

CUL 181 : MODERN GARDE MANGER

Transcript title

Modern Garde Manger

Credits

4

Grading mode

Standard letter grades

Total contact hours

80

Other hours

80

Prerequisites with concurrency

CUL 140.

Course Description

Learn about and prepare cold foods such as canapés, hors d'oeuvres, salads, sandwiches, cold soups, cheeses, forcemeat, condiments, crackers, and pickles. Learn about the role of garnishes, food preservation, and contemporary buffet presentation.

Course learning outcomes

1. The content of this course is variable. For student learning outcomes, please consult the course syllabus or contact the instructor of record.