



8792

GARDE-MANGER (11A)

30S/30E/30M

A Culinary Arts Course

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Course Description

This course is intended for students wishing to pursue the Culinary Arts. Curriculum content focuses on the cold kitchen. Students will learn to prepare salads and dressings, sandwiches, canapés, and hors d'oeuvres. Garnishing techniques will be emphasized with the presentation of completed products on platters and plates.

Goal 1: Describe and apply appropriate **sanitation, health, and safety** practices as they relate to the culinary arts.

GLO 1.1: Demonstrate appropriate **personal hygiene** practices.

- SLO 11A.1.1.1: Define terminology associated with personal hygiene and hygienic practices. (A7.1)
 - SLO 11A.1.1.2: Describe the procedures used for handwashing. (A7.10)
 - SLO 11A.1.1.3: Practise personal hygiene and safe health standards.
 - SLO 11A.1.1.4: Adhere to the professional standards of dress, hygiene, and grooming.
 - SLO 11A.1.1.5: Identify and interpret codes, regulations, and federal, provincial/territorial, municipal requirements pertaining to kitchen sanitation and safe food-handling practices. (A7.2)
 - SLO 11A.1.1.6: Describe the procedures used to ensure personal hygiene and clean apparel. (A7.9)
 - SLO 11A.1.1.7: Identify and interpret food health regulations and guidelines associated with the practice of personal hygiene. (A7.7)
 - SLO 11A.1.1.8: Identify and interpret regulations and guidelines associated with wearing personal items. (A7.8)
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GLO 1.2: Demonstrate safe **food-handling** practices.

- SLO 11A.1.2.1: Demonstrate safe food-handling practices in regard to garde-manger ingredients and products.
 - SLO 11A.1.2.2: Identify common food allergies found in garde-manger dishes and determine appropriate substitutions.
 - SLO 11A.1.2.3: Describe the safe storage of stock equipment in service vehicles. (A3.11)
 - SLO 11A.1.2.4: Identify types of food-borne illnesses, their causes, and preventative measures. (A7.11)
 - SLO 11A.1.2.5: Identify types of food contamination, their causes, and preventative measures. (A7.12)
 - SLO 11A.1.2.6: Identify proper food-handling and storage techniques. (A7.13)
 - SLO 11A.1.2.7: Discuss common food-borne illnesses, their causes, and preventative measures.
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GLO 1.3: Create and maintain a **safe and sanitary work environment**.

- SLO 11A.1.3.1: Create and maintain a safe work environment when working with garde-manger ingredients and products.
- SLO 11A.1.3.2: Identify regulations pertinent to care and cleanliness in the work area. (A3.3)
- SLO 11A.1.3.3: Identify regulations relevant to the safe use of chemicals. (A3.4)
- SLO 11A.1.3.4: Identify ergonomics. (A3.5)
- SLO 11A.1.3.5: Identify, recognize, and control hazards. (A3.6, A3.10)
- SLO 11A.1.3.6: Identify the hazards associated with working in a confined space and the preparation required to work safely in a confined space. (A3.7) (TSA 20)
- SLO 11A.1.3.7: Describe safety practices and precautions related to the use of kitchen tools and equipment. (A6.2)
- SLO 11A.1.3.8: Describe the importance of emergency planning procedures.
- SLO 11A.1.3.9: Describe and follow substance abuse regulations.
- SLO 11A.1.3.10: Identify and outline workplace fire safety principles. (A3.8) (TSA 19)
- SLO 11A 1.3.11: Discuss the role of Workplace Safety and Health, and the procedures to follow in case of an incident (e.g., slips and falls, improper lifting, etc.).

