DESCRIPTION
A study of basic Garde Manger principles with emphasis on the development of skills in the preparation of vinaigrettes, cold sauces, basic and composed salads, sandwiches, hors d’oeuvres and appetizers. We will learn how to preserve foods by curing, drying, smoking, confit etc. and create specialty items such as aspics, chaud froids, forcemeats (sausages, pates, terrines, galantines, mousselines) and other charcuterie products. We will also study cheese and how to present it, along with our created forcemeats, etc. arranging, spacing, and fanning of individual plates and platters. The course will also introduce students to ice carving / sculpturing and fruit / vegetable carving as related to buffet presentations and platters.

EXPECTATIONS: We learn culinary arts through our senses: seeing, hearing, touching, smelling, and tasting. The most important training sense is seeing, but when giving instructions, as many as the five senses as possible should be used to relay the message. Instructions involve showing things as often as possible. For example methods are explain in lectures (learning,), skills are demonstrated (seeing), what the texture should be is determined (touching), and finally the product sampled (tasting). This course involves “Passive” and “Active” instruction. Passive = Telling: The use of words and explanation. Showing: Chef instructor’s demonstration. Illustrating: Visual material (videos, transparencies, and technology). Active: Question/Answer: During lab and lecture sessions. Participation: Involvement of students by doing. Discussion: Students interact through verbal communication. Practical Exercises:students practice techniques(a successful factor for learning culinary arts, simply put, therefore is attendance)!
ASSISTANCE: “If you are a student with a documented disability and have not voluntarily disclosed the nature of your disability and the support you need, you are invited to contact the Disability Support Services Office, Ilima 103, 734-9552, or email kapdss@hawaii.edu for assistance.”

COURSE GOALS
Develop student fundamentals and basic skills in the art of professional Garde Manger. Focusing on detailed preparation, presentation, and platter display of cold foods through various applications either used on ala carte menus, buffets, receptions and special functions. To create awareness regarding modern industry trends, concern for nutrition, and the significance of food safety and sanitation. To foster student experience in the preparation of diverse ethnic and cultural cold foods relative to today’s rising interest and demand for a variety of global flavors.

COURSE OBJECTIVES/COMPETENCIES (Upon Successful completion of CULN 240, the student should be able to):

- Understand the typical responsibilities/organization of a garde manger station.  
- Define terms that are used in Garde manger. 
- Identify culinary concepts or reception foods, ala carte appetizers, and buffet arrangements. 
- Demonstrate proficiency in the use of hand tools used in Garde manger: Chef, french, paring, fruit/vegetable carving knives; and understand sculpturing tools for ice carvings. 
- Demonstrate the use of recipes in planning and preparing items for a buffet. 
- Identify and prepare salads, salad dressings, marinades, cold sauces, cheese displays, garnishing and condiments. 
- Demonstrate skills in preservation (curing, smoking etc.), charcuterie (preparing forcemeats i.e. galantines, terrines, pates etc.) and other food items with their appropriate presentation and condiments. 
- Demonstrate skills and knowledge in the preparation of aspic, cold savory mousses, chaud froid, canapés, hot and cold appetizers and hors d’oeuvres. 
- Demonstrate skills in creating artistic displays such as vegetable and fruit carving, ice carving/sculptures.


TEXTBOOK References: Charcuterie 1st Edition, Rhulman, M. and Polcyn, B.  
W.W. Norton & Co., Ltd 2005  
METHODS OF INSTRUCTION: Lectures, demonstration, laboratory assignments, independent and team work. (possible field trips, guest speakers/Chefs).

SMALL TOOLS AND EQUIPMENT
**REQUIRED:** Chef, French and Paring Knives, pastry bag and basic tips, sandwich spreader, metal spatula, rubber scrapers, whisk, peeler, thermometer and notebook.
**OPTIONAL:** Fruit and vegetable carving set, sculpturing tools, ice carving tools, culinary set of assorted cut outs.

PROFESSIONALISM, SANITATION AND HYGIENCE
Adhere to the standards of professionalism, Student Conduct, Dress Code and Sanitation and Hygiene standards. Review the program’s handbook at your convenience.

LEARNING TIPS AND RECOMMENDATIONS
Read the required accompanying text for the course and chapters in order to be prepared for class. Follow the course schedule. If you need write recipes to be used in lab on index cards accurately for easy reference. Always take notes and ask questions.

HOMEWORK AND ASSIGNMENTS
Homework may be assigned at the chef instructor’s discretion.

METHOD OF EVALUATION
Laboratory Performance and Attendance- (using competency based evaluation form) 52%
Practicals/Exam, quizzes, other- 48% /Total =100%
(The letter grade award will be based on the following percentages: A=90-100%, B=80-89%, C=70-79%, D=60-69%, F=00-59%).

GRADING: Laboratory skills, performance, teamwork- 400
Attendance- 120
Total Points Lab & Attendance- 520 (52%)
Quizzes (4@ 25 points each)- 100
Practical Exam(2 @ 100 pt. ea.)- 200
Vinaigrette/Emulsion Sauce Practical- 30
Final Exam- 150
Total Points Quizzes & Exams 480 (48%) Total Score =1000 (100%)

There will be no make-up points for quizzes and assignments missed or not turned in; however for missed classes, Extra credit is offered.

**EXTRA CREDIT/See Chef:** Log a daily journal in outline/note form of what was covered and missed in class that day from the Garde Manger text book or… Write/Critique a Restaurant/ Dish review as it pertains to Garde Manger.

