

# 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, chaud-froid/aspic work, charcuterie, smoking, canapés, hors d'oeuvre, 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 show pieces. CORE.

**Credits:** 3

**Transfer Code:** Code C

**Lab Hours:** 2

**Lecture Hours:** 1

**Prerequisites:**

As required by college

**Program:** Culinary Arts

**Semester Offered:**

Fall

Spring

Summer