- SLO 11A.1.3.12: Describe the principles of the Workplace Hazardous Materials Information System (WHMIS) and identify the safety requirements as they apply to the culinary arts. (A3.9) (TSA 13)
- SLO 11A.1.3.13: Describe how the Workers Compensation Act relates to the profession of chef.
- SLO 11A.1.3.14: Describe procedures for dealing with burns and cuts.
- SLO 11A.1.3.15: Identify the safety principles for working on and around electrical equipment. (A3.6)(TSA 18)
- SLO 11A.1.3.16: Describe the three government levels of food/health inspection and the area each level controls.
- SLO 11A.1.3.17: Describe the Hazard Analysis Critical Control Points (HACCP) System and its use in food-service operations. (A7.14)
- SLO 11A.1.3.18: Demonstrate proper kitchen sanitation, personal hygiene, and food-handling and storage practices. (A7.15)
- SLO 11A.1.3.19: Identify safety and health requirements. (A3.1)
- SLO 11A.1.3.20: Describe and use appropriate personal protective equipment (PPE) (e.g., gloves, safety glasses or goggles, hearing protection, respirator mask) and identify PPE and procedures related to PPE. (A3.2) (TSA 16)
- SLO 11A.1.3.21: Demonstrate knowledge of safety equipment such as fire extinguisher, first aid kit, and eyewash station. (A3.8)
- SLO 11A.1.3.22: Identify sanitizing products and describe their applications and procedures for use. (A7.3)
- SLO 11A.1.3.23: Describe the three-sink method of sanitization. (A7.4)
- SLO 11A.1.3.24: Describe the procedures used to disassemble and assemble kitchen tools and equipment and their accessories for sanitizing purposes. (A7.5)
- SLO 11A.1.3.25: Describe the procedures used to maintain a sanitary food-service operation. (A7.6)
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GLO 1.4: Demonstrate knowledge of the **Trade Safety Awareness Manual** (<www.gov.mb.ca/tce/apprent/apprentice/trade_safety/>).

No applicable SLOs.

Goal 2: Demonstrate the safe and appropriate **operation, cleaning, and maintenance of kitchen equipment and cooking utensils.**

GLO 2.1: Demonstrate the safe and appropriate **operation, cleaning, and maintenance** of kitchen equipment and cooking utensils.

- SLO 11A.2.1.1: Demonstrate the safe and appropriate operation and/or use of garde-manger tools and equipment.
 - SLO 11A.2.1.2: Demonstrate the safe and appropriate cleaning and maintenance of the equipment and utensils used in the preparation of garde-manger products.
 - SLO 11A.2.1.3: Define terminology associated with kitchen tools and equipment. (A6.1)
 - SLO 11A.2.1.4: Identify types of knives and describe their characteristics, applications, and procedures for use. (A6.3)
 - SLO 11A.2.1.5: Identify the tools used to sharpen and hone knives, and describe their applications and procedures for use. (A6.4)
 - SLO 11A.2.1.6: Describe the procedures used to inspect and store knives. (A6.5)
 - SLO 11A.2.1.7: Demonstrate the safe and appropriate use of knives.
 - SLO 11A.2.1.8: Identify types of pots and pans, and describe their characteristics, applications, and procedures for use. (A6.6)
 - SLO 11A.2.1.9: Describe the procedures used to inspect and store pots and pans. (A6.7)
 - SLO 11A.2.1.10: Identify types of utensils and describe their characteristics, applications, and procedures for use. (A6.8)
 - SLO 11A.2.1.11: Describe the procedures used to inspect and store utensils. (A6.9)
 - SLO 11A.2.1.12: Identify types of equipment and appliances, and describe their accessories, applications, and procedures for use. (A6.10)
 - SLO 11A.2.1.13: Describe the procedures used to inspect, maintain, and store equipment and appliances. (A6.11)
 - SLO 11A.2.1.14: Demonstrate proper use of kitchen tools and equipment and their maintenance and procedures for use. (A6.12)
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Goal 3: Demonstrate the appropriate **receiving, handling, quality assurance, storage, pre-preparation, preparation, and presentation** of different types of food and beverage.

GLO 3.1: Demonstrate the appropriate **receiving, handling, quality assurance, and storage** of different types of food and beverage.

