



# STARK STATE COLLEGE

## GENERAL SYLLABUS

### Course Information

**Course Name:** Pantry & Garde Manger  
**Course Number:** CUL226

### Required Materials

**Textbook(s):** Garde Manger: The art and craft of the cold kitchen Publisher: Wiley  
**Required Readings:** None  
**Additional Materials:** Uniform & Culinary Tools (see culinary uniform policy)

### Course Outline/Calendar

The date of coverage and order of coverage may be modified based on the faculty member and events beyond the control of faculty members that interfere with class times and teaching.

16-week Calendar	
Week	Chapter/Topic/Lab
1	Introductions/ Presentation and discussion of Chapter 1 the professional garde manger. Read chapter 2
2	Chapter 2 Presentation Cold Sauces and Soups. Lab: Prepare cold sauces and soups. Read Chapter 3
3	Chapter 3 Presentation Salads. Lab: prepare salads. Read chapter 4
4	Chapter 4 Presentation sandwiches Lab: prepare sandwiches Read chapter 5
5	Chapter 5 Presentation cured and smoked foods Lab: curing and smoking Read chapter 6. Charcuterie Quiz
6	Holiday/No Class
7	Chapter 6 Presentation Sausage Lab: preparing and stuffing sausage/forcemeat Read chapter 7
8	Chapter 7 Presentation Terrines, pates, galantines, and roulades Lab: preparing roulades and terrines. Read Chapter 10
9	Chapter 10 Presentation Condiments, crackers, and pickles Lab: pickling and crackers Read chapter 9
10	Chapter 9 Presentation Appetizers and hors d'oeuvres Lab for event Read chapter 8
11	Chapter 8 Presentation Cheese Lab; Fresh cheese preparation and cheese tasteing identification Read chapter 11. Cheese identification and preparation Quiz
12	Chapter 11 Presentation Buffet presentation Lab: prepare and design buffet and planning
13	Buffet presentation practical, Quiz on Hors d'oeuvres and canapes
14	ACF Competition style mystery basket
15	Full review of materials
16	Final Exam Session Written

<b>8-week Calendar</b>	
<b>Week</b>	<b>Chapter/Topic/Lab</b>
1	Introductions/ Presentation and discussion of Chapter 1 the professional garde manger Chapter 2 Presentation Cold Sauces and Soups. Lab: Prepare cold sauces and soups. Read Chapter 3 & 4
2	Chapter 3 Presentation Salads. Lab: prepare salads. Chapter 4 Presentation sandwiches Lab: prepare sandwiches Read chapter 5 & 6
3	Chapter 5 Presentation cured and smoked foods Lab: curing and smoking Charcuterie Quiz Chapter 6 Presentation Sausage Lab: preparing and stuffing sausage/forcemeat Read chapter 7
4	Chapter 7 Presentation Terrines, pates, galantines, and roulades Lab: preparing roulades and terrines
5	Chapter 8 Presentation Cheese Lab; Fresh cheese preparation and cheese tasteing identification Read chapter 11. Cheese identification and preparation Quiz
6	Chapter 9 Presentation Appetizers and hors d'oeuvres Lab Chapter 11 Presentation Buffet presentation Lab: prepare and design buffet and planning
7	Buffet presentation practical, Quiz on Hors d'oeuvres and canapes ACF Competition style mystery basket
8	Final Practical Mise En Place Written & Practical Exam