

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:**  
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.

**Prerequisites/Corequisites:**  
Course Completion or Current Enrollment in CUL 252.3 ( or CULT 252.3) and Course Completion or Current Enrollment in CUL 250.1 ( or CULT 250.1) OR Course Completion or Current Enrollment in CUL 60 ( or CULT 60)

**Recommended Preparation:**  
Eligibility for ENGL 100A or ENGL 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: Course Completion or Current Enrollment in CUL 252.3 ( or CULT

252.3) and Course Completion or Current Enrollment in CUL 250.1 ( or CULT 250.1) OR Course Completion or Current Enrollment in CUL 60 ( or CULT 60)

Recommended: Eligibility for ENGL 100A or ENGL 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:**

The student will:

1. Further refine knife handling techniques and motor skills.
2. Apply principles and proper procedures for sanitation and safe, hygienic food handling.
3. Demonstrate knife cuts appropriate to preparing ingredients for stocks, soups and sauces.
4. Identify the basic ingredients used in stocks.
5. Prepare basic mirepoix.
6. Describe the basic techniques for preparing white and brown stocks.
7. Prepare a variety of stocks.
8. Demonstrate proper procedures for cooling and storing stocks.
9. Describe the basic techniques for preparing a variety of clear and thick soups.
10. Prepare a variety of clear and thick soups.
11. Identify quality products used to make soup.
12. Identify the standards used to assess a soup's overall quality and appraise soups according to standards.
13. Select an appropriate garnish for a soup and demonstrate proper heating techniques.
14. Garnish and serve soups appropriately.
15. Describe and apply soup service guidelines.
16. Apply proper heating, cooling, storing, and reheating procedures for all types of soup.
17. Explain the function of a sauce in relation to the other components of a dish.

18. Recognize and classify sauces.
19. Select a suitable sauce for the style of service and the cooking technique applied to the main ingredients.
20. Demonstrate proper techniques for making sauces.
21. Use thickening agents properly.
22. Prepare a variety of classic and modern sauces.
23. Explain and/or demonstrate how sauces are properly reheated, held, and plated.

### Topics and Scope:

1. Further development of knife handling and motor skills.
2. Speed and precision.
3. Principles and proper procedures for sanitation and safe, hygienic food handling.
4. Presentation, discussion, and preparation of recipes.
5. Proper fabricating, and cooking techniques for a variety of soups and sauces.
6. Application of proper heating, cooling, storing, reheating and plating techniques.

### 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.

### 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 reports

Problem solving  
10 - 20%

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

Class performances, Performance exams

Skill Demonstrations  
40 - 70%

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

Multiple choice, True/false, Matching items, Completion

Exams  
10 - 25%

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

Attendance/Participation/Professionalism

Other Category  
5 - 10%

**Representative Textbooks and Materials:**

On Cooking: A Textbook of Culinary Fundamentals. Labensky, Sarah R., and Alan M. Hause. New Jersey: Prentice Hall, 1999.

Instructor prepared recipes and handouts.