- SLO 11A.3.1.1: Demonstrate the procedures used to receive, inspect, handle, and store garde-manger products. (A11.7, G1.9)
 - SLO 11A.3.1.2: Describe the procedures used to handle and store sandwiches and fillings. (G2.9)
 - SLO 11A.3.1.3: Describe the procedures used to confirm information contained on invoices. (A11.2)
 - SLO 11A.3.1.4: Describe the procedures used to label, date, initial, and rotate stock. (A11.5)
 - SLO 11A.3.1.5: Describe the procedures used to handle and store fruit. (G3.6)
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GLO 3.2: Demonstrate the appropriate **pre-preparation (mise en place), preparation, and presentation** of different types of food and beverage.

- SLO 11A.3.2.1: Create and apply a variety of basic garnishes.
- SLO 11A.3.2.2: Describe platter presentation techniques.
- SLO 11A.3.2.3: Prepare a variety of garde-manger platters.
- SLO 11A.3.2.4: Demonstrate the appropriate portioning and presentation of garde-manger products.
- SLO 11A.3.2.5: Describe the procedures used to prepare and select dressings. (G1.6)
- SLO 11A.3.2.6: Describe the procedures used to assemble salads. (G1.7)
- SLO 11A.3.2.7: Describe plating/buffet and finishing techniques. (G1.8)
- SLO 11A.3.2.8: Demonstrate the procedures used to prepare salads and salad dressings. (G1.10)
- SLO 11A.3.2.9: Describe the procedures used to prepare sandwich ingredients. (G2.5)
- SLO 11A.3.2.10: Describe the procedures used to assemble sandwiches. (G2.6)
- SLO 11A.3.2.11: Demonstrate the procedures used to prepare sandwiches. (G2.10)
- SLO 11A.3.2.12: Identify styles of service associated with sandwiches. (G2.7)

- SLO 11A.3.2.13: Describe the plating/platter and finishing techniques. (G2.8)
- SLO 11A.3.2.14: Prepare, cook, and store/serve fruits to retain colour, texture, and nutritional value.
- SLO 11A.3.2.15: Describe the procedures used to prepare fruit. (G3.4)
- SLO 11A.3.2.16: Demonstrate the procedures used to prepare fruit. (G3.7)
- SLO 11A.3.2.17: Describe the procedures used to prepare salad ingredients. (G1.4)
- SLO 11A.3.2.18: Determine doneness of garde-manger products.

Goal 4: Demonstrate an understanding of **food, ingredients, recipes, menus, food costing, and nutrition.**

GLO 4.1: Demonstrate an understanding of **the characteristics of foods and ingredients**, and how these characteristics are used to prepare food, and design recipes and menus.

- SLO 11A.4.1.1: Describe the function of garnishes
- SLO 11A.4.1.2: Define terminology associated with garde-manger products. (G1.1, G2.1)
- SLO 11A.4.1.3: Identify types of hot and cold salads and describe their characteristics. (G1.2)
- SLO 11A.4.1.4: Identify the factors to consider when selecting ingredients for salads. (G1.3)
- SLO 11A.4.1.5: Identify types of salad dressings and ingredients, and describe their characteristics and applications. (G1.5)
- SLO 11A.4.1.6: Define terminology associated with sandwiches. (G2.1)
- SLO 11A.4.1.7: Identify types of sandwiches and describe their characteristics. (G2.2)
- SLO 11A.4.1.8: Identify the factors to consider when selecting sandwich ingredients. (G2.3)
- SLO 11A.4.1.9: Identify and describe components of sandwiches. (G2.4)
- SLO 11A.4.1.10: Define terminology associated with fruit. (G3.1)
- SLO 11A.4.1.11: Identify classifications of fruit, and describe their characteristics and applications. (G3.2)
- SLO 11A.4.1.12: Identify the factors to consider when selecting fruit. (G3.3)
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GLO 4.2: Demonstrate an understanding of **recipes, menus, and food costing**.

SLO 11A.4.2.1: Demonstrate how to follow a recipe for creating garde-manger dishes.

GLO 4.3: Demonstrate an understanding of **nutrition**.

SLO 11A.4.3.1: Identify the nutritional components of garde-manger products, and their place in a healthy lifestyle.

Goal 5: Apply the transferable, **cross-curricular** knowledge and skills, as they relate to the culinary arts (chemistry, English language arts, food science, French, nutrition, mathematics, etc.).

