



Course Syllabus
SEMESTER
School of Business Hospitality Management and Public Safety

<i>Course Name:</i>	Garde Manger
<i>Course & Section Number:</i>	FNH271-XXX
<i>Meeting Day(s) & Time(s):</i>	
<i>Credits:</i>	3
<i>Contact Hours:</i>	2 lecture/4 lab
<i>Location:</i>	
<i>Instructor's Name:</i>	
<i>Office Hours & Location:</i>	
<i>OCC Phone:</i>	
<i>OCC Email: *</i>	
<i>Additional Contact Information:</i>	

Catalog description:

Garde Manger refers to the craft of the classical European cold kitchen. Includes preparation of garnishes, hors d'oeuvres and appetizers, sausages and terrines, cold preparation sauces and soups, salads and sandwiches. Included is a full presentation of cheese preparation, flavors, production, and pairings. Students will create, develop, plan, prepare, cook, and serve a full modern cold buffet presentation for the Terrace View Cafe`.

Prerequisites: FNH 170-with a 'C' or better

Textbooks:

Garde Manger: The Art & Craft of the Cold Kitchen, 4th Ed., The Culinary Institute of America, 2012, ISBN: 978-0-470-587805

What You Will Learn in the Course

Course Objectives:

Outcome	Where Assessed
1. Demonstrate techniques found in the cold kitchen.	Daily Lab Work
2. Describe production techniques and values associated with buffet presentations.	Contemporary Buffet Project
3. Identify market and menu strategies associated with Garde Manger.	Daily Lab work; Contemporary Buffet Project

Student Learning Outcomes:

Outcome	Where Assessed
1. Identify and use special tools and equipment in the production of Garde Manger.	Daily Lecture/Lab
2. Practice sanitary and safe work habits in the area of cold food production.	Daily Lecture/Lab
3. Plan production, interpret, and revise cold food menus.	Contemporary Buffet Project
4. Evaluate a finished product, applying standards learned in the course of studies.	Daily Lecture Lab Contemporary Buffet Project

Program Outcomes:

The following program outcomes are assessed in this course

Outcome	Where Assessed
1. Demonstrate the food production skills essential for success in the professional kitchen.	Daily Lecture/Lab
2. Apply basic principles of food sanitation and safety in the food service operation.	Daily Lecture/Lab
3. Evaluate menus based on recognized industry standards.	Contemporary Buffet Project/Presentation
4. Develop the management skills to prepare for the transition from employee to supervisor.	Daily Lecture Lab Contemporary Buffet project

Institutional General Education Competencies:

As a student at Owens Community College, you will take General Education courses as part of your degree program. While specific to the General Education courses, will be reinforced in many of your degree program major courses and may be measured in your capstone course(s) and others as identified.

Competency	Where Assessed
Communicate effectively.	Daily Lecture/Lab
Act with professional responsibility.	Daily Lecture Lab
Demonstrate sensitivity to others' beliefs and values.	Daily Lecture Lab/Asynchronous Virtual Discussion
Think analytically, critically, and creatively.	Daily Lecture/Lab, Asynchronous Virtual Discussion Dining Room Service Project

Academic Support

Disability Services Resource Center: If you have a disability or acquire one, you may be entitled to receive reasonable accommodations intended to assure you an equal opportunity to participate in and benefit from the program. To receive more information or to register for accommodations, please contact the Disability Resource Center at 567-661-7007, email disability@owens.edu, visit <https://www.owens.edu/disability/>, or stop by College Hall 116.

Tutoring Services: Owens Community College offers academic tutoring and assistance in a variety of subjects including: accounting, computing, economics, mathematics, science, and writing. For more information go to: <https://www.owens.edu/successcenters/>.

Counseling Services: Counseling Services provides assistance to students experiencing personal, educational, interpersonal/relationship, family, social, or psychological difficulties. If you feel you may benefit from this service, please contact them at counselingservices@owens.edu. More information is at <https://www.owens.edu/counseling/>.

Campus and Community Connections: The Center for Campus and Community Connections (College Hall 151) is a walk-in office created to provide retention support through resource stability initiatives and community connections. Go here for more information: <https://www.owens.edu/connection/> or contact connections@owens.edu

Owens Library: The Owens Library offers two locations (Toledo and Findlay) as well as online resources. For more information visit <https://www.owens.edu/library/>.

****Students can find more information on campus resources and student support at this [link](#).*****

General Information

Student Code of Conduct: All students are expected to follow Owens Community College's [Student Code of Conduct](#), which includes academic honesty, encompassing plagiarism. See the [Board Policy](#) for more information.

