

2011.49

# University of Hawaii Maui College Course Outline and CAR

Author(s):

Department: Business/Hospitality

Date submitted to Curriculum Committee: 10/14/2011

Type of action:

- Addition:*
- regular
  - other; specify:

- Modification:*
- alpha/number
  - title
  - credits
  - description
  - pre-requisite
  - co-requisite
  - recommended prep
  - other; specify:

Course:

- 1. Alpha: CULN
- 2. Number:240
- 3. Title: Garde Manger
- 4. Credits: 4  
lab per week
- 5. Contact Hours/Type: 2 hours lec, 4 hours

Existing course, if different from above:

- Alpha: CULN
- Number:240
- Title: Buffet Preparation
- Credits: 4  
lab per week
- Contact Hours/Type 2 hours lec, 4 hours

6. Course Description:

Provides instruction and demonstration in the preparation of hot and cold hors d'oeuvres, canapes, aspics, chaud-froids, mousses, pates and terrines, buffet centerpieces, and vegetable and ice carvings. Discusses buffet catering, set-up, and menu planning.

7. Pre-requisites: CULN 121 or CULN 140 <sup>either</sup> with grade C or better

Pre-requisite may be waived by consent  yes  no

8. Co-requisites: N/A

9. Recommended Preparation: N/A

10. Cross-list: N/A

11. Reason for this curriculum action:  
Align with PCC articulation agreement.

Course is taught at another UH campus:

no Explain why this course is proposed for UHMC:

yes, specify college(s), course, alpha, and number where same or similar course is taught: HCC, CULN 240, (4); KAUCC, CULN 240, Garde Manger, (4); LCC, CULN 240, Garde Manger, (3); KCC, CULN 240, Garde Manger, (5)

12. Proposed term of first offering: Fall \_\_\_\_\_ semester of ~~2011~~<sup>2012</sup> year  
5-year Review Date 2017

13. Grading: Standard (Letter, Cr/NCr, Audit) Explain, if not Standard grading:

14. Is this course repeatable for credit?  no  yes; maximum is \_\_\_\_\_ credit or  unlimited.

*Many previous course outlines have SLOs and what are now called Competencies/Concepts/Issues/Skills combined in question number 6. In this form in number 15: SLOs are considered to be over arching "what the student will be able to do in the rest of life" type statements. In number 16: Competencies/Concepts/Issues/Skills are considered to be the more specific steps by which the SLOs are achieved.*

15. Student Learning Outcomes (SLOs). List one to four inclusive SLOs.

*Use roman numerals (I., II., III.) to designate SLOs..*

On successful completion of this course, students will be able to:

- I. Identify and use tools and equipment commonly found in a garde manger kitchen
- II. Produce edible and decorative stylized buffet pieces
- III. Demonstrate skills in the production of aspic, forcemeats, hors d'oeuvres and garnishes
- IV. Plan, prepare and execute a buffet function

16. Competencies/Concepts/Issues/Skills. *Use lower case letters (a., b....zz) to designate competencies/concepts/issues/skills..*

On successful completion of this course, students will be able to:

- a. identify & use basic tools and equipment used in the garde manger kitchen, and practice high standards of sanitation & safety;
- b. produce decorative fruit, vegetable & other decorative pieces & accompaniments;
- c. produce basic garnishes;
- d. demonstrate food presentation techniques – platters, trays, bowls and plates;
- e. demonstrate fundamental skills in the preparation and uses of aspic;
- f. prepare mousses & gelatins;
- g. prepare forcemeats – patés, galantines, ballotines, terrines & sausages;
- h. develop further fundamental cold food preparation skills; and,

i. plan, prepare and execute a catered function

17. Suggested Course Content and Approximate Time Spent on Each Topic

*Linked to #15. Student Learning Outcomes and #16: Competencies/Concepts/Issues/Skills*

1 week Introduction to The Art of Garde Manger (a, i), (SLO:I)

