

Fall 9-1-2005

CUL 157T.01: Pantry and Garde Manager

Wynne Wakley

University of Montana - Missoula

Let us know how access to this document benefits you.

Follow this and additional works at: <https://scholarworks.umt.edu/syllabi>

Recommended Citation

Wakley, Wynne, "CUL 157T.01: Pantry and Garde Manager" (2005). *Syllabi*. 9997.
<https://scholarworks.umt.edu/syllabi/9997>

This Syllabus is brought to you for free and open access by the Course Syllabi at ScholarWorks at University of Montana. It has been accepted for inclusion in Syllabi by an authorized administrator of ScholarWorks at University of Montana. For more information, please contact scholarworks@mso.umt.edu.

**THE UNIVERSITY OF MONTANA--MISSOULA
COLLEGE OF TECHNOLOGY
CULINARY ARTS DEPARTMENT**

COURSE SYLLABUS

COURSE NUMBER AND TITLE: CUL 157 Pantry and Garde Manager

PREREQUISITES: CUL 151 and CUL 175 online with a 2.0 or better

FACULTY: Chef Wynne Wakley
EMAIL: wynne.wakley@mso.umt.edu
PHONE: 243-7880
OFFICE: Culinary Trailer
HOURS: by appointment

Station Hours: Salad Station and Charcuterie 8:00 A.M. – 1:00 P.M.

COURSE DESCRIPTION:

Identification of a large variety of fresh greens, vegetables and fruits, their general and specific use, standards of quality, preparation and presentation. Salads, side salads, salad dressings, cold sauces. Charcuterie skills in the preparation of sausages, cocktails, relishes, dips, appetizers, canapés, pates, mousses and gelatins, Galantines, Ballantines, Terrines. Decorative centerpieces and Ice Carving, as well as food Presentation techniques, platters, bowls and plates.

STUDENT PERFORMANCE OUTCOMES:

Upon completion of this course, the student will be able to:

1. Identify tools and equipment used in garde manger, emphasizing safety and sanitation procedures
2. Preparation of cold foods including, salads, sauces, soups, dressings, marinades, relishes, dips, canapés and hors d'oeuvre's.
3. Research and develop charcuterie project including canapés, dips, cocktails, relishes, terrines, pates, galantine, ballantine, aspic, gelatins and mousses.
4. Discuss proper handling and storage of vegetables, fruits emphasizing on safety and sanitation procedures
5. Develop fundamental knife skills in the production of garnishes
6. Produce decorative centerpieces and ice carvings
7. Identify and discuss ingredients in the cold kitchen
8. Demonstrate proper scaling and measuring techniques
9. Food Presentation techniques, designing and fabricating platters, bowls and Plates.

STUDENT PERFORMANCE ASSESSMENT METHODS AND GRADING PROCEDURES:

Students will be required to demonstrate daily production assignments requiring preplanning of methodology and recipes. Students will be evaluated on teamwork, professionalism, mise en place, quality of finished product, sanitation and organizational skills. All assignments, projects and tests will be assigned point values. Total points earned will be divided by points possible, and a letter grade will be assigned based on the following:

Testing and Grades

| | | | |
|--------------------|------------|--------|---|
| Tests | 25 percent | 100-90 | A |
| Projects | 25 percent | 89-80 | B |
| Daily Observations | 50 percent | 79-70 | C |
| | | 69-60 | D |

ATTENDANCE POLICY:

Attendance will be taken. Students may miss two class sessions during the semester with no negative impact on grade. A third absence will result in a full grade deduction no make up is allowed for lab production. If students are absent for any reason, they will be accountable for any information disseminated and be held responsible for class notes, announcements of tests, and assignments.

PARTICIPATION:

Students must demonstrate teamwork as consistent with industry. This is necessary as students contribute to the learning environment and become active learners by attending class and participating. Students who read text assignments prior to class will be equipped to participate and will obtain the most from this course.

DUE DATES:

To receive full credit, assignments must be submitted by stated due dates. No late assignments will be accepted.

TESTS:

Tests will be given during the semester as announced. Assignments for makeup tests will be made only if faculty is notified personally prior to the test. A score of zero will be averaged into grade determination for any missed test.

ACADEMIC INTEGRITY:

Students are required to adhere to standards of academic integrity. Students should review The University of Montana Conduct Code regarding their rights and responsibilities. The Conduct Code is located at <http://www.umt.edu/studentaffairs>.

CELL PHONE POLICY:

Cell phones must be turned off prior to class.

UNIFORM POLICY:

Students will be required to be in full Culinary Uniform (See Addendum) to be accepted into class.

Primary Text

Professional Cooking, 5th Edition, Labensky/Hause
Wiley Publishing

Other Materials

Professional Cooking, 5th Edition, Chapters 19, 20, 22, 23, 24 and handouts

Videos: Pantry Station-Meridian Education Corporation
Charcuterie, Sausage and Pate
Tempting Appetizers
Festive Salads

Learning activity: Charcuterie Project

Appetizers & Garnishes
Knife skills – Food & Beverage Institute

COURSE OUTLINE PANTRY GARDE MANGER

1. Handouts -Station Assignments -Syllabus
 - a. Salad Station
 - b. Chacuterie Station

2. Equipment Operations and Safety Review
 - a. Welbilt Floor Mixer
 - b. Proofing Cabinet
 - c. Deck Ovens
 - d. Convection Ovens
 - e. Alto Sham Combination Oven
 - f. Food Processors
 - g. Hand Held Immersion Blender
 - h. Kitchen Aid 4 qt. Mixers

3. Baking Station Review
 - a. Balance Scale
 - b. Digital Scales
 - c. Location of Staples
 - d. Sanitation bucket

4. Pantry Station Review
 - a. Review of Staples shelf, and contents, vinegars, flavorings, Oils, mustards etc.
 - b. Produce cooler
 1. Labeling and dating
 - 2.. Sanitation procedures
 3. Reading and recording temp daily
 - c. Produce Sink

- d. Wrapping Station
 - e. Storage of Student knife kits and equipment on station
 - f. Station Garnish Kits and Japanese Carving Kit
5. Station Sanitation Procedures
- a. Clean bar towels storage
 - b. Sanitizing solution for sanitation buckets on station
 - c. Storage of sanitation buckets on station
 - d. Sanitation Gloves
 - e. Hair nets and Hats
 - f. Storage containers
6. Basic Procedure for washing greens
- a. Wash greens thoroughly
 - b. Drain
 - c. Crisp greens
 - d. Cut or tear
 - e. Mix
 - f. Plate
 - g. Garnish
 - h. Refrigerate
 - i. Add dressing
7. Washing Produce Procedures
- a. Sanitized bucket filled with water
 - b. Submerge produce and drain
8. Emulsion Dressings
- a. Ranch
 - b. American French
 - c. Raspberry Vinaigrette
 - d. Ginger Oriental
9. Salad Station -Identification of Salad Bar Ingredients
- a. Green Romaine and Ice burg Lettuce Salad
 - b. Pasta Salad
 - c. Fruit Salad
 - d. Salad Bar ingredients
10. Salad Station -Salad Bar Production
- a. Review of recipes and special instructions
 - b. Knife cuts
 - 1. Brunoise and Fine Brunoise
 - 2. Large & Medium Dice
 - 3. Batonnet
 - 4. Julienne and fine Julienne