GLO 5.1: Read, interpret, and communicate information.

SLO 11A.5.1.1: Read and follow manufacturers' directions and recipes related to the preparation of garde-manger dishes.

SLO 11A.5.1.2: Identify effective communication practices. (A4.1)

SLO 11A.5.1.3: Identify the types of communication methods and equipment, and describe their applications. (A4.2)

SLO 11A.5.1.4: Describe the importance of effective verbal, non-verbal, and written communication with customers, suppliers, and employees. (A4.3)

SLO 11A.5.1.5: Communicate effectively using verbal and non-verbal techniques. (A4.4)

SLO 11A.5.1.6: Demonstrate effective communication principles. (A4.5)

GLO 5.2: Apply **mathematics** knowledge and skills relevant to the culinary arts.

SLO 11A.5.2.1: Convert total yield/ratio and portion sizes of a garde-manger recipe.

SLO 11A.5.2.2: Demonstrate the proficient use of fractions, ratios, decimals, and percentages.

SLO 11A.5.2.3: Demonstrate the proficient conversion between the metric and standard (or imperial) systems of measurement.

SLO 11A.5.2.4: Describe the procedures used to adjust recipe yields and perform conversions. (A8.4)

SLO 11A.5.2.5: Demonstrate proper scaling and measurement techniques.

GLO 5.3: Apply **chemistry** knowledge and skills relevant to the culinary arts.

SLO 11A.5.3.1: Demonstrate the use of acids and bases to manipulate the texture, colour, and nutritional levels of fruits or vegetables.

Goal 6: Demonstrate awareness of **sustainability** as it pertains to the culinary arts.

GLO 6.1: Describe the culinary arts industry's **sustainability** practices and impact on the environment.

SLO 11A.6.1.1: Identify the waste produced in a culinary arts facility.

SLO 11A.6.1.2: Demonstrate the disposal and recycling of waste.

SLO 11A.6.1.3: Rotate stock in a way to minimize waste (e.g., FIFO—the first one in is the first one out).

SLO 11A.6.1.4: Identify and locate facilities for recycling and waste disposal.

Goal 7: Demonstrate awareness of the **ethical and legal standards** that pertain to the culinary arts.

GLO 7.1: Identify and follow the **ethical and legal standards** that pertain to the culinary arts.

SLO 11A.7.1.1: Follow all legal requirements regarding health and safety standards.

Goal 8: Demonstrate the **employability skills** required in the culinary arts.

GLO 8.1: Demonstrate fundamental **employability skills**.

SLO 11A.8.1.1: Demonstrate employability skills (e.g., being prepared for work on time, setting up workstations, staying on task, accepting responsibility for their actions, and so on).

SLO 11A.8.1.2: Demonstrate professional dress code.

SLO 11A.8.1.3: Demonstrate the skills required to work as a member of a team.

SLO 11A.8.1.4: Demonstrate initiative in performing tasks.

Goal 9: Demonstrate an understanding of **working conditions and career opportunities** in the culinary arts.

GLO 9.1: Demonstrate an understanding of **working conditions and career opportunities** in the culinary arts.

- SLO 11A.9.1.1: Describe the structure and scope of the culinary arts. (A1.1)
- SLO 11A.9.1.2: Describe the Manitoba Cook Apprenticeship Program. (A1.2)
- SLO 11A.9.1.3: Describe special opportunities and challenges (e.g., Skilled Labour Training). (A1.3)
- SLO 11A.9.1.4: Identify professional development opportunities in the culinary arts industry.
- SLO 11A.9.1.5: Identify and locate different facilities, departments, and services.
- SLO 11A.9.1.6: Discuss working conditions and employment standards in the culinary arts.

Goal 10: Demonstrate an understanding of the **evolution and technological progression of, and the emerging trends in** the culinary arts.

GLO 10.1: Demonstrate an understanding of the **evolution and technical progression of, and the emerging trends in** the culinary arts.

- SLO 11A.10.1.1: Demonstrate an understanding of the evolution and technical progression of, and the emerging trends in garde-manger.
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