

CATALOG INFORMATION

Dept and Nbr: CUL 252.4      Title: STOCKS, SOUPS & SAUCES  
Full Title: Stocks, Soups & Sauces  
Last Reviewed: 1/26/2004

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	0.50	Lecture Scheduled	0.50	8	Lecture Scheduled	4.00
Minimum	0.50	Lab Scheduled	1.50	8	Lab Scheduled	12.00
		Contact DHR	0		Contact DHR	0
		Contact Total	2.00		Contact Total	16.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 8.00

Total Student Learning Hours: 24.00

Title 5 Category: AA Degree Applicable  
Grading: Grade Only  
Repeatability: 00 - Two Repeats if Grade was D, F, NC, or NP  
Also Listed As:  
Formerly: CULT 252.4

**Catalog Description:**  
Introduction to stocks, soups, and sauces. Further development of the student's knife skills with emphasis on speed and precision. Emphasis is placed on sanitation and safety, and developing good motor skills.

**Prerequisites/Corequisites:**  
Completion of or concurrent enrollment in CUL 250, CUL 250.1, CUL 252.3, and CUL 253.1.

**Recommended Preparation:**  
Eligibility for ENGL 100 or ESL 100

**Limits on Enrollment:**

**Schedule of Classes Information:**  
Description: Further development of the student's knife skills with emphasis on speed and precision. Introduction to stocks, soups, and sauces. Emphasis is placed on sanitation and safety, and developing good motor skills. (Grade Only)  
Prerequisites/Corequisites: Completion of or concurrent enrollment in CUL 250, CUL 250.1, CUL 252.3, and CUL 253.1.  
Recommended: Eligibility for ENGL 100 or ESL 100

Limits on Enrollment:

Transfer Credit:

Repeatability: Two Repeats if Grade was D, F, NC, or NP

## **ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:**

<b>AS Degree:</b>	<b>Area</b>	Effective:	Inactive:
<b>CSU GE:</b>	<b>Transfer Area</b>	Effective:	Inactive:
<b>IGETC:</b>	<b>Transfer Area</b>	Effective:	Inactive:
<b>CSU Transfer:</b>		Effective:	Inactive:
<b>UC Transfer:</b>		Effective:	Inactive:

**CID:**

**Certificate/Major Applicable:**

Certificate Applicable Course

## **COURSE CONTENT**

### **Outcomes and Objectives:**

Upon successful completion of this course the student will be able to:

1. Accomplish knife cuts appropriate to preparing ingredients for stocks, soups and sauces with speed and precision.
2. Prepare a variety of stocks, soups, and sauces.
3. Employ the proper procedures for cooling and storing stocks.
4. Describe the standards used to assess a soup's overall quality and appraise soups according to standards.
5. Select an appropriate garnish for a soup and demonstrate proper heating and serving techniques.
6. Apply proper cooling, storing, and reheating procedures for all types of soup.
7. Recognize and classify sauces.
8. Select a suitable sauce for the style of service and the cooking technique applied to the main ingredients.
9. Use proper reheating, holding, and plating procedures for sauces.
10. Apply principles and proper procedures for safe, hygienic food handling.

### **Topics and Scope:**

I. Knife cuts appropriate for stocks, soups, and sauces

II. Stocks

A. Basic ingredients used in stocks

1. bones
2. liquid
3. aromatics

B. Mirepoix

C. White stock

1. ingredients
2. basic techniques
- D. Brown stock
  1. ingredients
  2. basic techniques
- E. Proper procedures for cooling and storing
- III. Soups
  - A. Basic techniques for preparing
    1. clear soups
    2. thick soups
  - B. Quality products used
  - C. Standards for assessing quality
  - D. Garnishes
  - E. Proper heating, cooling, and storage procedures
- IV. Sauces
  - A. Classifying
    1. modern
      - a. jus lie
      - b. coulis
      - c. salsas
    2. classic
      - a. mother sauces
      - b. egg and butter sauces
  - B. Function in relationship to components in a dish
  - C. Selecting a suitable sauce
    1. style of service
    2. cooking technique applied to main ingredients
  - D. Proper preparation techniques
    1. using thickening agents properly
    2. seasoning to taste
- V. Plating Techniques
- VI. Evaluating Quality
- VII. Principles and proper procedures for sanitation and safe, hygienic food handling

### **Assignment:**

1. Practical laboratory work on knife skills and proper cutting techniques for a variety of items.
2. Practical laboratory work on various stock, soup, and sauce preparation techniques.
3. Evaluation and critique of stocks, soups and sauces.
4. Assigned reading in text: 5-10 pages per week.
5. Two to three quizzes; final objective and performance exam.

### **Methods of Evaluation/Basis of Grade:**

**Writing:** Assessment tools that demonstrate writing skills and/or require students to select, organize and explain ideas in writing.

None, This is a degree applicable course but assessment tools based on writing are not included because skill demonstrations are more appropriate for this course.

Writing  
0 - 0%

**Problem Solving:** Assessment tools, other than exams, that demonstrate competence in computational or non-computational problem solving skills.

None

Problem solving  
0 - 0%

**Skill Demonstrations:** All skill-based and physical demonstrations used for assessment purposes including skill performance exams.

Class performances, Performance exams

Skill Demonstrations  
50 - 70%

**Exams:** All forms of formal testing, other than skill performance exams.

Multiple choice, True/false, Matching items, Completion

Exams  
10 - 35%

**Other:** Includes any assessment tools that do not logically fit into the above categories.

Attendance/Participation/Professionalism

Other Category  
15 - 20%

### **Representative Textbooks and Materials:**

On Cooking: A Textbook of Culinary Fundamentals. Labensky, Sarah R., and Alan M. Hause. New Jersey: Prentice Hall, 2002.  
Instructor prepared materials.