

## CULA253L : Introduction to Garde Manger

This course offers an insight into the “cold side” of the restaurant industry. The student during this course will be responsible for researching Garde Manger techniques as well as practicing those techniques. The student will be inspired to practice classic Garde Manger skills through a series of projects created by the instructor. Such skills and techniques include preparation of: cured meats, aspic and chaud froid, terrines and pates, crudites platters, cheese displays, smoked foods, cold sauces and dressings, salads, hors d'oeuvres, and buffet design/layout. Presentations by guest speakers and visiting chefs as well as off-site demonstrations/applications will enhance student skill sets.

**Credits** 3

**Lab Hours** 6

**Class Hours** 1