

HCTM-112: INTERMEDIATE PROFESSIONAL CULINARY COOKERY/GARDE MANGER

Effective Term

Fall 2026

CC Approval

03/06/2026

AS Approval

03/12/2026

BOT Approval

03/19/2026

SECTION A - Course Data Elements

Send Workflow to Initiator

No

CB04 Credit Status

Credit - Degree Applicable

Discipline

Minimum Qualifications	And/Or
Culinary Arts/Food Technology (Any Degree and Professional Experience)	

Subject Code

HCTM - Hospitality, Culinary and Tourism Management

Course Number

112

Department

Hospitality, Culinary and Tourism Management

Division

Career Education and Workforce Development (CEWD)

Full Course Title

Intermediate Professional Culinary Cookery/Garde Manger

Short Title

Intermediate Cul/Garde Manger

CB03 TOP Code

1306.30 - *Culinary Arts

CIP Code

12.0503

CB08 Basic Skills Status

NBS - Not Basic Skills

CB09 SAM Code

C - Clearly Occupational

Rationale

Updating requisite.

SECTION B - Course Description

Catalog Course Description

This course focuses on the next level of professional culinary arts, with emphasis on both modern and classical techniques. Topics include hors d'oeuvres, canapes, salads, brining, pickling, curing, and smoking. This course will also include basic charcuterie, the use of forcemeats as it relates to sausage making and meat based pates. There will also be an emphasis on these approaches within the realm of vegetarian cookery.

SECTION C - Conditions on Enrollment

Open Entry/Open Exit

No

Repeatability

Not Repeatable

Grading Options

Letter Grade or Pass/No Pass

Allow Audit

Yes

Requisites

Prerequisite(s)

Previous completion of or concurrent enrollment in HCTM-100, or a current ServSafe Manager Certification.

Corequisite(s)

Previous completion of or concurrent enrollment in HCTM-100, or a current ServSafe Manager Certification.

Requisite Justification

Requisite Description

Course in a Sequence

Subject

HCTM

Course

100

Level of Scrutiny

Requisite Necessary for Health/Safety

Explanation

Concurrent enrollment in HCTM-100 (or a current ServSafe Manager Certification), along with HCTM-110, HCTM-111 and HCTM-112.

SECTION D - Course Standards

Is this course variable unit?

No

Units

3.00000

Lecture Hours

36.00

Lab Hours

54.00

Outside of Class Hours

72

Total Contact Hours

90

Total Student Hours

162

Distance Education Approval**Is this course offered through Distance Education?**

Yes

Online Delivery Methods

DE Modalities	Permanent or Emergency Only?
Hybrid	Permanent

SECTION E - Course Content**Student Learning Outcomes**

Upon satisfactory completion of the course, students will be able to:

1. Demonstrate the skills appropriate in producing a variety of appetizers and small tasting foods.
2. Apply the skills and knowledge appropriate for basic buffet presentation.
3. Identify and demonstrate the difference between raw and cured foods.

Course Objectives

Upon satisfactory completion of the course, students will be able to:

1. Identify kitchen tools and implements by name and describe their intended use.
2. Measure and scale ingredients correctly from a recipe.
3. Evaluate the appearance of canapes and/or salads for buffet presentation.
4. Apply various methods of preservation for different meats and vegetables.

Course Content

1. Sanitation, weights and measures, equipment identification and usage, terminology specifically related to Garde Manger
2. Oils, vinegars, dressings and salads
 - a. Preparation and presentation of tossed, composed and bound salads
3. Edible displays
 - a. Fruit carving
 - b. Vegetable carving
4. Non-edible displays
 - a. History, traditions, and methods
 - b. Salt dough; preparation, molding and building methods, quality characteristics of final product
5. Hors d'oeuvre for buffets
 - a. Guidelines for hors d'oeuvre
 - b. Examples
 - c. Variety
 - d. Presentation techniques
6. Passed hors d'oeuvre
 - a. Guidelines for passed hors d'oeuvre
 - b. Examples and cost considerations
 - c. Amuse Bouche
7. Canape'
 - a. Quality characteristics
 - b. Components
 - c. Seasonality and regionality
8. Forcemeats and mousselines

- a. Process
 - b. Quality characteristics
 - c. Fish, shellfish, poultry, and meat varieties
9. Charcuterie and sausages
 - a. History and tradition by region
 - b. Process
 - c. Ingredient selection
 - d. Temperature considerations
 - e. Casings
 10. Aspic, gelee, chaud-froid
 - a. Traditions and modern methods
 - b. Uses and preparation
 11. Pate' terrines and galantines
 - a. History and tradition by region
 - b. Process
 - c. Ingredient selection
 - d. Temperature considerations
 12. Hot and cold smoking
 - a. Fish
 - b. Poultry
 - c. Meat
 - d. Vegetables
 13. Marinades, cures and brines, relishes and condiments
 - a. Utilization and ingredient selection
 - b. Flavor profile
 14. Buffet presentation
 - a. Visual considerations
 - b. Cost considerations
 - c. Efficiency
 - d. Thematic considerations

Methods of Instruction

Methods of Instruction

Types	Examples of learning activities
Lecture	Review the history and modern health codes behind the preservation of foods, found in the cold-cookery kitchen
Lab	Create food dishes items from recipes, that reflect cold cookery, appetizers and/or charcuterie.
Group Work	Construct canape buffets and learn fundamentals of how to plate food artistically, with eye appeal.

Online Adaptation

Types	Examples of learning activities
Group Work	Construct a menu, through online dialogue with classmates.
Activity	Research and share recipes with class, from menu construction.
Activity	Read and write short essays on the history of food preservation and how it's use in modern culinary today.

Instructor-Initiated Online Contact Types

Announcements/Bulletin Boards
 Discussion Boards
 E-mail Communication

Student-Initiated Online Contact Types

Discussions
 Group Work

Course design is accessible

Yes

Methods of Evaluation**Methods of Evaluation**

Types	Examples of classroom assessments
Homework	Evaluate understanding of lectures and/or online work, around the topic of food preservation throughout history and the modern health codes behind the preservation of foods, found in the cold-cookery.
Lab Activities	Evaluate the execution of foods created from assigned recipes, that reflect cold cookery, appetizers and/or charcuterie.
Class Participation	Evaluate the group participation in the construction of a class buffet, to demonstrate that the concepts have been learned with the fundamentals of how to plate a variety food with eye appeal.

Assignments**Reading Assignments**

Assigned readings from the instructor.

Writing Assignments

Example #1: Research and define the term complex salad, then share this information with the class.

Example #2: Compare and contrast similar amuse and canape recipes, from different cultures.

SECTION F - Textbooks and Instructional Materials**Material Type**

Other required materials/supplies

Description

Students will be supplied with formulas from the instructors.

SECTION G - Diversity, Equity and Inclusivity**How does your course and/or course outline of record reflect strategies for accommodating and engaging diverse student populations, advancing equitable outcomes, and fostering inclusion for all students?**

This course promotes a welcoming and inclusive learning environment that values the cultural richness and diverse backgrounds of all students. Instructional methods are designed to accommodate different learning styles through hands-on practice, visual demonstrations, collaborative group work, and individual coaching. Students are encouraged to explore global culinary traditions and develop professional kitchen skills with an emphasis on respect, teamwork, and cultural awareness. The course fosters equity by ensuring that all students have access to the tools, guidance, and support needed to succeed in the culinary industry.

Course Codes (Admin Only)**CB00 State ID**

CCC000652736

CB24 Program Course Status

Program Applicable

Allow Pass/No Pass

Yes

Only Pass/No Pass

No