

What Is Garde Manger?

Directions: Fill in the blanks as you read the section in the textbook or listen to lectures and view demonstrations.

1. Garde Manger: _____

2. Garde Manger Foods:

- | | |
|----------|----------|
| a) _____ | d) _____ |
| b) _____ | e) _____ |
| c) _____ | f) _____ |
| g) _____ | h) _____ |

3. Brigade: _____

4. The garde manger brigade considers:

- a) _____
- b) _____
- c) _____
- d) _____

Garnishes

1. Garnish: _____

2. A garnish is used: _____

3. A garnish should: _____

4. Garnishing Tools:

- | | |
|----------|----------|
| a) _____ | f) _____ |
| b) _____ | g) _____ |
| c) _____ | h) _____ |
| d) _____ | i) _____ |
| e) _____ | |

Salads and Salad Dressings

Directions: Fill in the blanks as you read the section in the textbook or listen to lectures and view demonstrations.

Types of Salad Greens

1. _____
2. _____

Herbs and Other Specialty Items

1. Radicchio: _____
2. Mesclun: _____
3. Edible Flowers: _____

Preparing Greens

1. _____
2. _____
3. _____
4. Storing Greens: _____

Types of Salads

- | | |
|----------|----------|
| 1. _____ | 4. _____ |
| 2. _____ | 5. _____ |
| 3. _____ | |

Salad Dressings

- | | |
|----------|----------|
| 1. _____ | 3. _____ |
| 2. _____ | 4. _____ |

Salad Structure

- | | |
|----------|----------|
| 1. _____ | 3. _____ |
| 2. _____ | 4. _____ |

Cheese

Directions: Fill in the blanks as you read the section in the textbook or listen to lectures and view demonstrations.

Types of Cheeses

Examples:

1. _____

2. _____

3. _____

4. _____

5. _____

Storing Cheese

1. _____

2. _____

Serving Cheese

1. Ripened Cheeses: _____

2. Unripened, Fresh Cheeses: _____

3. Preparing Cheese Boards or Trays:

• _____

• _____

• _____

• _____

Cold Platters

Directions: Fill in the blanks as you read the section in the textbook or listen to lectures and view demonstrations.

Types of Cold Hors d'Oeuvres

- 1. Single-Food Hors d'Oeuvre: _____
- 2. Hors d'Oeuvre Varies: _____
- 3. Finger Foods: _____

Canapés

- 1. _____
- 2. _____
- 3. _____
- 4. _____
- 5. _____
- 6. _____

Fancy Sandwiches

- 1. _____
- 2. _____

Preparing Cold Platters

- 1. _____
- 2. _____
- 3. _____

Types of Cold Platters

- 1. _____
- 2. _____
- 3. _____
- 4. _____

Cold Hors d'Oeuvre Platters

- 1. _____
- 2. _____
- 3. _____
- 4. _____