

GARDE MANGER
HMG 4963
Semester Year

Instructor	Section
E-mail	Day
Phone	Location
Office	Time
Office Hours	Class Hours 1.5
Class Number	Lab Hours 3.5
	Credits 3

Department Mission Statement

The Hospitality Management Department of New York City College of Technology educates students for careers in the hospitality industry through foundational knowledge of hospitality operations and experiences that cultivate diverse perspectives, lifelong learning, collaboration, and community engagement.

Program Learning Outcomes

To graduate students who

1. identify and demonstrate skills relevant to the operational areas of hospitality management. (PLO #1)
2. utilize the dynamics of collaboration in diverse settings. (PLO #2)
3. demonstrate effective communication skills. (PLO #3)
4. exhibit the analytical and social skills essential for success in the global workplace. (PLO #4)
5. value and integrate lifelong learning, civic engagement, ethical reasoning, and social responsibility. (PLO #5)

Course Description

Practical application of techniques for decorative production of classical buffet. Industry standards such aspic, chaud froid, en croûte, timbales, pâtés, galantines garnitures may be included. Elements of color, design, flavor, texture, and creativity are factors in the evaluative process.

Prerequisites

HMG 2303

Course Objectives

Upon completion of HMG 4963, the student will be able to:

- a. Apply proper sanitation and safety procedures
- b. Distinguish classic and modern techniques in garde manger
- c. Define and explain key garde manger terminology and apply techniques
- d. Explain and illustrate structure, color, and texture in garde manger show piece components
- e. Produce and critique show platters and show pieces

Student Learning Outcomes	Method of Assessment
a. Practice proper safety and sanitation procedures (HMGT: Knowledge, Skill; PLO #1)	Daily assessment, academic assessment, final practical and professionalism
b. Contrast and compare classic and modern styles and techniques in buffets, products, and artistic displays (HMGT: Knowledge, Skill; Gen Ed: Integration)	Daily assessment, academic assessment, and final practical
c. Define, demonstrate, and evaluate garde manger terminology and techniques (HMGT: Knowledge, Skill; Gen Ed: Integration)	Daily assessment, professionalism, academic assessment, final practical and final written exams
d. Research trends, design, and critique garde manger show pieces (HMGT: Knowledge, skill; Gen Ed: Integration)	Daily assessment, research project / presentation, and final practical.
e. Produce show piece and platter. Evaluate garde manger work in a professional environment (HMGT: Knowledge, Skill; Gen Ed: Integration, PLO #1)	Daily assessment, final practical and written exams

Grading Procedure

Daily Assessment	40%
Research Project/Presentation	10%
Academic Assessment	15%
Final Practical Exam	15%
Final Written Exam	10%
<u>Professionalism</u>	<u>10%</u>
Total	100%

Assignments

Daily Assessment: this is your day in, day out performance in class. It includes your instructor's assessment of your attitude, level of preparation, ability to work as part of a team and your overall effective involvement in class activities.

Research Project: this is a research project with written and presentation component. It will be a creative writing exercise which will culminate in an oral presentation based on the written project.

Academic Assessment: this will include all quizzes, written work, and weekly assignments in preparation for classes.

Final Practical Exam: this is an interactive, student's driven activity. Students will research, create, and prepare original edible platters to present at the college in a culinary salon. Students will develop requisition, menu, and final platter potentially including terrine, pâtés, roulade, and galantine, cured and smoked meat with garnish and salad.

Final Written Exam: This will be an in-class test of objective, multiple choices, and essay questions, true/false covering the semester's work.

Professionalism: Evaluation of student's laboratory performance, punctuality, preparation, participation, and teamwork.

Grading System

A	93 – 100
A-	90 – 92.9
B+	87 – 89.9
B	83 – 86.9
B-	80 -- 82.9
C+	77 – 77.9
C	70 – 76.9
D	60 – 69.9
F	59.9 and below

Required Text

The Culinary Institute of America. (2012). *Garde manger: the art and craft of the cold kitchen* (4th ed.). John Wiley & Sons, Inc.

Suggested Texts and Readings

Gisslen, W. (2018). *Professional cooking* (9th ed.). John Wiley & Sons, Inc.

The New York Times ~ Wednesday *Food* Section and the Sunday Magazine Eat Column.

Kowalski, J. and The Culinary Institute of America. (2011). *The art of charcuterie*. John Wiley & Sons, Inc.

