

CULN113: Fundamentals of Garde Manger

Introduction to Garde Manger and the pantry department. Focus is placed on the proper techniques, preparation, presentation and sensory evaluation of the following: appetizers, salads, salad dressing, marinades, cold soups, sandwiches, hors d'oeuvre, charcuterie, condiments, aspic, buffet/platter presentations and garnishes.

Credits: 2

Lab Hours: 3

Lecture Hours: 1

Prerequisites:

CULN111

Program: [Culinary Arts](#)