

# Basic Garde Manger

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# Garde Manger Defined

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- Literal meaning -- “Keeper of the food”
- Modern translation– Pantry Supervisor
- In casual restaurants an entry level position (e.g. salad prep)
- In upscale restaurants could require years of experience and a high-level of skill

# Historical background

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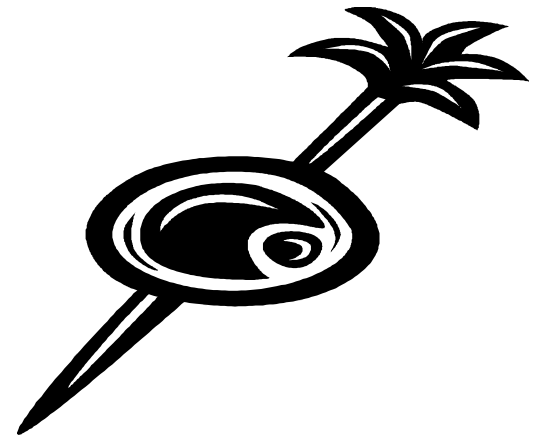
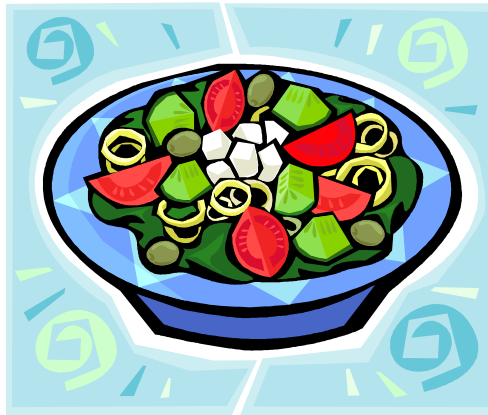


- ⑩ The term Garde Manger originated in pre-Revolution France.
- ⑩ Maintaining an ample supply of food was an outward symbol of power, wealth and prestige.
- ⑩ The steward was referred to as the "officer de bouche", a title that was eventually replaced with "garde manger".
- ⑩ The job of Garde Manger was key in wealthy homes, where cold storage and well-stocked pantries were critical to survival.

# Modern Chef Garde Manger

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- Stocks, prepares, and present cold foods





# Garde Manger– List of competencies

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- Ability to choose, prepare, and present cold foods, such as salads, cold soups, meats and cheeses.
- Knife skills—cutting, chopping, carving, dicing.
- Ability to fill-in at other stations when chefs are absent.
- Able to inventory, preparation and presentation of select dishes and food items.



# **Garde Manger– List of competencies**

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- Able to work in a team-oriented environment and under considerable stress.
- Responsible for station hygiene and sanitation.
- Ability to assist with menu development, especially use of leftovers.
- Ability to supervise and train others.

# Types of Dishes Served from this Station

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Salads

Pâtés

Chaud-froids

Other decorative *dishes*





# Wrap up and review

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- What is the literal meaning of the term Garde Manger?
- Where did this term originate?
- What is the historical significance of this term?
- What is the modern definition of this term?
- What are some competencies needed by a modern day Chef Garde Manger?