

Virginia Western Community College
HRI 126
The Art of Garnishing

Prerequisites

none

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.

Semester Credits: 1 Lecture Hours: 1 Lab/Clinical/Internship Hours: 0

Required Materials**Textbook:**

Garnishing & Decorating Made Easy by Georg Hartung

Other Required Materials:

[Click here to enter text.](#)

Course Outcomes

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

- Understand the reasons behind garnishing
- Create basic garnishes
- Match colors with textures and shapes
- Understand garnishes should always be edible.

Topical Description

Chapter 1	Fruits
Chapter 2	Vegetables
Chapter 3	Meats
Chapter 4	Finger Foods
Chapter 5	Platters and Canapés
Chapter 6	Deorations

Notes to Instructors

[ADA Statement](#) (PDF)

[Title IX Statement](#) (PDF)