Anti-Discrimination and Harassment & Title IX/Sexual Misconduct: All students, faculty, and staff are expected to follow Owens Community College's [Anti-Discrimination and Harassment Policy](#) and the College's [Title IX Policy](#)/Sexual Misconduct Procedures and Guidelines. The College strictly prohibits and will not tolerate harassment, discrimination, intimidation, or hostile/offensive working or learning environments.

Religious Accommodations: A student seeking an accommodation for an absence permitted under Ohio's Testing Your Faith Act must provide the instructor with a written email notice with the specific dates for an absence, and must do so not later than fourteen (14) days after the first day of instruction. Alternative accommodations are not retroactive, and no academic penalty will be imposed for an absence under the policy*. The request for an alternative accommodation will be kept confidential. Students with questions about a religious accommodation under Ohio's Testing your Faith Act may contact the College's Office of Academic Affairs: provost@owens.edu. The policy may be found on the Owens website: [3358:11-2-63 Accommodation](#) for a Student Absence for the Observance of Religious Beliefs and Practices Policy

Document Collection: Throughout the semester, your instructors may ask for a variety of assignments including tests and/or quizzes for student learning of institutional general education competencies or program assessment. Please save all your class materials until the end of the semester.

Classroom Admittance: OCC classes shall only be attended by the officially registered OCC students or perspective students, instructor of record, guest lecturer, or substitute. Visitors are not permitted to be in the classroom and should not be invited to attend or participate in the class. See [FERPA | Protecting Student Privacy](#) regulations for more information.

Use of AI Tools: This course permits you to use artificial intelligence (AI) tools, such as chatbots, text generators, paraphrasers, summarizers, or solvers, to get guidance on assignments, as long as you do so in an ethical and responsible manner. Essentially, you can think of these tools as ways to help you learn but not to entirely create work for assignments like discussion board posts, essays, presentation slides, and so on. AI is more like your tutor or TA, not a replacement for your independent thinking.

This means that you must:

- Not use AI tools to replace your own thinking or analysis or to avoid engaging with the course content.
- Cite or explain any AI tools you use. Provide the name of the AI tool, the date of access, the URL of the interface, and the specific prompt or query you used to generate the output.

APA Example:

OpenAI. (2024). *ChatGPT* (Mar 14 version) [Large language model]. <https://chat.openai.com/chat>

- Be transparent and honest about how you used the AI tool and how it contributed to your assignment. Explain what you learned from the AI tool, how you verified its accuracy and reliability, how you integrated its output with your own work, and how you acknowledged its limitations and biases.

You are accountable for any mistakes or errors made by the AI tool. Always check and edit the

output before submitting your work. If you discover any inaccuracies or inconsistencies in the output after submission, notify the instructor immediately and correct them as soon as possible. Using AI tools in an unethical or irresponsible manner, such as copying or paraphrasing the output without citation or transparency, using the output as your own work without verification or integration, or using the output to misrepresent your knowledge or skills, is considered a form of academic dishonesty and will result in a zero grade for the assignment and possible disciplinary action. If you have any questions about what constitutes ethical and responsible use of AI tools, please consult with the instructor **before** submitting your work.

NOTE: Some instructors will also list specific acceptable and unacceptable uses or include a statement like “All written assignments, projects, and exams must be completed independently.”

Student Responsibilities & Instructor Expectations

Assignment Policy:

- Assignments are due by the date posted elsewhere in this syllabus. No late assignments will be accepted. Failure to submit an assignment will result in a grade of “F/0” for that assignment.
- All course assignments must be submitted through Blackboard. Do not submit assignments by email.
- All assignments must be completed in Microsoft Word document file types (.rtf, .doc, or .docx) or as a PDF. Submitted assignments completed in any other formats (e.g. pages, gdoc, etc.) will receive a grade of “F/0” for that assignment.
 - Microsoft Word is available in all Owens Community College computer labs and as a download for your computer. To access your downloadable copy of Microsoft Office, or use the online Office suite, [visit the Office 365 homepage](#) and sign in with your Owens email and Ozone password.
- Visit the [Office of e-Learning's webpage for Blackboard Information and Tutorials](#) to view hardware/software requirements or view tutorials for assignment submissions.

Classroom Policy:

- **Classroom admittance:** OCC classes (e.g., traditional, land-based, laboratory, hybrid, asynchronous online, synchronous online, etc.) shall only be attended by the officially registered OCC students, instructor of record, guest lecturer, or substitute. Visitors are not permitted in the classroom and should not be invited to attend or participate in the class. See FERPA for specifics. [FERPA | Protecting Student Privacy](#)
- **Correspondence:** Email must come from an *Owens email address only*. Due to FERPA regulations, I will not respond to email from non-Owens addresses.
- Late arrivals are disruptive to both students and teachers. Plan travel time accordingly.
- Cell phones must have the ring mode turned off and cannot be used in class. **This includes texting.**
- Attendance is critical to your success as a student.
- **It is the responsibility of the student to formally drop the class if they will no longer be attending. Information concerning “Withdraw Dates”, “Registration Dates”, “Graduation Dates” and other important dates can be found at www.owens.edu/records/.**
- **Class is not dismissed until everyone is done and the lab is cleared by Chef and/or the Lab Assistant.**

Test Make Up Policy:

- **In Class Test-** If a student is ill or unable to take any test during the scheduled (in-class) testing period, he/she may take a makeup test. Only one time during the course will a student be able to make up a test. Subsequent missed test(s) will result in a grade of Zero (0/F). Make up testing is conducted in the testing center (College Hall, Room 128). Make up test must be completed within seven (7) days of the missed test.
- **Online Test-** Students will have access to any online test/quizzes for a minimum of three days, so no makeup opportunities are granted for online assessments. It is the responsibility of the student to ensure that they schedule an appointment for makeup tests with the instructor.

Attendance:

- Attendance and timeliness are expected for each class.
- Students are to communicate anticipated absences in advance in keeping with professional behavior by calling or emailing the instructor(s).
- Absence is defined as not attending any of the scheduled class time for the day or leaving early from lecture. Tardiness is defined as arriving more than 10 minutes late for scheduled time. Leaving early without communicating with the instructor will be considered an absence.
- If a student is tardy on a quiz or exam day, there will be no additional time to complete the test.
- Students are responsible for missed course content. Please refer to the assignment policy within the syllabus.
- For inclement weather, refer to the Owens Community College catalog.

Instructor Expectations:**Practice 5 “P’s” for personal success in our course and other places too!****BE:**

Punctual- “On time” means at your station, ready to work at the scheduled time. “Ready” means you have met the “Chef Apparel and Uniform” requirements and are prepared to work and learn!

Prepared- Know your role and tasks prior to your scheduled kitchen session. Have a plan for how you will organize your time and complete tasks.

Professional- Operate with the success of the team in mind. Demonstrate appropriate safety, sanitation, and use of technical food service terms. Keep your conversations related to the classroom and our topics.

Purpose- Be present and focused on your contribution to team success. Focus on tasks and behaviors related to our class and make positive contributions to achieving the goals of the team.

Personable use appropriate, non-offensive language and make eye contact when communicating. Maintain appropriate eye contact, space, tone, volume, and posture when talking.

Specific Course Rules:

Take careful note of the **additional policies** with professional **Chef Apparel and Uniform** in mind:

1. All **black** slip resistant shoes, no open toes, no brightly colored sneakers/tennis shoes.
2. All students will arrive in **full clean and pressed uniform** and remain that way **until** class has been dismissed. Jacket is to be buttoned **completely**
3. All students will wear a **white shirt** under the Owens chef coat; this shirt is to have **no** visible writing on the front or the back. Tank tops are not acceptable.
4. All students will wear **black pants**; these pants will not be “jeans” material, yoga pants, sweatpants, or any type of athletic stretchy pants, **striped or checked**. Pants are not to be **cut** at the **bottoms** or frayed. No holes are to be visible!
5. **Absolutely no jewelry** is to be worn in the lab. This includes any rings, facial piercings, or ear jewelry. It must be removed; Band-Aids or tape are not acceptable to cover up.
6. **Fingernails** must not extend over the finger and are not to be painted.

Failure to adhere to these classroom policies will result in **dismissal from class until student has met compliance**. This dismissal will be considered tardy/absence and can result in the absence of lecture material, incompleteness of lab activities, and eventually result in point reduction to final grade.

Test Make Up Policy:

- **In Class Test-** If a student is ill or unable to take any test during the scheduled (in-class) testing period, he/she may take a makeup test. Only one time during the course will a student be able to make up a test. Subsequent missed test(s) will result in a grade of Zero (0/F). Make up testing is conducted in the testing center (College Hall, Room 128). Make up test must be completed within seven (7) days of the missed test.
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Grading and Assignments

Evaluation Measure	Student Learning Outcomes Assessed	Value
Quizzes (2)	1,2,4,5	80
Final Written Exam	7	50
Contemporary Buffet Project	7	80
Cooks Journal (8)	1,2,3,4,5,6	80
Weekly Lab Assessment (8)	1,7	360
Discussion (5)	1	50
	1	700 Points
Grade	Percentage	Points
A	90 – 100 %	630-700
B	80 – 89%	560-629
C	70 – 79%	490-559
D	60- 69%	420-489
F	F – less than 59%	0-419

Contemporary Buffet Project

Objectives:

- Complete a research project about “Garde Manger” and how the department functions in food service operation both historically and today.
- Design and prepare a contemporary buffet station that is both effective, thematic, and attractive
- Prepare a variety of hors d’oeuvre, appetizers, canapés and basic garnishes.
- Prepare and present a forcemeat product.
- Produce decorative centerpiece/garnishes (i.e. fruit, vegetable carvings).
- Prepare foods for preservation and prepare preserved foods.
- Demonstrate basic garnishes

Directions: In teams, students will design, prepare, and serve appropriate foods from a contemporary buffet station. Component Requirements for station design are listed below:

- 1. Individual Research component. Students will write a brief informational essay to build knowledge about Garde Manger and role in food service operations.**
 - Define “Garde Manger”. Explain the historic origins. Identify the section of the kitchen it covers. List 5 dishes that come out of it. List necessary skills and techniques used. Explain in at least 3 lines why it is necessary to learn these skills for your professional development.
 - Define banquet service. Discuss the historic origins. Explain in at least 3 lines the service styles used for banquet service.

- Create/Write a sample Menu for contemporary cold buffet for use on the Final Practical Presentation

2. Final Practical Presentation Written Component Requirements:

- Presented in a binder or portfolio.
- Must have a professional appearance and include a description of your service: “sell it”.
- A Cover Sheet
- Themed Buffet Name
- Student Names on team
- Class name: FNH 271 Garde Manger
- Semester: Fall 2025
- Buffet Layout including equipment, smallwares, risers and tables
- Production Plan and timeline

3. Final Practical Presentation Service Component

- An aspic lined tray
- 1 carved garnish presentation (i.e. vegetables and fruits)
- 1 salad (include cheese as ingredient)
- 1 product from a Forcemeat w/sauce or chutney
- 1 cold soup w/garnish
- 1 hors d’oeuvre w/garnish
- 1 galantine or vegetable terrine w/sauce

All students enrolled in the Culinary Arts Program or Hospitality Management Program and certificates must earn a “C” grade or better in each Food, Nutrition and Hospitality (FNH) course and maintain a 2.0 grade point average (GPA). Students that earn a grade of “D or F” must repeat the course and meet with their Academic Advisor for academic remediation. Students with a GPA below 2.0 will be placed on Academic Probation

(<https://www.owens.edu/trustees/wp-content/uploads/sites/45/2022/02/2-42-academic-recovery-procedures.pdf>).

Tentative Class Assignment Calendar:

Week	SLO	Topic
1	1	Topic: GM overview/Buffer Presentation Salads, Cold Soups, Cold Sauces Readings: Chapters 1,2, 11 Lab: Salads, Cold Sauces, and Cold Soups • Discussion 1 • Cook's Journal 1 • "About Me" Survey
2	2	Topic: Sandwiches/condiments/crackers/pickles Readings: Chapters 4,10 Lab: Sandwiches/condiments/crackers/pickles Assignment: • Contemporary Buffet Project: Research and Sample Menu Due • Event and Team Organization • Cook's Journal 2
3	1 & 2	Topic: Cured, Smoked Foods, Sausage Making Readings: Chapter 5,6 Quiz: Quiz 1 Lab: Cured/Smoked foods, Sausage Discussion 2 Assignment: • Cooks Journal 3 • Discussion 2 • Contemporary Buffet Project: Standardized Recipes Due
4	1 & 2	Topic: Cheese Readings: Ch 8 Lab: Cheese making, tasting, pairing Assignment: • Cook's Journal • Discussion 3 • Contemporary Buffet Project Purchasing Component Due
5	1 & 2	Topic: Appetizers, Hors D; Oeuvres, Vegetable Carving, Glazing Readings: Chapter 9 Lab: Appetizers, Hors D'oeuvres Assignment: • Cook's Journal • Discussion 5 • Quiz 2
6	3	Topic: Contemporary Buffet Preparation, Terrines, Galantines, Roulades

Week	SLO	Topic
		Readings: Ch.7 Lab: Terrines and Galantines for use in Final Practical Assignment: • Cooks Journal • Discussion
7	2 & 3	Topic: Contemporary Buffet Preparation Assignment: • Project Plan and Timeline • Cooks Journal • Discussion Lab: Final Practical Prep
8	3	Topic: Buffet Presentation in Terrace View Cafe Assignment: • Cooks Journal • Contemporary Buffet Project Binder Due • Final Exam

Disclaimer: The instructor reserves the right to amend this syllabus as deemed necessary and will communicate such amendments to the students in the course. Please note that while unlikely, there is a possibility courses might need to change the delivery method due to external issues like public health concerns, weather issues, etc. If this happens, the college will communicate any changes via email and/or other communication methods.