Garde Manger Syllabus Spring 2018
El Centro College

Instructor Information
Instructor: Chef Jim Knifong, CEC
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Office Hours: As posted.

Course Information
Course Title: Garde Manger
Course & Section Number: CHEF 1310-53001
Credit Hours: 3
Class Meeting Time/Location: Wednesday & Thursday 4:00-6:50pm, C105 Food Service Lab

Course Prerequisites:
Appropriate assessment score above DREA 091 and DMAT 0091 or concurrent enrollment, or appropriate completed courses such as ENG 1301 and College Algebra.

CHEF 2331 – Advanced Food Preparation (Grade of “C” or better)
CHEF 1305 – Sanitation and Safety (Grade of “C” or better)

Course Description:
Garde Manger is a study of specialty foods and garnishes. Emphasis is on design, techniques, and display of fine foods. Students will learn preparations in the cold kitchen to include salads, appetizers, cold sauces, and cold buffet display principles.

WECM End of Course Outcomes:
Identify tools and equipment common to the Garde manger Station; develop fundamental skills in preparation of forcemeats; demonstrate basic skills in charcuterie and aspic development; and demonstrate specialty food techniques for presentation.

Student Learning Outcomes:
Identify tools and equipment used in Garde Manger, emphasizing special safety and sanitation procedures that are necessary.

Demonstrate basic garnishes.

Demonstrate fundamental skills in the preparation of cold items to include soups, salads, sauces, dressings, marinades, relishes, sandwiches, canapés, and hors d’ oeuvres.

Demonstrate fundamental skills in the preparation and use of aspic.
Demonstrate fundamental skills in the preparation of forcemeat such as pates, galantines, terrines, and sausages.

Be able to prepare savory mousses and gelatins.

Demonstrate food presentation techniques with regard to platters, bowls, and plates.

Be able to produce decorative pieces to include fruit and vegetable carvings and appropriate accompaniments.

Course Requirements:

This course will be conducted in a lecture/demonstration format with active participation by the student. The student will prepare for class by reading the assigned chapters of the textbook and completing written assignments before attending individual classes. The student will prepare hand written recipe cards before coming to class.

Required Course Materials:

Text book, notebook, pen/pencil, calculator, culinary knife kit, instant read thermometer and a Sharpie marker. Other Culinary tools that will be useful: Tourné knife, small off set palate knife, teasing needle, digital scale and a piping bag with a variety of tips.

All students in culinary lab classes are required to have their own tools. It is preferred that all equipment be clearly marked with your name or initials. The tools should be stored and carried to and from class in a toolbox, knife roll or case.


A student of El Centro College is not under any obligation to purchase a textbook from a university-affiliated bookstore. The same textbook may also be available from an independent retailer, including an online retailer. THECB TAC Rule 4.218 (c)

Uniform Policy:

The uniform policy will be strictly adhered to in order to maintain a professional appearance and attitude necessary in the food service business. Outer clothing will not be worn under the uniform. Students not in clean, correct, and complete uniform will be dismissed from class and considered absent.

Method of Evaluation:

Evaluation will be based on written tests and practical exams reflecting required reading and lab exercises. The practical exam grade will be based on completed paperwork, following proper procedures, overall appearance, taste and method of preparation and organization and clean up. Students will be allowed references and use of standard kitchen equipment to complete the practical exams, which will be assigned by the instructor. For the written exams the student will not be allowed reference material.
Final grading will be based on the following:

- Quizzes 4 @ 25 points each: 100 Points
- Mid-Term Written Exam: 150 Points
- Final Written Exam: 150 Points
- Final Practical Exam, Costing and Requisitions: 150 Points

Total550 Points

3 hour class subtract your number of absences times 30 points each.
3 hour class subtract your number of tardy times 15 points each.

6 hour class subtract your number of absences times 60 points each.
6 hour class subtract your number of tardy times 30 points each.

Your performance objectives and exams will be translated into points and the total points into a final grade. There are 550 possible points and grades will be earned as follows:

- A= 550-495
- B= 494-440
- C= 439-385
- D= 384-330
- F= 329 or below

College catalog: Attending Classes Policy: https://www.dcccd.edu/cat0608/ss/oep/ca.cfm

Participation requirements:

You are expected to attend all classes in which you enroll. You have the responsibility to attend class and to consult with the instructor when an absence occurs.

Instructors are responsible for describing attendance policies and procedures to you. If you are unable to complete a course (or courses) in which you are enrolled, it is your responsibility to withdraw from the course by the appropriate date. If you do not withdraw, you will receive a performance grade, usually a grade of "F".

The last day to withdraw for Spring 2018 is Thursday, April 12th at 7:00 PM.

Classes will normally last the full time period. All lab sessions will require you to be in uniform. If you fail to be in proper uniform you will not be allowed to participate in class and you will be considered absent for the session. Roll will be taken for each class session. An absence in a 3 hour class will subtract 30 points from your final grade and a tardy will subtract 15 points from your final grade. An absence in a 6 hour class will subtract 60 points from your final grade and a tardy will subtract 30 points from your final grade. Please be on time. Six absences in a 3 hour class or 3 absences in a 6 hour class will result in an automatic grade of “F” for the class.
It is your responsibility to clean the equipment you used in the lab sessions. You must “clean as you go” because no lab session will be dismissed until the lab and equipment is clean and replaced in proper order. This includes sinks, dish room, storage areas, floors, food supply cart, ventilation hood filters, etc.

**Removing Food:**

It is the policy of the school that no items produced in this course may be taken from the premises. The taking of any product will be regarded as stealing and will be dealt with accordingly as stated in the school Catalog regarding theft of property.

**Institutional Policies**

Institutional Policies relating to this course can be accessed from the following links:

- [Institutional Policies](#)
- [Course-related Institutional Policies](#)