



CUL 211: Advanced Culinary Techniques I

This course encompasses a wide variety of high-level practical preparation skills in the areas of Garde Manger, Classical French Cuisine, and Cuisine of the Americas. The section on Garde Manger builds on the basic essential skills and applies them at an advanced level to the art of presenting food in a decorative manner. The course also includes various components of the garde manger's skills, including cheese and sausage making, appetizers and canapé preparation, decorative vegetable carving and food smoking, pâtés, galantines, and cold food presentation. The class lessons in the Classical French Cuisine segment reflect the very foundations of formal cuisine, studying and preparing the recipes of Escoffier, Carême, and other early masters. The Cuisine of the Americas' section covers the cooking of North and South America, focusing on the important culinary regions in each area. Prerequisite: CUL 112 with a grade of C- or better, a "Pass" grade in the Practical Exam and satisfactory progress in the student's personal portfolio, or permission of the program director. Three class hours and twelve lab hours per week. Instruction Support Fee applies.

Course Student Learning Outcomes

A. Regional American Cuisine:

1. Demonstrate an academic knowledge of the various regions and the uses of a variety of ingredients (indigenous and assimilated and commonly used raw and prepared) in this country and the states which make up those regions.
2. Demonstrate the ability to prepare and present American regional dishes.
3. Demonstrate the ability to exchange the regional ingredients with similar ingredients from other regions without changing the integrity of the dish.
4. Demonstrate an academic knowledge of the terms, phrases and cooking procedures to replicate the dishes from the regions.
5. Demonstrate an academic knowledge of the evolution of the recipes and dishes in the various regions from their roots to modern day applications.

B. Garde Manger:

1. Demonstrate an understanding of and the ability to plan and execute basic principles of buffet presentation.
2. Demonstrate the ability to prepare a variety of forcemeats and use them to prepare sausages, pates, terrines, galantines and roulades.
3. Demonstrate the ability to use proper methods for brining, curing and smoking meats and fish.
4. Demonstrate the ability to prepare a variety of salads, cold sauces, condiments and pickles appropriate for buffet service.
5. Demonstrate the preparation of a variety of appetizers and hors d'oeuvres.

C. Classical French Cuisine:

1. Demonstrate an academic knowledge of the various individuals involved in Classical Cuisine such as Caesar Ritz and Auguste Escoffier and the evolution of Classical Cuisine from earlier cuisine into modern cuisine.
2. Demonstrate knowledge of the ingredients, applicable cooking methods and procedures and meal service of classical cuisine.
3. Demonstrate the ability to convert classical recipes into modern recipes using modern procedures and ingredients.



Credits: 6

Program: Culinary Arts