

University of Montana

ScholarWorks at University of Montana

University of Montana Course Syllabi

Open Educational Resources (OER)

Fall 8-2004

CUL 157.01: Pantry and Garde Manager

Wynne Wakley

University of Montana - Missoula

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

Let us know how access to this document benefits you.

Recommended Citation

Wakley, Wynne, "CUL 157.01: Pantry and Garde Manager" (2004). *University of Montana Course Syllabi*. 4382.

<https://scholarworks.umt.edu/syllabi/4382>

This Syllabus is brought to you for free and open access by the Open Educational Resources (OER) at ScholarWorks at University of Montana. It has been accepted for inclusion in University of Montana Course 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

DATE REVISED: FALL 2004

CREDITS: 3

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

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

COURSE DESCRIPTION:

Identification of a large variety of fresh greens, vegetables and fruits, their general and specific use, standards of quality, preparation and presentation. Also covered are entrée salads, side salads, salad dressings, cold sauces, sausages, cocktails, relishes, dips, appetizers, canapés, pates, mousses, ice carvings as well as banquet and buffet presentation. Basic breads and desserts, cakes, pies and cookies.

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. Discuss preparation of cold foods, salads, sauces, dressings, marinades, relishes, sausages, canapés and hors d'oeuvres
3. Research and develop charcuterie project including canapés, dips, cocktails, relishes, terrines, pates, galantine, 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. Identify equipment and utensils used in baking
10. Identify ingredients used in baking

Testing and Grades

Tests	20 percent	100-90	A
Projects	20 percent	89-80	B
Daily Observations	60 percent	79-70	C
		69-60	D

Primary Text

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

Other Materials

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

Course Outline

- I. Produce
 - a. Quality
 - b. Storage
 - c. Handling
- II. Types of Salads
 - a. Tossed Salad
 - b. Composed Salad
 - c. Bound Salad
 - d. Vegetable Salad
 - e. Fruit Salad
- III. Parts of Salads
 - a. Base
 - b. Body
 - c. Garnish
 - d. Dressing
- IV. Basic Salad Dressings
 - a. Mayonnaise-Based Dressings
 - b. Emulsified Vinaigrette Dressings
- V. Basic Knife Cuts
 - a. Brunoise
 - b. Batonnet
 - c. Julienne
 - d. Paysanne

VI. Cold Sauces

- a. Sauce Gribiche
- b. Tartar Sauce

VII. Hors D'oeuvres

- a. Appetizers
- b. Canapés

VIII. Pates and Mousses

IX. Charcuterie

X. Bake Shop

- a. Breads
- b. Muffins
- c. Cakes and Decorative Techniques
- d. Pies
- e. Cookies