

MODULE DOCUMENTATION

Charcuterie & Modern Buffet

HOSP06096

Elective


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Full Title	Charcuterie and Modern Buffet		
Status	Uploaded to Banner	Start Term	2018
NFQ Level	06	ECTS Credits	05
Module Code	HOSP06096	Duration	13 weeks - (13 Weeks)
Grading Mode		Department	Culinary Arts
Module Author	Martin Ruffley		

Module Description

This module will build on the knowledge and skills gained in the previous modules of Live Kitchen Service 1&2, Modern Classics & Global Cuisine and food Science. On successful completion of this module, learners will have gained the additional practical skills and knowledge to practice with confidence the art of Garde Manger in the modern professional kitchen.

Learning Outcomes	
	<i>On completion of this module the learner will/should be able to:</i>
1.	Demonstrate the knowledge, skills and techniques associated with Charcuterie as applicable to the professional kitchen.
2.	Understand and apply all the requirements associated with the professional production of a range of sausages with specific focus on modern trends.
3.	Differentiate and demonstrate the knowledge, skills and techniques associated with raw and cooked forcemeats, pts and terrines as applicable to the professional kitchen.
4.	Understand and apply the techniques associated with Hot, Cold and Pan Smoking
5.	Produce and apply aesthetically a range of Aspic Jelly and Chaud-froid sauces
6.	Aesthetically prepare and present dishes with relevant accompaniments for buffet and plate service, incorporating a range of presentation styles both classical and modern

Indicative Syllabus

Charcuterie
 Safety Requirements
 Equipment
 Sanitation
 Ingredients
 Wet/Dry Curing
 Sausage Production
 Forcemeats
 Hot & Cold Smoking
 Air Drying
 Aspic & Glazing techniques
 Contemporising Classic Buffet work, Garnishing & Accompaniments

Teaching and Learning Strategy

Practical demonstration followed by student replication with integrated theory

Assessment Strategy

Continuous Assessment based on key criteria
1,2,3,4,5,6

Repeat Assessment Strategies

Practical Skills Assessment

Indicative Coursework and Continuous Assessment:		100 %		
Form	Title	Percent	Week (Indicative)	Learning Outcomes
Assessment	continuous assessment	25 %	Week 13	1,2,3,4,5,6
Assessment	Assessment	25 %	Week 13	1,2,3,4,5,6
Performance Evaluation	CA	50 %	Week 8	1,2,3,4,5,6

Full Time Delivery Mode Average Weekly Workload:			4.00 Hours		
Type	Description	Location	Hours	Frequency	Weekly Avg
Practical	Practical	Kitchen	3	Weekly	3.00
Lecture	Lecture	Lecture Theatre	1	Weekly	1.00

Literary Resources

CIA, (The Culinary Institute of America) Garde Manger The Art and Craft of the Cold Kitchen, J. Wiley & Sons, Inc. 2004, ISBN 0-471-46849-5.

Kinsella, J., & Harvey, D.T., Professional Charcuterie, Wiley & Sons Inc, 1996, ISBN 0-471-12237-8.

Larousse, D, P., The Professional Garde Manger A Guide to the Art of the Buffet, Wiley & Sons Inc, New York, 1993, ISBN 0-471-10603-8.

Leto, M,J., & Bode, W,K,. The Larder Chef , Elsevier, ,1983
ISBN -13 978-0-75-066899-6.

Matthaes,. Kochkunst in Bildern 3, 1988, ISBN 3-87516-086.

Matthaes,. Kochkunst in Bildern 4 1992, ISBN 3-8 751-16-6329.

Mengelatte, P,. Bickel ,W,. & Abelamet, A ,. Buffets and Receptions, Virtue and Company London & Coulsdon, 1978

Mueller, T,G,. The Professional Chefs Book of Charcuterie, Van Nostrand Reinhold, 1987 ISBN 0-442-26425-9.

Pépin,J,. La Methode, Macmillan London, 1983, ISBN 0.333.35381-1.

Pépin ,J,. La Technique The Fundamental Techniques of Cooking An Illustrated Guide, ISBN 0.333.33489 2.

Sommenschmidt, F,H., & Nicholas, J,F,. The Professional Chefs Art of Garde Manger, Van Nustrand Reinhold, New York, 1993, ISBN 0-442-01153.

Treuille, E., & Blashford-Small, V., Canapés, Dorling Kindersley, 1999.
ISBN -10-4053-0513-4

Note the most recently published text will apply

Online Resources

None

Other Resources

Booklet Supplied

Programme Membership

GA_OCPCG_C06 202000 Higher Certificate in Arts in Culinary Arts - Professional Chef Programme

GA_OCGSG_B07 202000 Bachelor of Arts in Culinary and Gastronomic Sciences
GA_OCGSG_H08 202000 Bachelor of Arts (Honours) in Culinary and Gastronomic Sciences
GA_OCGSG_C06 202000 Higher Certificate in Arts in Culinary Arts (Exit)