*It is the Students responsibility to get Chefs permission and instruction, to turn in make up work prompt and to communicate any problems on what is being made up.* Other make up/extra credit will be offered as culinary related opportunities arise and develop on campus. *The instructor reserves the right to make necessary and reasonable adjustments to the evaluation policy.*
**Student Agreements:** 1. I agree with the standards in this course and that I will be responsible for monitoring my own learning.
2. I agree that the class will focus on practice and not solely on lecture.
3. I agree that on a typical class day that I will be working in a small group and that I will be responsible to take an active part in advancing the assigned work for the group.
4. I agree to notify my chef instructor prior to the starting of class if and when I am not able to attend classes and will inform Chef Richard Spear for the reason of my absence. The number to call is **371-7545**.
5. I agree that I will be held regularly responsible for assessing my own work using criteria and standards discussed in class.
6. I agree that if at any time in the module I feel unsure about my “grade”, I may request an assessment from the chef instructor.
7. I agree to provide a written essay if requested to do so for extra credit.
8. I agree not to leave class without permission from the chef instructor and not until all of the daily assignments, which I have read as listed, have been completed; and that I will not use job, another class to attend, or repetitive invalid and undocumented reasons regardless of the time as an excuse to reneg from all compulsory responsibilities of classroom and lab assignments.
9. I agree that a field trip, when scheduled, is considered as a regular class day, and requires attendance; and that submitting an essay will be part of the assignment.
10. I agree to communicate and solicit the help and assistance from the chef instructor at anytime I do not understand or have difficulty with the topic or task at hand and will not hold the chef instructor responsible in my failure to do so.
11. I agree that a final exam is included in the course.
12. I agree that the learning responsibilities of the course requires consistent classroom attendance, active participation in classroom discussions, laboratory assignments, performing culinary skills and supervisory skills (i.e. Sous chef) by learning how to delegate. **To perform other culinary essential tasks such as washing pots, pans, kitchenware, emptying and re-lining trash receptacles sweeping and scrubbing floors, cleaning my work station which I am responsible for, including the receiving and the storage of goods, inventory for goods and any other duties related to the kitchen.**
13. I agree that the class will not be graded on a curve and that I understand that it is theoretically possible for the whole class to get A or an F.
14. I understand that the basis for my final grade is as follows: Laboratory Performance and Attendance=52%(competency based evaluation) Exam, quizzes and assignments=48%. Total=100%. I agree and understand that being absent from class will result in 0pt.s (of 3) for Att. credit, and 0 pt.s (of 10) for Lab for the day, continuous absences affect my final grade severely. Also, **I agree to show up and participate in the final clean up of the laboratory (or lose 1 grade).**
15. I agree not to wander off from class or leave the class without permission from the chef instructor and understand that my failure to comply with these policies may result in a disciplinary action against me.
16. I agree to comply with the uniform and dress code daily including the standards of food safety, sanitation and personal hygiene policies as specified by the Culinary Institute of the Pacific at Kapiolani Community College Student Handbook.

-Name: Print, sign and Date (this page turned in to Chef).
PRACTICAL EXAMS: Grading will be as follows:
Instructor: Richard Spear

1\textsuperscript{st} Practical. (Week 3-4).
Apply all knowledge gained to create…

1. \textbf{a Recipe with amounts and procedure} of either a \textbf{Composed Individual Salad} (single serve/ plated); or an \textbf{Appetizer} or \textbf{Combination plate} (single serving or shared for 2); or an \textbf{Hors d’oeuvre} or \textbf{Amuse Bouche Platter} (for apx.12).

2. Then \textbf{Create Mise en place} and \textbf{Plate} using your recipe amounts and methods.

1\textsuperscript{ST} Practical:

Student: __________________________ Date: ________

Name of Plated Dish, Passed Items or Platter: ________________________________.

<table>
<thead>
<tr>
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<tr>
<td>Mise en Place (ready? Planned out?)</td>
<td>/25</td>
</tr>
<tr>
<td>Composed Presentation, Balance, Size, Creativity</td>
<td>/30</td>
</tr>
<tr>
<td>Taste/Flavors, Texture, Quality, Contrasting Values</td>
<td>/35</td>
</tr>
<tr>
<td>Time Factor</td>
<td>/10</td>
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<tr>
<td>Sub-Total</td>
<td>/100</td>
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Critique:
2nd Practical (last week/8)

1. Individually Prepare a Vinaigrette / Emulsified dressing ½ to 1 cup.

2. Individually/or as a Team (Chef will decide) Prepare, compose and plate a

   Cold Presentation Plate / Platter for a 2 to 10 persons (Chef may adjust desired size).
   - Plated and garnished using coating consistency aspic on sliced Charcuterie items and coating plate/platter if desired.
   - Should be in a combination with sliced Cheese, Hors D’ouevres, Condiments, Garni carved fruit/veg. or Salads etc.
   - Should be artistic and properly laid out with even layering, fanning, spacing etc. and height/ focal point if needed.

Names of Individual/Group

Vinaigrette: ___________________ Score(out of 30) ____________________________.

Name of Platter

Presentation Plate/Platter

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<tbody>
<tr>
<td>Mise en Place. Organization. Ready, planned out?</td>
<td>______/25</td>
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<tr>
<td>Composed Presentation, Balance, Size, Creativity</td>
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<td>Taste/Flavors, Texture, Quality, Contrasting Values</td>
<td>______/35</td>
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<tr>
<td>Time Factor/Efficiency</td>
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Sub-Total ______/100

Critique: