

## CULA215N : Garde Manger

This laboratory-based class emphasizes garde manger utilization and preparation of appetizers, forcemeats, condiments, and hors d'oeuvres. Topics include hot and cold hors d'oeuvres, pates and terrines, sausages, canapes, garnishing, carving, and decorating.

**Class Hours** 1

**Lab Hours** 4 **Credits** 3

**Prerequisite Courses**

CULA210N