

CULINARY ARTS III

Garde Manger I

Pierce County Careers Connection Dual Credit Articulation Agreement

Upon completion of high school courses equivalent to the following competencies:

Students must be able to prepare sandwiches

Slice deli Meats, and Cheeses

- Using deli meats
- Cheeses
- Slicer
- Platter

Slice meats, cheeses. The slices must be uniform in size, shape, and thickness, and must have been sliced across the grain.

Grill Sandwiches

- Prepare grilled sandwiches using, butter or oil, sliced bread, butter spreader, sandwich ingredients, condiments, and garnishes.
- Appropriate use of equipment:
 - ~Portion scale
 - ~Wax paper squares
 - ~Grill
 - ~Cutting board
 - ~Serrated-edge knife
 - ~Warmed plate
 - ~Condiments
 - ~Spatula
- Cleaning grill
 - ~Grill oil
 - ~Grill brick

The sandwich must be hot, evenly browned, not greasy to the touch or taste, and neatly arranged on the plate along with the condiments or garnish. The ingredients must be warmed throughout, evenly distributed.

Prepare a Hamburger

- Prepare a hamburger, using, condiments, garnishes

and appropriate sauce

- Appropriate use of equipment:

- ~Grill
- ~Spreader
- ~Warmed plate
- ~Tongs
- ~Spatula

Assemble a hamburger ready for service. The bun must be evenly browned or toasted with no greasy appearance or taste. The hamburger must be neatly arranged on the plate along with the condiments or garnishes. If a sauce is applied it must uniformly cover the bun.

Prepare a Cold Sandwich

Prepare a cold sandwich using sliced bread, sandwich ingredients, condiments, and garnishes.

- Appropriate use of equipment:
 - ~Portion scale
 - ~Wax paper squares
 - ~Fried toothpicks
 - ~Serrated-edge knife
 - ~Spreader
 - ~Toaster
 - ~Cutting board
 - ~Chilled plate

Assemble ingredients and make cold sandwich ready for service. The sandwich must contain accurate portions of all ingredients, must hold together, and be neatly arranged and garnished. The ingredients must be evenly distributed over the bread and not protrude from the edges.

A student earning a “B” grade or better may earn college credit at the following college:

<u>College</u>	<u>Course</u>	<u>Credits</u>
Bates Technical College	CART 105	1