



Western Technical College

10317157 Stocks, Soups, and Sauces

Course Outcome Summary

Course Information

Description	This course will have students prepare consommé, cream, clear, puree, and bisque soups. Students will prepare a variety of stocks, including white, vegetable, beef, brown, and chicken. Students will make a variety of sauces including mother sauces and several small sauces.
Career Cluster	Hospitality and Tourism
Instructional Level	Associate Degree Courses
Total Credits	2
Total Hours	72

Textbooks

Professional Cooking + Wileyplus. 9th Edition. Copyright 2019. Gisslen, Wayne. Publisher: John Wiley & Sons, Inc. **ISBN-13:** 978-1-119-40901-4-8. Required.

317-157 Lab Manual. Western. Publisher: Western. Required.

Learner Supplies

Culinary Kit - \$186. **Vendor:** Campus Shop. Required.

Name Pin - \$5.00. **Vendor:** To be discussed in class. Required.

Black Pants - \$25-30. **Vendor:** To be discussed in class. Required.

Black baseball cap with Western's Logo - \$25. **Vendor:** Campus Shop. Required.

Black shoes with non-slip soles (no tennis) - \$35-40. **Vendor:** To be discussed in class. Required.

Chef Coat - \$25. **Vendor:** Campus Shop. Required.

Two potholders - \$5. **Vendor:** Campus Shop. Required.

White apron - \$7. **Vendor:** Campus Shop. Required.

White shirt (short sleeve with button down collar) - \$15-20. **Vendor:** To be discussed in class. Required.

Program Outcomes

1. Apply principles of safety and sanitation in food service operations.
2. Demonstrate culinary skills.
3. Relate food service operations to sustainability.

Course Competencies

1. Explore the use of stocks and soups in the commercial kitchen.

Assessment Strategies

- 1.1. Written Objective Test or Quiz
- 1.2. Skill Demonstration

Criteria

You will know you are successful when

- 1.1. you ascertain the use and production of white and brown stock in the kitchen.
- 1.2. you ascertain the use and production of poultry stock in the kitchen.
- 1.3. you ascertain the use and production of fish stock and court bouillon in the kitchen.
- 1.4. you ascertain the use and production of vegetable stock in the kitchen.
- 1.5. you ascertain the use and production of convenience bases in the kitchen.
- 1.6. you produce stocks in the kitchen to industry standards of taste, texture, and appearance.
- 1.7. you produce soups in the kitchen to industry standards of taste, texture, and appearance.
- 1.8. you produce convenience bases in the kitchen to industry standards of taste, texture, and appearance.

Learning Objectives

- 1.a. Examine the use and production of white and brown stock in the commercial kitchen.
- 1.b. Examine the use and production of poultry stock in the commercial kitchen.
- 1.c. Examine the use and production of fish stock and court bouillon in the commercial kitchen.
- 1.d. Examine the use and production of vegetable stock in the commercial kitchen.
- 1.e. Examine the use of convenience bases in the commercial kitchen.
- 1.f. Examine the types and production of clear soups in the commercial kitchen.
- 1.g. Examine the types and production of thick soups in the commercial kitchen.
- 1.h. Examine the types and production of specialty soups in the commercial kitchen.

2. Demonstrate technical proficiency in the production of stocks.

Assessment Strategies

- 2.1. Skill Demonstration

Criteria

You will know you are successful when

- 2.1. you produce a white or brown stock to industry standards of taste, texture, and appearance.
- 2.2. you produce a chicken stock to industry standards of taste, texture, and appearance.
- 2.3. you produce a fish stock or court bouillon to industry standards of taste, texture, and appearance.
- 2.4. you produce a vegetable stock to industry standards of taste, texture, and appearance.
- 2.5. you produce a convenience base to standards of taste, texture, and appearance.
- 2.6. you produce food according to food safety and sanitation requirements.
- 2.7. you demonstrate kitchen etiquette to program standards.

Learning Objectives

- 2.a. Produce a white or brown stock.
- 2.b. Produce a chicken stock.
- 2.c. Produce a fish stock or court bouillon.
- 2.d. Produce a vegetable stock.
- 2.e. Produce a convenience base.

3. Demonstrate technical proficiency in the preparation of all classes of soups.

Assessment Strategies

3.1. Skill Demonstration

Criteria

You will know you are successful when

- 3.1. you produce a clear soup to industry standards of taste, texture, and appearance.
- 3.2. you produce a soup thickened by puree to industry standards of taste, texture, and appearance.
- 3.3. you produce a soup thickened by roux to industry standards of taste, texture, and appearance.
- 3.4. you produce a soup thickened by reduction to industry standards of taste, texture, and appearance.
- 3.5. you produce a cold soup to industry standards of taste, texture, and appearance.
- 3.6. you produce a specialty soup to industry standards of taste, texture, and appearance.
- 3.7. you produce food according to food safety and sanitation requirements.
- 3.8. you demonstrate kitchen etiquette to program standards.

