

CUA 205: Intro to Garde Manger

This course is designed to develop skills in the art of Garde Manger. Topics include pates, terrines, galantines, ice and tallow carving, chaudfroid/aspic work, charcuterie, smoking, canapés, hor d'oeuvres and related food items. Upon completion, students should be able to design, set up, and evaluate a catering function to include a classical cold buffet with appropriate showpieces.

Credits: 3

Lab Hours: 0

Lecture Hours: 1

6

Prerequisites:

CUA 116