See Blackboard for additional suggested texts and readings.

Course Materials

Uniforms: Every student in the culinary laboratory should always be acutely aware of the necessity for maintaining the highest standards of personal hygiene and of presenting the most favorable appearance. Professionalism begins with good personal grooming as well as careful attention to sanitary procedures. Students enrolled in both culinary and baking/pastry classes should consider buying two or three uniforms. Do not wear uniforms as street clothes, and do not wear street clothes under uniforms.

Uniforms are designed for practicality, comfort, and ease of maintenance.

- Chef's coat (double breasted, long sleeves, white) clean and ironed.
- Checkered slacks (no cuffs) clean and ironed
- Chef's hat (white, paper only available in bookstore)
- Work shoes, leather with non-skid soles (open-toed shoes, sandals or canvas shoes not allowed)
- Apron (half fold, four sided, white)
- Hair net (should be worn by those with shoulder length hair.) *Hair must be under chef hat.
- Jewelry, long nails, and nail polish not permitted

Culinary Tools: In food preparation labs, tools are an important part of your uniform and should be brought to every class. The following professional tools are required:

- Serrated Knife (10-12")
- Scissors
- Pastry Bag (16")
- Measuring Spoons
- Simple function Calculator
- Pocket Thermometer
- Sharpening Steel (10")
- Vegetable Peeler
- Paring Knife
- Offset Spatula (10")
- Bench Knife
- French Chef's Knife (9)

Research Project Presentation Rubric

Performance Indicators	Exceeds Standards	Meets Standards	Nearly Meets Standards	Does Not Meet Standards
Presentation	The student has professional demeanor, generous volume and clear pronunciation, appropriate pace, and knowledgeable of subject and well rehearse delivery.	The student has professional demeanor, ample volume and good pronunciation, appropriate pace, conversant of subject.	Able to hear or follow parts of presentation, timing over or under by 2-3 minutes, reading presentation, fast or slow pace.	The audience is unable to hear or understand, no apparent knowledge of topic, not prepared, and either too short or long of presentation.
Visual Aid	The PowerPoint slides shows material in logical and progressive order, displays extensive development of content, engaging and educational design.	The visual aid is continuing in order, displays development of content, appealing and informative layout.	The PowerPoint slides is a little out of order, developed last minute, content is plain, with minimal enhancements to basic layout.	The visual aid is very disorganized, poorly designed, content is absent, and no gained insight.
Content	The presenter clearly identifies main theme, exhibits multiple key points, incorporates supporting evidence, recognize impact/significance, exhibits strong position, reaction, or perspective, conclusion	The central topic was identified with 2 key points that has evidence to strengthen, the presenter shows their perspective and effectively closes.	The main theme was identified with 1 significant point or minimal supporting evidence, the impact is vague with minimal conclusion.	The central topic is unclear, there are no key points and supporting evidence, the position/perspective of presenter is absent. There is no conclusion.
Format	The slides are free of grammar errors, includes title slide, audience question, effective closing, correct citations, and works cited.	Minimal errors, missing one of the slides, includes citations and works cited.	There are few grammar errors, missing two the slides, works cited or citations not included.	5 or more spelling or similar errors, no works cited or citations, lacking key slides.

Selected Bibliography

- Gisslen, W., (2018). *Professional cooking* (9th ed.). John Wiley & Son.
- Herbst, R. & Herbst S. T. (2013). *Food lover's companion* (5th ed.). Baron's Educational Series.
- Kowalski, J., & the Culinary Institute of America. (2011). *The art of charcuterie*. John Wiley & Sons, Inc.
- Leonard, E. G. (2006). *The American Culinary Federation's guide to culinary competitions*. John Wiley & Sons, Inc.
- McGee, H. (2004). *On food and cooking: the science and lore of the kitchen*. Scribner.
- National Meat Processors Association. (2012). *The meat buyer's guide*. NMPA.
- Ruhlman, M., & Polcyn, B. (2013). *Charcuterie: the craft of salting, smoking & curing*. W.W. Norton & Company, Inc.
- Sackett, L. (2011). *Professional garde manger: A comprehensive guide to cold food preparation*. John Wiley & Sons.
- Sonnenschmidt, F., & Nicolas, J. F. (1992). *The professional chef's art of garde manger* (5th ed.). John Wiley & Sons, Inc.
- The Culinary Institute of America. (2011). *Garde manger: the art and craft of the cold kitchen* (4th ed.). John Wiley & Sons, Inc.

