

# CULN 240 : Garde Manger

Develops skills in the preparation of pates, terrines, galantines, canapés, hot and cold hors d'oeuvres, appetizers, mousses and gelatins. Also covered are the techniques of cold food decoration, cold platter design and presentation and the design and planning of buffets. (Letter grade only.)

**Credits** 4

**Lecture/Lab Credits** 165

**Teaching Equivalent** 6.88

**Prerequisites**

CULN 130 with grade C or better, or consent.