



## CUL 112: Garde Manger and Banquets

This course introduces students to Garde Manger where they learn the art of presenting food in a decorative manner. Techniques focus on charcuterie, appetizers, canapé, and hot and cold food preparations. Students apply these skills to learn how to set up, prepare, execute and serve culinary banquets and functions. Participation in culinary functions is required. Prerequisites: CUL 100, CUL 111. Two lecture hours and eight laboratory hours per week. Instructional Support Fee applies.

### Course Student Learning Outcomes

1. Demonstrate the preparation of forcemeats
2. Apply the methods for brining, curing, and smoking meats and fish.
3. Execute a variety of cold foods for buffet service.
4. Execute a variety of appetizers and hors d'oeuvres appropriate for banquets and functions
5. Execute the basic principles of buffet presentation.

**Credits:** 4

**Program:** Culinary Arts