Class Meeting Schedule

Date		Topics Covered, Production
	Week 1	• Overview and Procedures
	Week 2	• Pickling and Condiments
	Week 3	• Basic Sausage
	Week 4	• Poached Sausage
	Week 5	• Terrines and Pâtés
	Week 6	• Roulades and Galantines
	Week 7	• Midterm review, recap and overview, student presentations, Non-Production, Research Presentation
	Week 8	• Curing and Cold Smoking Fish
	Week 9	• Brining and Hot Smoking Meats
	Week 10	• Cold Soups and Sauces
	Week 11	• Appetizers and Hors D'oeuvres
	Week 12	• Salads
	Week 13	• Sandwiches
	Week 14	• Final Practical Exam (Edible Buffet)
	Week 15	• Non-Production • Final Written Exam

Diversity and Inclusive Education

This course welcomes students from all backgrounds, experiences, and perspectives. In accordance with the City Tech and CUNY missions, this course intends to provide an atmosphere of inclusion, respect, and the mutual appreciation of differences so that together we can create an environment in which all students can flourish. It is the instructor's goal to provide materials and activities that are welcoming and accommodating of diversity in all of its forms, including race, gender identity and presentation, ethnicity, national origin, religion, cultural identity, socioeconomic background, sexuality and sexual orientation, ability, neurodivergence, age, and etc. Your instructor is committed to equity and actively seeks ways to challenge institutional racism, sexism, ableism, and other forms of prejudice. Your input is encouraged and appreciated. If a dynamic that you observe or experience in the course concerns you, you may respectfully inform your instructor without fear of how your concerns will affect your grade. Let your instructor know how to improve the effectiveness of the course for you personally, or for other students or student groups. We acknowledge that NYCCT is located on the traditional homelands of the Canarsie and Lenape peoples.

Student Accessibility

Qualified students with disabilities, under applicable federal, state, and city laws, seeking reasonable accommodations or academic adjustments must contact the Center for Student Accessibility for information on City Tech's policies and procedures to obtain such services. Students with questions on eligibility or the need for temporary disability services should also contact the Center at The Center for Student Accessibility:

<http://www.citytech.cuny.edu/accessibility/>

Professionalism and Participation

The Department of Hospitality Management follows industry standards in order to educate, develop and mentor future hospitality and tourism professionals. In order to successfully complete a course, students must consistently participate in class and meet deadlines.

NYC College of Technology Statement on Academic Integrity

Students and all others who work with information, ideas, texts, images, music, inventions, and other intellectual property owe their audience and sources accuracy and honesty in using, crediting, and citing sources. As a community of intellectual and professional workers, the College recognizes its responsibility for providing instruction in information literacy and academic integrity, offering models of good practice, and responding vigilantly and appropriately to infractions of academic integrity. Accordingly, academic dishonesty is prohibited in The City University of New York and at New York City College of Technology and is punishable by penalties, including failing grades, suspension, and expulsion.

As stated in the Academic Integrity Policy Manual,
"academic dishonesty occurs when individuals plagiarize or cheat in the course of their academic work. Plagiarism is the presenting of someone else's ideas without proper credit or attribution. Cheating is the unauthorized use or attempted use of material, information, notes, study aids, devices or communication during an academic exercise."

The complete text of the College Academic Integrity Policy Manual may be found on the College website.

Statement of Classroom Behavior

Each student has the right to study and learn in a comfortable, safe, supportive environment that promotes self-esteem – free of fear, humiliation, intimidation, offensive or suggestive language.

Use of Electronic Devices

The use of cellular phones and audio equipment in all academic and study areas of the college is prohibited. Students are not permitted to take calls or text message during class. Students may not use their cell phones as calculators. In some instances, an instructor may allow the use of personal electronic devices for in class activities.

Writing Style Statement

The hospitality management department requires that all written work must be prepared using APA Style Publication Manual of the American Psychological Association as a reference guide. This includes editorial formats, abbreviations, use of statistics, graphs, citations, and references. Visit the City Tech Library website for APA Style Guides.

MS Office Suite Assignment Submission Guidelines

Students are expected to use MS Office Suite including Outlook, Word, PowerPoint, and Excel unless otherwise stated. Students are entitled to a subscription, which is available through the CUNY Portal or Blackboard.

HM Department Calendar *(available from department office)*