



COURSE OUTLINE CERTIFIED MASTER CHEF

COURSE NAME: Gardemanger Theory online course

PRE-REQUISITE FOR: Certified Master Chef

PERIODS/WEEKS: 30 hrs online

PREPARED AND/OR REVIEWED BY: Rudolf Fischbacher CCC

APPROVED BY: CCFCC – Canadian Culinary Federation

I COURSE DESCRIPTION

This online theory course is designed to look at all aspects of the Gardemanger and Larder Chef Responsibilities and requirements. The course will focus on theoretical applications, equipment knowledge, techniques in brining, smoking, barding, trussing, forcemeat production and Ameuse Bouches. Theoretical knowledge of production of Galantines, Terrines, Pates, Fish mousseline and cold mousse preparation. Theoretical know how on glazing techniques, preparation of appropriate garnishes and presentation of Buffet platter for service.

II LEARNING OUTCOMES

Learning Outcomes are clear statements of the critical/essential knowledge, skills and attitudes, which, a student is, required to demonstrate to indicate successful completion of the course.

A. Core Outcomes

1. Demonstrate knowledge and explain butchery of meat proteins, round and flat fish
2. Explain production of various types of forcemeat and explain key watch points, possible chemical and physical hazards

3. Identify and describe the distinction between Amuse- Bouches, Appetizers, Hors D'oeuvres, Sushi, Sashimi
4. Explain proper handling and preparation of foie gras, marinating and preparation of torchon, production of mousse
5. Explain proper sequence in the assembly and presentation of hot and cold Hors D'oeuvres
6. Explain all proper dough's and bake pastry garnishes
7. Exhibit techniques of lining moulds, assembly of galantine, ballontine, terrines and pates
8. Explain and exhibit proper cooking methods for galantines, ballontines, terrines and pates
9. Explain contemporary food presentation and styling techniques for buffet platter presentation
10. Explain and demonstrates proper handling of game meat and domestic fowl
11. Explain skills in preparation and presentation of Buffet platter with appropriate garnishes for service

B. Generic/Employability Skills Outcomes

Generic/Employability Skills are transferable skills that provide the foundation for a student's academic, vocational, and personal success. These skills include communications, personal, interpersonal, thinking, mathematics, and computer skills. Through the successful completion of this course, the student will develop the following Generic/Employability Skills:

1. **Writing**-The candidate will demonstrate the ability to produce clear, concise, correct, and coherently written texts to suit the intended audience.
2. **Reading**-The candidate will demonstrate the ability to read, comprehend and summarize a variety of texts.
3. **Communicating Through Evolving Media**-The student will demonstrate the ability to research and / or communicate ideas.
4. **Critical Thinking**-The candidate will be able to apply critical thinking skills in order to make decisions, plan strategies, and question established ideas.

5. **Problem Solving / Decision Making**-The candidate will be able to apply his / her knowledge to demonstrate an ability to solve problems and make decisions in his / her subject area.
6. **Creative Thinking**-The candidate will demonstrate the ability to think creatively and / or produce products.

III COURSE CONTENT

The topics, their order and length of time spent on each may vary depending on the needs of each class.

<u>TOPIC</u>	<u>#PERIODS</u>
1. Theory: Function of a Chef Gardemanger and Larder Chef - Skills requirements for butchery of proteins and seafood - Production of various forms of forcemeat - Brining, marinating, smoking, curing - Equipment used and sanitation requirements - Physical and chemical hazards	7
2. Theory: Various hot and cold Appetizer - Explain the difference between Amuse-Bouches, Appetizer and Hors D'oeuvres - Identify the different types of Sushi - Types of Caviar and proper handling - Quality differences and production of Foie Gras	7
3. Theory: Domestic and farmed Game meat and fowl - Recognition of quality points and dressing of each category - Various methods of preparation, cooked and uncooked marinades, barding, larding and trussing - Explain the production of ballontine, galantine appropriate garnishes for presentation on a buffet platter - Explain types and market forms of mushrooms and truffle	8
4. Theory: Classifications, market forms and handling of seafood - Cutting styles of darne, demi-darne, suprême, délice, en colère, en lorgnette, galette, goujon, médusa, paupiette, plie, tronçon, tournedos, cornet or mignon, Colbert - Handling and market forms of Univalve, bivalves, conches, mollusks and crustaceans	8

- Differences in production of fish mousseline, cold set mousse, marinades, cold and hot smoking applications
- Applications of different glazing techniques, presentation format of main proteins and accompanying garnishes, selection of platters and china

IV EVALUATION PROCEDURE

Research Assignment	50%
Online Final Exam	<u>50%</u>
Total	100%

Passing grade is 70%.

V REQUIRED TEXTS

“Modern Gardemanger” Author: Robert Garlough and Angus Campbell; published by Thomson Delmar Learning

“Gardemanger” *The Art and Craft of the Cold Kitchen*, second edition; Culinary Institute of America ISBN # 0-471-46849-5 published by Wiley

“Professional Charcuterie” Author: John Kinsella and David T. Harvey, ISBN # 0-471-12237-8, published by Wiley

“Pâtés and terrines” by Friedrich W. Ehlert, published by Teubner Edition

VI DELIVERY FORMAT

This course will be delivered on an online basis whereby students will be using a web based platform to learn, discuss and post and submit their work and examination.

VII POLICIES AND PROCEDURES

All courses are in preparation for the Certified Master Chef Examination and under the hospice of the CCFCC Canadian Culinary Federations by-laws and delivered under the CCI Canadian Culinary Federation Rules and Guidelines.

X DISCLAIMER

While every effort is made by the Professor/Faculty to cover all material listed in the outline, the order, content, and/or evaluation may change in the event of special circumstances (e.g. time constraints due to inclement weather, sickness, College closure, technology/equipment problems or changes, etc.). In any such case, students will be given appropriate notification in writing.