

FLORIDA STATE COLLEGE AT JACKSONVILLE

COLLEGE CREDIT COURSE OUTLINE

COURSE NUMBER:	FSS 1248
COURSE TITLE:	<i>Garde-Manger</i>
PREREQUISITE(S):	FSS 1221
COREQUISITE(S):	None
CREDIT HOURS:	3
CONTACT HOURS/WEEK:	8
CONTACT HOUR BREAKDOWN:	
Lecture/Discussion:	2
Laboratory:	6
Other _____:	
FACULTY WORKLOAD POINTS:	6.2
STANDARDIZED CLASS SIZE ALLOCATION:	20 Lecture/12 Lab
CATALOG COURSE DESCRIPTION:	
<p>Students will acquire the technique and demonstrate skills in the presentation of gourmet hot and cold food. Students will work with mousse, pate, terrines; with tallow, ice sculpture, and other decorative mediums. Students will design fine entree and platter presentation.</p>	
SUGGESTED TEXT(S):	<u><i>Garde Manger, Culinary Institute of America</i></u> , Latest Edition
IMPLEMENTATION DATE:	November 14, 1987
REVIEW OR MODIFICATION DATE:	Fall Term, 1996 (971) Fall Term, 2002 (20031) Fall Term, 2003 (20041) Fall Term, 2008 (20091) - Outline Review 2007

COURSE TOPICS	CONTACT HOURS <u>PER TOPIC</u>
I. Buffet Presentation	12
II. Aspics	12
III. Appetizers/Hors D'oeuvres	12
IV. Pates, Galantines, Mousse	12
V. Food Decoration	12
VI. Cold Food Presentation	12
VII. Ice Carving	12
VIII. Tallow Salt Dough Sculpture	12
IX. Decorative Centerpiece	12
X. Hot/Food Completion	12

PROGRAM TITLE: Culinary Management

COURSE TITLE: Garde Manger

CIP NUMBER: 0620.040100

LIST PERFORMANCE STANDARD ADDRESSED:

NUMBERS(S): TITLES(S):

06.0 DEMONSTRATE EFFECTIVE PURCHASING AND COST CONTROL -- The student will be able to:

06.02 Weights and Measures

06.02.01 Identify standard volume, liquid and weight as they apply to commercial food operations.

06.02.02 Convert accurately between standard units of measure as applicable to commercial food operations.

06.02.03 Convert recipes for both a greater and lesser number of portions.

07.0 PREPARE, DIRECT AND MANAGE THE PRODUCTION OF SALADS -- The student will be able to:

07.04 Garnish and present salads.

10.0 PREPARE, DIRECT AND MANAGE THE PRODUCTION OF FRUITS AND VEGETABLES - The student will be able to:

10.04 Garnish and present fruits and vegetables.

11.0 PREPARE, DIRECT AND MANAGE THE PRODUCTION OF MEATS, POULTRY AND SEAFOOD -- The student will be able to:

11.01 Identify and select meats.

11.01.01 Identify meat characteristic, proper cooking and done temperatures, traditional side dishes and condiments, possible parasites, and potential micro-organism growth.

11.01.02 Prepare meats with given recipes.

11.01.03 Hold meats for serving.

11.01.04 Garnish and present meats.

11.01.05 Store reusable portions.

11.01.06 Utilize principles of inventory control, cost control, portion control, management, human relations, and training skills.

