

INTRODUCTION TO GARDE MANGER

CAI 128**Introduction to Garde Manger****2.0 UNITS**

This course exposes students to the preparation of brunch items, fish and shellfish, hot and cold hors d'oeuvres, cold canapes, cold plated entrees, and specialty sandwiches as well as the design of salad bar setups. Basic forcemeat preparations used for pates, galantines, terrines, and spreads are practiced in the laboratory. This course also includes the preparations of basic cheese-making, relishes, condiments and chutneys, including jams and jellies. Students will also prepare various entree salads.