Learning Objectives

- 3.a. Produce a clear soup.
- 3.b. Produce a soup thickened by puree.
- 3.c. Produce a soup thickened by roux.
- 3.d. Produce a soup thickened by reduction.
- 3.e. Produce a cold soup.
- 3.f. Produce a specialty soup.

4. Explore the use of sauces in the commercial kitchen.

Assessment Strategies

- 4.1. Written Objective Test or Quiz
- 4.2. Skill Demonstration

Criteria

You will know you are successful when

- 4.1. you ascertain the types and production of the mother/leading sauces in the commercial kitchen.
- 4.2. you ascertain the types and production of the small/secondary sauces in the commercial kitchen.
- 4.3. you ascertain the types and production of the butter sauces in the commercial kitchen.
- 4.4. you ascertain the types and production of non-mother classical sauces in the commercial kitchen, including dessert sauces.
- 4.5. you ascertain the types and production of convenience sauces in the commercial kitchen.
- 4.6. you produce mother/leading sauces to industry standards of taste, texture, and appearance.
- 4.7. you produce small/secondary sauces to industry standards of taste, texture, and appearance.
- 4.8. you produce butter sauces to industry standards of taste, texture, and appearance.
- 4.9. you produce non-classical mother sauces, including dessert sauces, to industry standards of taste, texture, and appearance.

Learning Objectives

- 4.a. Examine the types and production of the mother/leading sauces in the commercial kitchen.
- 4.b. Examine the types and production of the small/secondary sauces in the commercial kitchen.
- 4.c. Examine the types and production of butter sauces in the commercial kitchen.
- 4.d. Examine the types and production of non-mother classical sauces in the commercial kitchen, including dessert sauces.
- 4.e. Examine the types and use of convenience sauces in the commercial kitchen.

5. Demonstrate technical proficiency in the preparation of leading sauces (mother sauces).

Assessment Strategies

- 5.1. Skill Demonstration

Criteria

You will know you are successful when

- 5.1. you produce a hollandaise to industry standards of taste, texture, and appearance.
- 5.2. you produce an espagnole to industry standards of taste, texture, and appearance.
- 5.3. you produce a bechamel to industry standards of taste, texture, and appearance.
- 5.4. you produce a veloute to industry standards of taste, texture, and appearance.
- 5.5. you produce a tomato sauce to industry standards of taste, texture, and appearance.

- 5.6. you produce food according to food safety and sanitation requirements.
- 5.7. you demonstrate kitchen etiquette to program standards.

Learning Objectives

- 5.a. Produce hollandaise.
- 5.b. Produce espagnole.
- 5.c. Produce bechamel.
- 5.d. Produce veloute.
- 5.e. Produce tomato sauce.

6. Demonstrate technical proficiency in the preparation of small sauces (secondary sauces) and non-mother classical sauces.

Assessment Strategies

- 6.1. Skill Demonstration

Criteria

You will know you are successful when

- 6.1. you produce a beurre blanc to industry standards of taste, texture, and appearance.
- 6.2. you produce a gastrique to industry standards of taste, texture, and appearance.
- 6.3. you produce a cheese sauce to industry standards of taste, texture, and appearance.
- 6.4. you produce a coulis to industry standards of taste, texture, and appearance.
- 6.5. you produce a caramel sauce to industry standards of taste, texture, and appearance.
- 6.6. you produce an alternative sauce to industry standards of taste, texture, and appearance.
- 6.7. you produce food according to food safety and sanitation requirements.
- 6.8. you demonstrate kitchen etiquette to program standards.

Learning Objectives

- 6.a. Produce a beurre blanc.
- 6.b. Produce a gastrique.
- 6.c. Produce a cheese sauce.
- 6.d. Produce a coulis.
- 6.e. Produce a caramel sauce.
- 6.f. Produce an alternative sauce.

7. Explore the use of thickeners in the commercial kitchen.

Assessment Strategies

- 7.1. Written Objective Test or Quiz
- 7.2. Skill Demonstration

Criteria

You will know you are successful when

- 7.1. you ascertain the role and production of roux in the commercial kitchen.
- 7.2. you ascertain the role and production of beurre manie in the commercial kitchen.
- 7.3. you ascertain the role and production of slurry in the commercial kitchen.
- 7.4. you ascertain the role and production of reduction in the commercial kitchen.
- 7.5. you ascertain the role and production of alternative thickeners in the commercial kitchen.
- 7.6. you produce roux to industry standards of taste, texture, and appearance.
- 7.7. you produce beurre manie to industry standards of taste, texture, and appearance.
- 7.8. you produce slurries to industry standards of taste, texture, and appearance.
- 7.9. you produce a reduction to industry standards of taste, texture, and appearance.
- 7.10. you produce alternative thickeners to industry standards of taste, texture, and appearance.

