

CUL 200.12 Course Outline as of Spring 2012**CATALOG INFORMATION**

Dept and Nbr: CUL 200.12 Title: STOCKS/SOUPS/SAUCES

Full Title: Foundations, Beginnings: Stocks, Soups & Sauces

Last Reviewed: 6/18/2001

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	0.50	Lecture Scheduled	1.50	4	Lecture Scheduled	6.00
Minimum	0.50	Lab Scheduled	2.00	2	Lab Scheduled	8.00
		Contact DHR	0		Contact DHR	0
		Contact Total	3.50		Contact Total	14.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 12.00

Total Student Learning Hours: 26.00

Title 5 Category: AA Degree Applicable

Grading: Grade or P/NP

Repeatability: 39 - Total 2 Times

Also Listed As:

Formerly: CULT200.12

Catalog Description:

Professional chef presents theory, demonstrates techniques, & supervises and critiques student preparation of a variety of stocks, soups, and sauces. Students practice a variety of cooking techniques as they apply to stocks, soups, and sauces and will prepare appropriate accompaniments.

Prerequisites/Corequisites:**Recommended Preparation:****Limits on Enrollment:****Schedule of Classes Information:**

Description: Professional Chef presents theory, demonstrates technique and supervises and critiques student preparation of a variety of stocks, soups, and sauces. Students practice a variety of cooking techniques as they apply to stocks, soups, and sauces and will prepare appropriate accompaniments. (Grade or P/NP)

Prerequisites/Corequisites:

Recommended:
Limits on Enrollment:
Transfer Credit:
Repeatability: Total 2 Times

ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:

AS Degree:	Area	Effective:	Inactive:
CSU GE:	Transfer Area	Effective:	Inactive:
IGETC:	Transfer Area	Effective:	Inactive:
CSU Transfer:		Effective:	Inactive:
UC Transfer:		Effective:	Inactive:

CID:

Certificate/Major Applicable:

Certificate Applicable Course

COURSE CONTENT

Outcomes and Objectives:

The students will:

1. Prepare a variety of types of soups, stocks, and sauces using proper tools and techniques.
2. Use sanitation techniques to prepare soups, stocks & sauces safely.
3. Identify the differences between classical and modern sauce making techniques.
4. Prepare a variety of dishes to accompany sauces.
5. Practice presentation techniques.

Topics and Scope:

1. Through lecture and demonstration, the student will be instructed in the proper handling, fabricating, and cooking techniques for a variety of soups, stocks, and sauces.
2. Recipes will be presented, discussed, and prepared.
3. Presentation techniques will be utilized.
4. Classic Mother sauces will be discussed and prepared.
 - a. Espagnole
 - b. Bechamel
 - c. Hollandaise
 - d. Tomato
5. Contemporary sauces will be discussed and prepared, including
 - a. Jus Lie
 - b. Vin Blanc
 - c. Beurre Blanc
 - d. Coilis
 - e. Salsas

- f. Essences
- g. Infused oils
- 6. Soups will be discussed and prepared, including
 - a. clear soups
 - b. puree soups
 - c. cream soups
 - d. bisques
 - e. cold soups
 - f. regional soups
 - g. international soups
 - h. soup service
- 7. Salad dressings will be prepared, including
 - a. vinaigrettes
 - b. emulsified vinaigrettes
 - c. mayonnaise
 - d. low fat dressings
- 8. Students will taste and critique all recipes prepared.

Assignment:

- 1. Practical laboratory work on various cooking techniques.
- 2. Evaluate and critique recipes.

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 problem solving assessments and 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.

LAB WORK

Problem solving
10 - 25%

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

Preparation and evaluation of cooked recipes.

Skill Demonstrations
60 - 80%

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

None

Exams
0 - 0%

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

Attendance and participation

Other Category
10 - 25%

Representative Textbooks and Materials:
Recipes and handouts prepared by the instructor.