

CULN209 : Advanced Garde Manger

Preparation and techniques of modern and classical cold food displays. Studies on buffet planning and layout, charcuterie, advanced plate presentation, modern appetizer plates, composed plates, molecular gastronomy, ice sculpting, sushi production and product utilization.

Credits 2 **Lab/Clinical/Field Study Hours** 3 **Lecture Hours** 1

Prerequisite Courses

[CULN113: Fundamentals of Garde Manger](#)