

**NOVA COLLEGE-WIDE COURSE CONTENT SUMMARY  
HRI 126 – THE ART OF GARNISHING (1 CR.)**

**Course Description**

Focuses on the relationship between colors and shapes and how they pertain to garnishes. Provides student with knowledge to create impressive presentations. Lecture 1 hour per week.

**General Course Purpose**

The general goal is to prepare the student with the skills to produce attractive garnishes to compliment and merchandise food products. This will be accomplished by identifying the tools of the trade, their care and usage, specifications and availability of products used, and finally, hands-on training in skill development to produce the garnish. The Art of Garnishing is a one-semester, one-credit course.

**Course Prerequisites/Co-requisites**

None

**Course Objectives**

Upon completion of this course, the student should be able to:

- Apply color, balance and rhythm in relationship to design.
- Select quality products, based upon their availability, season, pack, and individual characteristics.
- Demonstrate the usage of garde manger tools and their care.
- Carve and sculpt fruit and vegetable garnishes to enhance a presentation.
- Identify vocabulary terms which are unique to the garde manger department.
- Use proper carving techniques as demonstrated in class.
- Coordinate the garnish in relationship to the entire presentation.

**Major Topics to be Included**

- Orientation and Introduction to Garde Manger
- Identification and usage of the Tools of the Trade
- Fruit Decorations
- Vegetable Decorations
- Sheets of Color
- Banquets and Containers
- Bouquets