11. Hors d' Oeuvres
 - a. "Outside the work" or apart from the main meal
 - b. Finger foods
 - c. Prepare a variety
12. Appetizers
 - a. First course
13. Canapes
 - a. Base
 1. Bread cutouts
 2. Toast Points
 3. Crackers
 4. Melba Toasts
 5. Pastry Shells
 6. Profiteroles
 - b. Procedure for Preparing Canapes from toast
 1. Cut crusts
 2. Toast
 3. Cover w/ spread
 4. Cut into shapes
 5. Garnish
14. Spreads
 - a. Flavored Butters
 - b. Flavored Cream cheese
 - c. Meat or Fish salad Spreads
 - d. Garnish
15. Cocktails
 - a. A group of appetizers made from seafood or fruit
16. Relishes
 - a. Raw vegetables -crudites
 - b. Pickled items, olives, gherkins, pickled eggs and vegetables
17. Dips
 - a. Savory flavors accompaniments to potato chips, crackers, raw vegetables
18. Review of recipes for Relishes, Cocktails and Dips
19. Production of Student Researched Recipes
 - a. Curry Chicken Salad (Bound cooked salad)
 - b. Handout Emulsion Dressing (Curry)
20. Review Recipes for Canapes

21. Marinades in Cold Kitchen
 - a. Pickled Noodle Salad
 - b. 4- Bean Salad
 - c. Pickled Eggs
 - d. Pickled Vegetables

22. Salad Station Review
 - a. Identification of greens used in salads
 1. Ice berg Lettuce
 2. Romaine
 3. Boston
 4. Bibb
 5. Loose-leaf
 6. Endive
 7. Frisee'
 8. Endive
 9. Chinese Cabbage
 10. Spinach
 11. Arugula
 12. Watercress
 13. Mesclun
 14. Radicchio

23. Types of Salads
 1. Appetizer
 2. Accompaniment
 3. Main-course
 4. Separate course
 5. Dessert

24. Soups
 - a. Chilled Leek and Potato with Shrimp and Fennel Salad
 - b. Apple and Parsnip Soup with Floating Calvados Cream
 - c. Butternut Squash Soup with Caramelized Apples
 - d. Cold Soup review, tasting discussion of flavors, colors, viscosity of soup

25. Salad Station
 - a. Salad Bar Production
 1. Cold Sauces
 - a. Red Pepper Coulis
 - b. White Wine Cream Sauce
 - c. Barbecue Sauce
 - d. Applesauce

- 26. Salad Station
 - a. Guidelines for Arranging Salads
 - 1. Keep salad off the rim of plate
 - 2. Color balance
 - 3. Height adds to drama
 - 4. Cut ingredients neatly
 - 5. Keep it simple
 - b. Vinaigrette production
 - c. Carolina Coleslaw Recipe
 - d. Vegetable salad
 - 1. Flavors
 - 2. Colors
 - 3. Taste
 - e. Cold sauces
 - 1. Tartar
 - 2. Aioli

- 27. Salad Station
 - a. Fruit Salads
 - 1. Arranged or mixed
 - 2. Broken or less attractive fruit on bottom
 - 3. Acid for discoloration
 - 4. Cut vegetables first, fruits last
 - 5. Drain
 - 6. Dressings last

- 28. Salad Station Food Presentation and Garnish
 - a. Fundamentals of Plating
 - 1. Balance
 - 2. Colors
 - 3. Shapes
 - 4. Textures
 - 5. Flavors
 - b. Garnish Kit essentials
 - c. Cutting Mellon's, Pineapple, Apples
 - d. Oxidation and use of lemon juice
 - e. Designing the Platters, Bowls and Plates
 - 1. Plan ahead
 - 2. Plan for movement
 - 3. Focal point
 - 4. Proportion
 - 5. Best side up
 - f. Portion Size
 - 1. Match with size of plate
 - 2. Balance with items on plate

- g. Arrangement on the plate, basic guidelines.
 - 1. Keep food off the plate rim
 - 2. Arrange food for convenience
 - 3. Space left on plate
 - 4. Unity
 - 5. Make Garnish count
 - 6. Don't over sauce
 - 7. Keep it simple