Learning Objectives

- 7.a. Examine the role of roux in the commercial kitchen.
- 7.b. Examine the role of beurre manie in the commercial kitchen.
- 7.c. Examine the role of slurry in the commercial kitchen.
- 7.d. Examine the role of reduction in the commercial kitchen.
- 7.e. Examine the role of alternative thickeners in the commercial kitchen.

8. Demonstrate technical proficiency in the preparation of thickening agents.

Assessment Strategies

- 8.1. Skill Demonstration

Criteria

You will know you are successful when

- 8.1. you produce a white roux to industry standards of taste, texture, and appearance.
- 8.2. you produce a blond roux to industry standards of taste, texture, and appearance.
- 8.3. you produce a brown roux to industry standards of taste, texture, and appearance.
- 8.4. you produce a beurre manie to industry standards of taste, texture, and appearance.
- 8.5. you produce a slurry to industry standards of taste, texture, and appearance.
- 8.6. you produce an alternative thickener to industry standards of taste, texture, and appearance.
- 8.7. you produce food according to food safety and sanitation requirements.
- 8.8. you demonstrate kitchen etiquette to program standards.

Learning Objectives

- 8.a. Produce a white roux.
- 8.b. Produce a blond roux.
- 8.c. Produce a brown roux.
- 8.d. Produce a beurre manie.
- 8.e. Produce a slurry.
- 8.f. Produce an alternative thickener.

9. Operate commercial kitchen equipment.

Assessment Strategies

- 9.1. Skill Demonstration

Criteria

You will know you are successful when

- 9.1. you use the steam-jacketed kettle/trunion to produce food to industry specifications.
- 9.2. you apply proper cleaning and sanitizing procedures to the steam-jacketed kettle/trunion.
- 9.3. you use the automatic dish machine to clean and sanitize smallwares and pots and pans.
- 9.4. you apply cleaning and sanitizing procedures to the automatic dish machine.
- 9.5. you use the tabletop gelato machine to produce food to industry specifications.
- 9.6. you apply cleaning and sanitizing procedures to the tabletop gelato machine.
- 9.7. you apply equipment maintenance procedures.

Learning Objectives

- 9.a. Operate the steam-jacketed kettle/trunion.
- 9.b. Operate the automatic dish machine.
- 9.c. Use the tabletop gelato machine.
- 9.d. Apply equipment and maintenance and cleaning procedures.

10. Incorporate sanitation procedures in a professional kitchen.

Assessment Strategies

- 10.1. Skill Demonstration
10.2. Sanitation Worksheet

Criteria

You will know you are successful when

- 10.1. you explain terms.
- 10.2. you model concepts.
- 10.3. you model safety procedures according to industry standards.
- 10.4. you model sanitation procedures according to industry standards
- 10.5. you model personal hygiene standards according to industry standards.
- 10.6. you create food that is safe to consume.

Learning Objectives

- 10.a. Integrate proper cleaning techniques.
- 10.b. Integrate proper sanitizing.

- 10.c. Integrate proper sanitation principles relating to food storage techniques.
- 10.d. Integrate proper sanitation principles relating to food preparation.
- 10.e. Integrate proper sanitation principles relating to food handling.
- 10.f. Produce food to proper internal temperatures.
- 10.g. Cultivate a high level of personal hygiene.

11. Incorporate professionalism in a teaching kitchen environment.

Assessment Strategies

- 11.1. Skill Demonstration
- 11.2. Culinary Professionalism Worksheet

Criteria

You will know you are successful when

- 11.1. you model professionalism by following the uniform policy every class.
- 11.2. you model professionalism by following the jewelry policy every class.
- 11.3. you model professionalism by attending at least 90% of the classes.
- 11.4. you model professionalism by following the electronics policy every class.
- 11.5. you model professionalism by keeping all comments professional and respectful.
- 11.6. you model professionalism by supporting the success, growth, and future of your classmates.
- 11.7. you model professionalism by placing fairness, cooperation, and consideration first when working with others.

Learning Objectives

- 11.a. Integrate the program uniform policy.
- 11.b. Integrate the program jewelry policy.
- 11.c. Integrate the program 90% attendance policy.
- 11.d. Integrate the program zero-tolerance cell phone or other electronic devices policy.
- 11.e. Cultivate respectful language in the lab.
- 11.f. Network with others whenever possible.