

Course Title	Garde Manger and Buffet Operations				
Course Code	ICUL-207E				
Course Type	Compulsory				
Level	1 st Cycle				
Year / Semester	Second/Spring				
Teacher's Name					
ECTS	3	Lectures / week	0	Laboratories / week	4
Course Purpose and Objectives	<p>The course aims are to help students comprehend and categorize the quality, the efficiency and storage with testing procedures on cold preparations of cooked meat and terrines as well as their preparation processes. Students will be able to elegantly prepare and present artistic salads, canapés and other cold appetizers. They will recognize the critical points and working standards in the cold kitchen.</p> <p>Also, the presentation of different buffet types and serving skills and abilities will be developed, as well as a high degree of artistic ability and imagination in designing a buffet. The ability to prepare a wide variety of food, using cognitive, critical thinking and practical assessment skills will be further developed.</p>				
Learning Outcomes	<p>Upon the completion of the course students will be able to:</p> <ul style="list-style-type: none"> • Know the production procedures and serving a buffet. • Know all the kinds of buffets and their features. • Recognize the advantages and disadvantages of the production and serving of a buffet. • Prepare hot and cold buffet options. • Cook for a large number of customers. • Prepare buffet decorations and carved exhibits. • Recognize the advantages and disadvantages of the buffet. • Handle, store and prepare the raw materials for the cold kitchen. • Classify the materials relating to the cold kitchen. • Store in the best way possible. • Produce basic recipes for terrines and pâtés based on fish, meat, poultry and vegetables (with the possibility of using dough, gelatins etc.). • Produce basic recipes of salads and sauces that accompany them. • Handle new cold raw materials, according to the culinary trends of the time. 				
Prerequisites	ICUL-101E, 102E, 121E, 122E, 190E	Required	None		

<p>Course Content</p>	<ul style="list-style-type: none"> • Introduction, advantages and disadvantages. • Plating techniques and appearance of the buffet. • Preparation and presentation of hot and cold buffet dishes for: <ul style="list-style-type: none"> -Cocktail buffet -Carving buffet (in front of the customer) -BBQ buffet -High quality and presentation buffet • Food costing & inspection. • Purchase, storage, inspection and material classification. • Primary and secondary quality of food pieces, cutting down the size of the portions. • Making use of ingredients left (leftover material). • Cutting and preparing vegetables and salads. • Methods and techniques for the preparation of cold dishes (vegetables, fruits, meat, fish, poultry and game meat). • Production and presentation. • Waste prevention. • Processing of cold dishes.
<p>Teaching Methodology</p>	<p>Lectures, examples, amphitheatric demonstrations in modern labs, studies and presentations, videos and transparencies, as well as, in class work.</p>
<p>Bibliography</p>	<p>Required:</p> <ul style="list-style-type: none"> • “<i>The Professional Chef</i>”, The Culinary Institute of America, John Wiley & Sons; 10th Revised edition • Boscolo & Savio, Great Book of Decorations for Buffet. John Wiley & Sons Inc. (Latest version). • Culinary Institute of American, Garde Manger: The Art of cold kitchen • Lecturer’s notes <p>Suggested:</p> <ul style="list-style-type: none"> • Ceserani, Kinton, Foskett. Practical cookery Hodder & Stoughton • D. P. Larousse. A Guide to the Art of Buffet. John Wiley & Sons Inc. • D. R. Stevenson, Basic Cookery; The Process Approach, International Edition, Stanley Thomas Ltd. • Denis Ruffle, The Professional Caterer Series. (Latest version). • Myleto & Khode, The Larder Chef Food Preparation and Presentation (Latest version). • C. Schmedes, The Book of Garnishing. (Latest version). • J. Fuller and E. Renold, The Chef’s Compendium of Professional Recipes. • H. Walden, Dressings and Marinades. (Latest version). • F. H. Sonnenschmidt and J. E. Nicolas Art of Garde Manger (Latest version). • National Association of Meat Purveyors. The Meat Buyers Guide., Johnson & Wales University (Latest version).

	<ul style="list-style-type: none"> • Culinary Institute of American, Garde Manger: The Art of cold kitchen 														
<p>Assessment</p>	<ul style="list-style-type: none"> • Class Participation • Projects • Tests • Final Exam <p>Grading Policy</p> <table border="1" data-bbox="493 667 1182 949"> <tr> <td>Final Examinations</td> <td>30 – 50%</td> </tr> <tr> <td>Class Tests</td> <td>15 – 30% each</td> </tr> <tr> <td>Term paper or Projects</td> <td>15 – 30%</td> </tr> <tr> <td>Mid-Term</td> <td>30 – 40%</td> </tr> <tr> <td>Homework</td> <td>0 – 20%</td> </tr> <tr> <td>Quizzes</td> <td>0 – 10%</td> </tr> <tr> <td>Class Attendance & Participation</td> <td>0 – 10%</td> </tr> </table>	Final Examinations	30 – 50%	Class Tests	15 – 30% each	Term paper or Projects	15 – 30%	Mid-Term	30 – 40%	Homework	0 – 20%	Quizzes	0 – 10%	Class Attendance & Participation	0 – 10%
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<p>Language</p>	<p>English</p>														