
ADVANCED GARDE MANGER

CAI 228**Advanced Garde Manger****2.0 UNITS**

This course is structured to provide the student with theoretical and practical experiences in advanced garde manger. Students will also be introduced to salt sculpting, cold sauces and dressings, curing and smoking of foods, sushi and sashimi preparations, international appetizers and hors d'oeuvres, and cheese identification and presentation. Emphasis will be placed on the planning, preparation, design, and set-up of cold food preparations for a buffet. They will also be introduced to tallow and shortening sculpting, platter garnishes, and decorative show platters. Lectures will include off-premise catering, food show rules and regulations, food presentation and platter arrangement.