

# CUA 206: Advanced Garde Manger

This course is a continuation of skill development in the art of Garde Manger. Major topics to be covered include preparation of gourmet foods, application of cold food fabrications and display, sausage making and canapé and hors d'oeuvre fabrication. Upon completion, students should be able to lay out a basic cold food display and properly exhibit hors d'oeuvre on display mirrors.

**Credits:** 2

**Transfer Code:** Code C

**Lab Hours:** 2

**Lecture Hours:** 1

**Program:** Culinary Arts

**Semester Offered:**

Spring