



Module Description 2019/20

Module Title:	Advanced Garde Manger		
Module Code:	CAPM 212		
Programme of Study/ Year of Study:	Culinary Arts / Year 2		
Group:	CA II	Semester:	Fall
Number of Hours Taught:	4 lab per week	ECTS :	2

Instructor:	Stalo Vatiliotou		
Office Hours :	Thursday 09:30-10:30		
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Pre-requisites:

CAPM 112 - Meat and Seafood Fabrication and Garde Manger
CAPM 111 - Culinary Fundamentals
CAPM 115 - Core Cooking Methods

Co-requisite:

CAPM 211 - Buffet Preparation & Contemporary Plating Techniques

Module Rationale

This module is designed to provide the students with the theoretical and practical experiences in advanced garde manger.

Aims

This course aims to introduce students to advanced garde manger skills and techniques, with emphasis on design, creativity, planning, production and presentation of an assortment of innovative cold food preparations. Students will be able to apply diverse procedures related to cheese making, curing, brining and smoking in order to preserve foods. Emphasis is placed on producing a variety of terrines, verrines, galatines and roulades using forcemeats, mousselines and pâté.

Intended Learning Outcomes

On successful completion of this module, students will be able to:

1. Work collaboratively and independently within a diverse team.
2. Identify the classification of cheeses and describe the cheese making process and proper storage conditions.
3. Explain the role of curing salts, brines and smoking procedures in preserving foods, as well as being



able to categorise these food products.

4. Distinguish the diverse types of forcemeats and mousselines.
5. Develop an understanding of the correct procedures for making terrines, verrines, pâtés, galantines and roulades.
6. Discuss the role of hors d'oeuvres and cold appetisers in á la carte and special function operations.
7. Recognise the principles of composing, preparing and presenting hors d'oeuvres and cold appetisers.

Practice correct waste and time management skills.

Methods of Teaching /Learning:

- Lectures
- Class Discussions
- Research Assignment
- Workshop Demonstrations
- Workshop Assignments

Assessment:

The students will be assessed in both theoretical and practical aspects of the module. It should be noted that in order for the students to succeed in these module, they should achieve **at least** a score of **50% in the theoretical part** and **50% in the practical part** of the subject.

Theoretical: 40%

• Coursework / Assignment	30 %	}	100 %
• Quizzes / Tests	30 %		
• Final Written Examination	40 %		

Practical: 60%

• Continued Workshop Assessment (Individual and Group Work)	60 %	}	100 %
• Final Practical Assessment	40 %		

Module Requirements

Refer to the Students' Manual Appendix I Culinary Arts Workshop Requirements

Module Plan and Content

Week	Date	Topics to be Covered	Reference Chapter / Material
1.	04/10/2019	<p><u>THEORY</u> Terrines, Verrines & Pâtés</p> <p><u>WORKSHOP</u> (Demonstration)</p> <ul style="list-style-type: none"> - Paté Grand Mere - Poached Salmon and Lemon Terrine - Chicken Terrine 	<p>Chap. 7 p.300-315</p> <p>Instructors Notes</p>



Week	Date	Topics to be Covered	Reference Chapter / Material
2.	11/10/2019	Terrines, Verrines & Pâtés <u>WORKSHOP</u> Practical Assessment	Instructors Notes
3.	18/10/2019	<u>THEORY</u> Galantines & Roulades <u>WORKSHOP (Demonstration)</u> - Galatine de Volaille - Roulade de Volaille - Chicken Terrine	Chap. 7 p.316-363 Instructors Notes
4.	25/10/2019	Galantines & Roulades <u>WORKSHOP</u> Practical Assessment	Instructors Notes
5.	01/11/2019		Chap. 8 p.365-441 Instructors Notes
6.	08/11/2019	World of Cheese <u>THEORY</u> Demonstration - Cheese Platter The use of cheese in contemporary and advanced Garde Manger	Chap. 5 & 6 p.201-297 Instructors Notes
7.	15/11/2019	<u>THEORY</u> Cured & Smoked Food Products Hors D'Oeuvres <u>THEORY - Demonstration</u> - Canapés - Shrimp Cakes - Herbed Goat Cheese in Phyllo - Beef Carpaccio	Chap. 9 p.443-564 Instructors Notes
8.	22/11/2019	Hors D'Oeuvres <u>WORKSHOP</u> (Practical Assesment)	Instructors Notes
9.	29/11/2019	Advanced Cold Appetisers <u>THEORY - Demonstration</u> - Salmon Tartar with Avocado Mousse and Chilled Tomato Soup - Roasted Shallot Custard Rocket Mouse with Beets in a shot glass	Chap. 9 p.443-564 Instructors Notes

Week	Date	Topics to be Covered	Reference Chapter / Material
		WORKSHOP (Practical Assessment)	
10.	06/12/2019	Small Scale Cold Buffet Presentation (Practical Assessment)	Instructors Notes
11.	13/12/2019	Final Practical Assessment	Instructors Notes
12.	20/12/2019	Project Presentation	
13.	10/01/2020	Revision on Course Content / Project presentation	

Essential Reading

1. The Culinary Institute of America, 2012. *Garde Manger: The Art and Craft of the Cold Kitchen*, 4th ed. Hoboken: John Wiley & Sons.

Additional Reading

1. Garlough, R., & Campbell, A., 2011. *Modern Garde Manger: A Global Perspective*. 2nd Ed. New York: Delmar-Cengage Learning.
2. The Culinary Institute of America, 2011. *The New Professional Chef*. 9th ed. Hoboken: John Wiley & Sons, Inc.

