



# GARDE MANGER

## Career Development Events Information

**Garde Manger**, an individual event, recognizes participants enrolled in a career technical culinary arts program for their ability to produce a quality cold platter and individual plates using industry culinary techniques and equipment. Participants must develop a plan for the time allotted and present items to evaluators. **Level 3**

### Career Clusters



### Ohio Hospitality and Tourism Standards

- 1.2 Leadership and Communications
- 1.3 Business Ethics and Law
- 1.4 Knowledge Management and Information Technology
- 3.1 Pathogens, Illness and Diseases
- 3.2 Personal Safety and Sanitation
- 3.3 Food Safety and Sanitation
- 3.4 Equipment Safety and Sanitation
- 3.5 Site Safety and Sanitation
- 4.1 Culinary Industry Fundamentals
- 4.2 Sandwiches and Appetizers
- 4.3 Ingredient Selection and Preparation
- 4.4 Food Staples and Sides Preparation
- 4.5 Meat, Poultry and Seafood
- 4.6 Food Preparation
- 5.1 Baking and Pastry Science
- 5.2 Baking and Pastry Techniques
- 5.3 Breads
- 5.4 Specialized Decorating and Presentation
- 6.3 Research for Recipe Development
- 7.2 Kitchen Management and Distribution

### FCCLA National Programs Alignment



### National Family and Consumer Sciences Standards Reasoning for Action Comprehensive Standards

- 1.0 Career, Community, and Family Connections
- 2.0 Consumer and Family Resources
- 8.0 Food Production and Services
- 9.0 Food Science, Dietetics, and Nutrition
- 10.0 Hospitality, Tourism, and Recreation
- 13.0 Interpersonal Communication

**The top three may advance to Nationals.**

