
2021-22 ACADEMIC COURSES

CUL 210 : GARDE MANGER

In this course, students are introduced to the classical food preparation of the cold food kitchen, presentation and design of platters and a center showpiece. Students will explore the history of cold food production and identify methods related to preparing food items served cold. Applying advanced culinary techniques, sanitation practices in preparing a variety of classical cold foods, and modernized presentation will be emphasized. The title of this course was previously Advanced Kitchen Operations: Garde Manger.

Level I Prereq: Academic Reading and Writing Levels of 6; CUL 120 and CUL 121, minimum grade "C"

Description	Hours
Credits	3
Lecture Hours	30
Clinical Hours	0
Lab Hours	45
Other Hours	0
Total Hours	75

Accurate as of 01/21/2022 Information is subject to change without notice.