

Garde Manger II, CULART-111, 1 CR

Work Life Experience Information

The Work and Life Experience Portfolio Evaluation lets students turn their real-world experience—whether from work, co-op education, or training—into college credit! Here are a few important things to keep in mind:

- Milwaukee Area Technical College will not award credit based solely on years of employment
- Experiences must be verifiable and demonstrate achievement of course competencies; determined by the Lead Faculty
- A [portfolio](#) must be submitted for each course you are requesting credit
- In addition to documentation, students may be asked to display specific skills and/or complete an interview to assess content knowledge

Steps for Students to Begin:

1. Select a [course \(see below\)](#) that matches your prior knowledge and skills
- 2.

Email cple@matc.edu to initiate the process with:

- a. Name
 - b. Student ID#
 - c. Course information (e.g., ENG-201)
3. A CPLE Specialist will notify the student when the fee is posted
 4. Pay the [nonrefundable fee](#) and obtain a receipt using one of the following methods:
 - a. In person at any MATC cashier's office
 - b. Online via [Self-Service](#)
 5. Submit the completed portfolio and any other documents required to cple@matc.edu
 6. CPLE Specialist reviews and submits the portfolio to lead faculty for evaluation
 7. After evaluation, the lead faculty will complete and submit the CPLE Request Form to cple@matc.edu, regardless of the outcome
 8. Next Steps:
 - **If the evaluation is approved**, credit(s) will be awarded, and the student's program plan will be updated
 - **If the evaluation is not approved**, students should consult their [Pathway Advisor](#) for further guidance
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Course Information**1. Course title, number & credit value:**

- a. Garde Manger II, CULART-111, 1 CR
- 2.

Course description:

- a. This course is designed to cover specialty techniques in the preparations of various charcuterie, preserved foods, cold food, hors d' oeuvres, and decorative food applications. Force-meats such as pates, terrines, galantines and sausage are prepared and presented. Brines, cures, marinades, dry rubs and barbecue for various meats and fish are produced.
3. **Students must demonstrate the course competencies by submitting: A Portfolio and any other artifacts required found below. *Note for Resumes: Lead faculty must verify the student's work history via a letterhead mail or phone interview.**

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- a. A Portfolio with recent photos and descriptions according to the course COS's (Course Outcome Summary) of work produced along with locations and dates of places and events worked or participated in.

4. Course Competencies that must be demonstrated:

1. Prepare cured foods Linked Career Essentials Effective Problem Solving Assessment Strategies
 - 1.1. In lab assignments
 - 1.2. In written assignments
 - 1.3. Class discussions
 - 1.4. Quiz

Criteria

Performance will be satisfactory when:

- 1.1. learner describes how to preserve foods using curing methods with 75% accuracy
- 1.2. learner compares the applications of hot and cold smoking
- 1.3. learner follows sanitation standards
- 1.4. learner prepares one dry cured item
- 1.5. learner prepares one brined item
- 1.6. learner prepares duck confit

Learning Objectives

- 1.a. Describe the process of curing foods
- 1.b. Prepare cured and smoked items

2. Prepare sausages

Linked Career Essentials
Effective Problem Solving

Assessment Strategies

- 2.1. In lab assignments
- 2.2. In class assignments
- 2.3. Quiz

Criteria

Performance will be satisfactory when:

- 2.1. learner explains the 3 categories of a sausage with 75% accuracy
- 2.2. learner explains the difference between standard grind and emulsified sausages with 75% accuracy
- 2.3. learner explains the role of sausage ingredients through a written quiz with 75% accuracy
- 2.4. learner demonstrates use of sausage making equipment
- 2.5. learner follows sanitation standards
- 2.6. learner produces one straight grind sausage
- 2.7. learner produces one emulsion sausage



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Learning Objectives

- 2.a. Describe three categories of sausages
- 2.b. Describe the appropriate production of sausages

3. Prepare charcuterie

Linked Career Essentials

Effective Problem Solving Assessment Strategies

- 3.1. In class discussions
- 3.2. In lab assignments
- 3.3. Quiz

Criteria

Performance will be satisfactory when:

- 3.1. learner describes the five different types of forcemeats with 75% accuracy
- 3.2. learner produces a meat or seafood terrine
- 3.3. learner follows sanitation standards
- 3.4. learner produces a straight forcemeat
- 3.5. learner produces a simple mousseline
- 3.6. learner produces a galantine or pate en croute

Learning Objectives

- 3.a. Describe the five different types of forcemeats
- 3.b. Describe the appropriate production of charcuterie