- a. Tools & Equipment
- b. Buffet Service and Set-up
- c. Areas of Responsibilities

2 weeks Cold Items (b, c, d, h), (SLO: I, SLO:II, SLO:III)

- a. Hors d' Oeuvres
- b. Canapés
- c. Soups & Salads
- d. Garnishes

2 weeks Preparation of Sauces (e, h), (SLO:II, SLO:III, SLO:IV)

- a. Aspic and Gelees
- b. Chaud-froid and Collée
- c. Dressings, Marinades & Relishes
- d. Soups & Salads

2 weeks Food Presentation and Food Decoration (b, c, d), (SLO:II, SLO:III, SLO:IV)

- a. Platters
- b. Bowls
- c. Plates
- d. Decorative Pieces
- e. Accompaniments
- f. Other

2 weeks Force Meats and Charcuterie (g), (SLO:II, SLO:III, SLO:IV)

- a. Paté
- b. Paté en Croute
- c. Terrines
- d. Quenelles
- e. Mousses
- f. Galantines & Ballotines

2 weeks Non-edible Displays (b), (SLO:I, SLO:II, SLO:IV)

- a. Ice Carving
- b. Tallow Carving
- c. Salt Sculpting, etc.

2 weeks Culinary Competition (a, b, c, d, e, f, g, h, i), (SLO:I, SLO:II, SLO:III, SLO:IV)

- a. Planning
- b. Ordering
- c. Preparation

- d. Presentation
- e. Evaluation

18. Suggested Course Requirements and Evaluation

*Linked to #15. Student Learning Outcomes and #16: Competencies/Concepts/Issues/Skills*  
Specific course requirements are at the discretion of the instructor at the time the course is being offered. Suggested requirements might include, but are not limited to:

- 10-40% Written quizzes, midterm(s) and/or a final exam covering lectures, discussions, media presentations, lab activities, field trips, guest speakers, and reading assignments

(a, b, c, d, e, f, g, h, I), (SLO:I-IV)

5-40% Lab practical exams (a, b, c, d, e, f, g, h, i), (SLO:I-IV)

5-20% Reading text assigned materials and answering assigned questions (all), (SLO:I-IV)

5-20% Participation in class discussions, group and individual oral reports (all), (SLO:I-IV)

20-40% Laboratory and/or field experiments and activities (all), (SLO:I-IV)

10-20% Laboratory and field skills (all), (SLO:I-IV)

5-20% Field trip observations and assignments (a, b, c, d, e, f, g, h), (SLO:I, SLO:IV)

10-20% Projects, reports, and/or Service-Learning (all), (SLO:I-IV)

5-20% Punctuality, attendance, teamwork and participation (all)

5-20% Laboratory organization and cleanup (all)

19. College-wide academic student learner outcomes (CASLOs) this course supports:  
(mark all that apply)

- Written Communications
- Quantitative Reasoning
- Information Retrieval and Technology
- Oral Communication
- Critical Reasoning
- Creativity

If this course supports one or more CASLO, then either complete the Assessment of Intended Student Learning Outcomes Standards (CCOWIQ) Grid (see Curriculum Committee website for grid form and submit it with this form) OR in

the box following explain briefly how this course supports the particular CASLO or CASLOs: see attached grid

20. Using the program student learning outcomes (PLOs) for the main program of which this course is a part, list only those PLOs this course supports:

PLO: 1. Apply principles and concepts of quality food procurement, food and baking preparation and cost controls, service, and proper use of tools and equipment to produce and serve a variety of professional food items.

PLO: 2. Apply the basic principles of culinary service, organization, sanitation and safety in a foodservice operation to maintain the optimum health of the consumer.

PLO: 5. Practice standards in behavior, ethics, grooming and dress appropriate to culinary industry professionals.

