



Course Outcome Summary

Required Program Core Course

CAFE 202 Food Preparation and Cooking III A La Carte and Garde Manger

Course Information

Division	Business
Contact Hours	15 Lecture, 60 Lab
Total Credits	3
Billable Contact Hours	5

Prerequisites CAFÉ 112 Food Preparation and Cooking II

Course Description 202 Food Preparation and Cooking III A La Carte and Garde Manger

This course prepares the student for the wide variety of A La Carte food service establishments in the modern Foodservice industry. Students rotate through various stations, obtaining vital “hands-on” experience and training. Students also focus on specialty work, including vegetable carving, charcuterie, butchering, platter presentation, and food show competitions.

This course is a required core course for students pursuing an AAS in Culinary Arts and Foodservice Education

Program Outcomes Addressed by this Course:

Upon successful completion of this course, students should be able to meet the program outcomes listed below:

- A. Demonstrate a broad understanding of styles of food preparation within a commercial kitchen setting.
- B. Prepare examples of, and demonstrate understanding of “cuisine” and the “menu” and their significance in the Foodservice industry.
- C. Demonstrate competence with food sanitation practices and how they apply to Federal Standards.
- D. Demonstrate various cooking techniques and procedures available in commercial kitchens.
- E. Accurately weigh, measure, and convert quantities and amounts within recipes.
- J. Demonstrate knowledge of garnishing used in contemporary food preparation.

Course Outcomes

In order to evidence success in this course, the students will be able to:

1. Demonstrate understanding of meat, poultry, and seafood fabrication. (PO-A)
2. Demonstrate knowledge of moist and dry heat preparation techniques. (PO-A)
3. Identify/ Recognize products and equipment used in professional A La Carte preparations.
4. Demonstrate knowledge of food artistry and apply to plate presentations.(PO-A,C,J)
5. Demonstrate advanced knife skills and apply to vegetable carvings. (PO-A,J)
6. Explore different styles of Global Cuisine and apply to food preparations. ((PO-A)
7. Identify/Recognize the art of preserving food.
8. Demonstrate and differentiate the various types of Charcuterie in modern Foodservice. (PO-A,C,D,J)
9. Identify/Recognize the importance of portion controls associated with A La Carte dishes. (PO-E)
10. Demonstrate knowledge in preparation of a vast variety of pan sauces.(PO-A,D)
11. Differentiate and list different food products and their sources. (PO-B)

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