



THE **CULINARY** INSTITUTE *of* MICHIGAN®
A DIVISION OF BAKER COLLEGE

BAKER COLLEGE
STUDENT LEARNING OUTCOMES
CUL 2310 Garde Manger
3 Semester Hours

Student Learning Outcomes & Enabling Objectives

1. Demonstrate safe and sanitary conditions in a lab environment.
 - a. Demonstrate proper sanitation, proper food handling procedures, and proper use and storage of common kitchen chemicals.
 - b. Demonstrate knife skills, hand tools, and equipment operation in a safe environment.
2. Demonstrate the ability to work as a professional as part of team.
 - a. Demonstrate proper cleanup procedures.
 - i. Washing dishes
 - ii. Garbage removal
 - iii. Sweeping
 - iv. Sanitation
 - b. Demonstrate kitchen organization.
 - i. Getting product prepared
 - ii. Getting tools and equipment prepared
 - c. Demonstrate effective storage practices.
 - i. Proper storage
 - ii. Effective storage techniques.
 - d. Demonstrate sustainable practices
 - i. Recycling
 - ii. Conservation
3. Apply advanced techniques of the garde manger kitchen.
 - a. Execute fundamental skills in the preparation of forcemeats such as pates, galantines, terrines, mousseline, and sausages.
 - b. Demonstrate decorative pieces to include fruit and vegetable carvings and accompaniments.
 - c. Prepare savory mousses, gelatins, and aspics.
 - d. Prepare hors d'oeuvre, appetizers, canapés and basic garnishes.
 - e. Classify the various methods of preserving food.
 - f. Demonstrate the various methods of curing, brining, and smoking foods.
 - g. Demonstrate cheese preparation.

- h. Demonstrate food presentation techniques using food platters and trays.
 - i. Classify the various methods in which charcuterie products are cooked.
 - j. Apply advanced skills in the fabrication of meat, fish and seafood products.
 - k. Demonstrate the proper techniques used when pairing compotes, relishes, salsas, and chutneys with charcuterie products.
 - 4. Apply advanced techniques of ACF competitive cooking and ACF practical certification exams.
 - a. Demonstrate the preparation and techniques for being successful in competitive cooking.
 - b. Demonstrate an understanding of ACF certification requirements, techniques, and strategies
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These SLOs are/are not approved for experiential credit.

Effective: Fall 2017