PLO:

PLO:

PLO:

PLO:

21. No question. Question 21 will be part of the process used in Curriculum Central.

22. Method(s) of delivery appropriate for this course: *(mark all that apply)*

Traditional    HITS/Interactive TV    Cable TV    Online    Hybrid

Other, explain:

23. Text and Materials, Reference Materials, and Auxiliary Materials

Appropriate text(s) and materials will be chosen at the time the course is offered from those currently available in the field. Examples include: *Garde Manger: The Art and Craft of the Cold Kitchen*, Culinary Institute of America, John Wiley & Sons Publishers

Appropriate reference materials will be chosen at the time the course is offered from those currently available in the field. Examples include:

Appropriate auxiliary materials will be chosen at the time the course is offered from those currently available in the field. Examples include:

24. Maximum enrollment: 15 Rationale, if less than 35: Safety, supervision

25. Course is restricted to particular room type:  no    yes; explain: Kitchen lab

26. Special scheduling considerations:    no    yes; explain:

27. Special instructional resources *(personnel, supplies, etc.)* required:

no    yes; explain: Specific garde manger tools

28. Special student fees required:  no  yes; explain: Proposed CULN Student Lab Fee

29. Function/Designation: Mark all that apply.

AA\* First Category LE - Elective Second Category, if appropriate Category  
 Fulfills Hawaii Emphasis (HI) Graduation Requirement

AS Program Category List Additional Programs and Category:

AAS Culinary Arts - Culinary Arts PR - Program Requirement List Additional Programs and Category:

BAS Program Category List Additional Programs and Category:

Developmental/Remedial  Other/Additional: Explain:

*\* Submit the appropriate form(s) to have the course placed in the requested category(ies) to both the Curriculum Committee and the Liberal Arts/AA Program Chair. If the course satisfies category I: Foundations/Skills: Foundations I or II, it needs to be submitted to the Foundations Board. If a course needs a diversity designation, it needs to be submitted to the Diversity Board. If a course needs a Hawaii/Asia/Pacific designation, it needs to be submitted to the HAPS board. See your Department Representative, the Curriculum Chair, or the Liberal Arts/AA Coordinator for information.*

30. Course  increases  decreases  makes no change to number of credits required for program(s) affected by this action. Explain, if necessary:

31. Course is:

Not appropriate for articulation.

Appropriate\* for articulation as a general education course at:

UHCC  UH Manoa  UH Hilo  UHWO

Previously articulated\* as a general education course at:

UHCC  UH Manoa  UH Hilo  UHWO

*\*Submit Course Articulation Form(available on the Curriculum Committee website) if course is already articulated, or is appropriate for articulation, as a general education (100-, 200-level) course. Check Curriculum Committee website under UH Courses for articulation sites.*

Standardized and/or appropriate for articulation by PCC or other UH system agreement at:

UHCC  UH Manoa  UH Hilo  UHWO Explain:

Appropriate for articulation or has previously been articulated to a specific department or institution:  UHCC  UH Manoa  UH Hilo  UHWO  Outside UH system Explain:

This course outline is standardized and/or the result of a community college or system-wide agreement. Name of the responsible committee/group: PCC

32. List catalog used and then degrees, certificates, prerequisites, and catalog sections and their page numbers affected by this proposal: 46, 47

33. Additional Information (*add additional pages if needed*):

University of Hawaii Maui College  
Course Outline and CAR Signature Page

Seren Shurt 10/14/2011  
Proposed by: Author or Program Coordinator Date

Alana L. Sweeney 10/14/2011  
Checked by Department Representative to Curriculum Committee Date  
Cyrille Salazar-Perez

Cyrille Pascual 10/14/2011  
Requested by Department: Department Chair Date

M. Buck 11-20-11  
Recommended by: Curriculum Chair Date

W. Y. 2-1-12  
Approved by Academic Senate: Academic Senate Chair Date

[Signature] 2-3-12  
Endorsed by: Chief Academic Officer Date

[Signature] 2/12/12  
Course Approved by: Chancellor Date