



## Syllabus

### CUL 205 Garde Manger Lab

#### General Information

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**Date** February 23rd, 2021

**Author** Jamie Rotter

**Department** Business

**Course Prefix** CUL

**Course Number** 205

**Course Title** Garde Manger Lab

#### Course Information

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**Catalog Description** This course is the practical application of Advanced Culinary Applications. This course teaches garde manger techniques as well as exploring the discipline of charcuterie. Students will learn more advanced food preparations as well as the basics of preserving foods for later use. Students will also learn to make complex plated dessert offerings. Significant emphasis will be placed on local food sourcing and executing tasting menu that feature and highlight local offerings.

**Credit Hours** 1

**Lecture Contact Hours** 0

**Lab Contact Hours** 4

**Other Contact Hours** 0

**Grading Scheme** Letter

#### Prerequisites

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CUL 105

#### Co-requisites

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CUL 200

#### First Year Experience/Capstone Designation

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**This course DOES NOT satisfy the outcomes applicable for status as a FYE or Capstone.**

## **SUNY General Education**

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**This course is designated as satisfying a requirement in the following SUNY Gen Ed categories**

None

## **FLCC Values**

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**Institutional Learning Outcomes Addressed by the Course**

None

## **Course Learning Outcomes**

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### **Course Learning Outcomes**

1. Author and execute recipes to produce high quality garde manger and charcuterie products.
2. Author and execute recipes to produce a high quality composed dessert course.
3. Utilize plating and presentation techniques to improve customers' sense of value.
4. Present a successful objective critique of colleagues' work.

## **Outline of Topics Covered**

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I. Cheese and salt exercise making macaroni and cheese from different cheeses in different families to allow for flavor comparison as well as tasting six different salts including Himalayan pink, Grey Fleur du Sel, kosher salt, Black Hawaiian salt, iodized table salt, and flaked smoked salt.

### II. Pickles

- Pickled green beans, beets, zucchini, chile peppers, red onions, sauerkraut and rottkraut, cucumbers, green tomatoes, pearl onions, and cornichons.

### III. Smoking and Curing

- Noix du jambon, pastrami, tasso ham, English bacon, pancetta, prosciutto, corned beef, gravalax, smoked salmon, and carpaccio.

### IV. Sausages

- Italian, Austrian bratwurst, andouille, Jamaican jerk, Forest mushroom, Greek, garlic wurst, Thai Curry, Normandy duck, salmon with lobster sausage, fresh herb, maple date breakfast.

V. Roulades and Salads

- Production of a ballotine or dodine, creating a salad course from mystery basket ingredients with a complementary emulsified vinaigrette.

VI. Hors d' Oeuvres

- Gazpacho shooters, Waldorf cups, seviche, curry chicken crostinis, sweet potato quesadillas, shrimp salad cucumber cups, Thai curry sausage crostinis, roasted fingerling potatoes with truffle aioli, panko fried shrimp with chili aioli.

VII. Confections

- Candied fruit, rind, and zest, pumpkinseed brittle, and assorted truffles, chocolate bark and filigrees.

VIII. Composed dessert exercise #1- convenience foods mystery basket

IX. Specialty Cakes

- Genoise layer production

X. Cookies and Crisps

- Shaped tuiles, madeleines, sugar cookies, short dough.

XI. Custards and Creams

- Assorted mousses, chiffons, ice creams, and sorbets.

XII. Compotes and Sauces

- Gastriques, coulis, fruit compotes and caramel.

XIII. Practical exercise: composed dessert production using scratch made components.

## Program Affiliation

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**This course is required as a core program course in the following program(s)**  
AAS Culinary Arts