- 29. Garnish- "to adorn or embellish"
 - a. Modern Hot Platter Garnish
 - 1. Easily served in units
 - 2. Correct portions
 - 3. Arrange Garnishes
 - 4. Keep it simple
 - 5. Sauce served on the side
 - 6. Use hot platter

- 30. Simple Decorative Techniques
 - 1. Fried Parsley
 - 2. Cucumbers
 - 3. Mushroom Caps
 - 4. Radishes
 - 5. Pickle Fans
 - 6. Scallion Brushes
 - 7. Lemons
 - 8. Frosted Grapes
 - 9. Toast Points
 - a. Shaping Quenelles
 - b. Shaping foods with ring mold

- 31. Cold Food Presentation and Buffet Service
 - 1. Visual Appeal
 - 2. Efficiency
 - 3. Adaptability
 - 4. Lavishness and abundance

- 32. Buffet Arrangement and Appearance
 - 1. Color
 - 2. Height
 - 3. Full Platters and Bowls
 - 4. Proper Spacing

- 33. Simplicity
 - 1. Over designed and Over decorated foods detract
 - 2. Excessive garnish

34. Orderliness
 1. Simple arrangements
 2. Colors and shapes look lively
 3. Keep consistent in style and design

35. Menu and serving sequence
 1. Hot foods last on Buffet line
 2. Less expensive items first
 3. Sauces and Dressings
 4. Separate Dessert table
 5. Plates first and utensils last

36. Cold Platter Presentation
 1. Center Piece
 2. Arrange foods
 3. Garnish Artistically

37. Basic Principles of Platter Presentation
 1. Easy to handle foods
 2. Simple design
 3. Use aspic
 4. Don't move foods

38. Designing the Platter
 1. Plan ahead
 2. Plan for movement
 3. Focal point
 4. Items in proportion
 5. Best side of everything

39. Sanitation is essential

40. Salad Bar Station
 - a. Savory Mousses Production
 - b. Gelatin Salads Production
 - c. Tasting and discussion
 - d. Basic Cuts
 1. Tourne'
 2. Paysanne
 3. Rondelle
 4. Fluting Mushrooms

41. Charcuterie Station
 - a. Curing and Smoking
 - b. Casing and sanitation
 - c. Buffalo Chopper Operation and Safety
 - d. Sausage stuffer operation and sanitation procedures
 - e. Andoule sausage recipe handout and discussion
 - f. Sausage herbs and spices
 - g. Pickling

42. Charcuterie Station
 - a. Sausage Recipe Production
 - b. Smokers and the difference
 - c. Brine Cures
 - d. Sugars
 - f. Brine chicken for smoking tomorrow
 - g. Smoke sausage using two different methods
 - h. Prepare Brine for fish smoking tomorrow
 - i. Smoke fish
 - j. Taste and discuss

43. Charcuterie Station
 - a. Classic Aspic jelly
 1. Protects foods
 2. Improve appearance
 3. Add flavor
 4. Coating foods
 - b. Chaud-Froid

44. Types of Forcemeats
 - a. Straight
 - b. Country style
 - c. Mousseline

45. Terrines and Pates
 - a. Preparing Pates
 - b. cutting vegetables for Terrine
 - c. Terrine Production
 - d. Sanitation review

46. Galantine Production
 - a. bone out chicken
 - b. Mousseline makeup
 - c. Galantine fabrication

47. Savory Mousses
 - a. Production of student recipe
 - b. Foie Gras -cleaning and preparation
 - c. Cutting and cooking

48. Garnish Kit and Japanese Garnish Kit
 - a. Garnish cutting
 - b. Carving Center Pieces
 1. Watermelon
 2. Cantaloupe and Honey Dew
 3. Carving Vegetables

49. Charcuterie Project Presentation by Students to include
 1. Center Piece
 2. Galantine
 3. Terrine
 4. Canapes
 5. Relish
 6. Cocktails
 7. Dips
 8. Sausages
 9. Pate
 10. Savory Mousse
 11. Ballantine