

Course: CULA 144 Soups & Sauces
Department: Culinary Arts
Course Description: Soups & Sauces

This course offers special attention to the five “grand” or “mother” sauces along with a number of small or compound derivatives. Students prepare basic stock and learn about various binding or thickening agents used in the commercial kitchen. The three categories of soups; Clear, Thick, and Specialty & National are prepared and executed. Two lecture and two laboratory hours per week. Prerequisite: CULA 140 Culinary Concepts

COURSE OUTCOMES	OUTCOMES ACTIVITIES	ASSESSMENT TOOLS
Upon successful completion of this course student should:	To achieve these outcomes students may engage in the following activities:	Student learning may be assessed by:
<p>Students will be competent in preparing the 5 Leading/Grand/ Mother Sauces and the identification of the vast number of their small sauces</p> <p>The 5 Leading/Grand/Mother Sauces are: Hollandaise Veloute Tomato Béchamel Espagnole</p> <p>Other common sauces: Beurre Blanc, GASTRIQUE, others (WC, OC, IL, CCT, GL, CE)</p>	<p>Each week, the following activities will be applied to each of the classes:</p> <p>Reading assignment will be due for specific sauce being produced that day.</p> <p>Each student will show mastery of the daily designated sauce before moving on to next area.</p> <p>Students will prepare assigned recipes for daily production including discussion of ingredients used (with attention given to localization, seasonality and/or sustainability)</p>	<p>Students will complete written quizzes throughout the course (four times) on specific sauce production</p> <p>Instructor will evaluate daily food production executed by each student.</p> <p>Student will be critiqued in the following areas: Mise en Place Cooking Technique Taste, Appearance, and Consistency Presentation of sauce/food prepared Timeliness of presentation</p>
<p>Students will learn and prepare stocks 3 Main Elements of a Stock Aromatics Liquid Nutratives (bones, meat)</p> <p>The Categories of Stock: Brown (roasted) White (blanched) Fish Vegetable Court Bouillon (WC, OC, IL, CCT, CE)</p>	<p>Each week, the following activities will be applied to each of the classes.</p> <p>Reading assignment will be due for specific stock being produced that week.</p> <p>Production of various stocks will be utilized throughout the course. This gives students an opportunity to utilize the stock he/she creates in another application (in a sauce or soup).</p> <p>Students will prepare assigned recipes for daily production – including discussion of ingredients used (with attention given to localization, seasonality and/or sustainability)</p>	<p>Students will complete written quizzes throughout the course (four times) on specific stock production</p> <p>Instructor will evaluate daily food production executed by each student.</p> <p>Student will be critiqued in the following areas: Mise en Place Cooking Technique Clarity, Aroma, Taste Timeliness of presentation</p>

<p>Students will learn the 3 Categories of Soups: Clear Thick Specialty/National</p> <p>Quality determined by flavor, appearance and texture. (WC, OC, IL, CCT, GL, CE)</p>	<p>Each week, the following activities will be applied in to each of the classes.</p> <p>Reading assignment will be due for specific soup being produced that week.</p> <p>Each student will show mastery of the daily designated soup before moving on to next area.</p> <p>Students will prepare assigned recipes for daily production – including discussion of ingredients used (with attention given to localization, seasonality and/or sustainability)</p>	<p>Students will complete written quizzes throughout the course (four times) on specific soup production</p> <p>Instructor will evaluate daily food production that is presented by the individual that has prepared it.</p> <p>Student will be critiqued in the following areas: Mise en Place Cooking Technique Flavor Viscosity/Texture Eye appeal</p> <p>Student will also be graded on: Presentation of food product Timeliness of presentation</p>
<p>1. Thickening agents: Roux (3 common varieties) Varieties of starches (WC, OC, IL, CCT)</p>	<p>Each week, the following activities will be applied in to each of the classes.</p> <p>Reading assignment will be due on a variety of thickening agents and how they react in soups and sauces.</p> <p>Each student will show mastery of each of the thickening agents reviewed.</p> <p>Student will prepare assigned recipes for daily production</p>	<p>Students will complete written quizzes throughout the course (four times) on specific stock production</p> <p>Student will be critiqued in the following areas: Mise en Place Cooking Technique Flavor Viscosity/Texture Eye appeal</p> <p>Student will also be graded on: Presentation of food product Timeliness of presentation</p>

This course includes the following core competencies: [Written Communication – WC](#); [Quantitative Literacy - QL](#); [Oral Communication – OC](#); [Information Literacy – IL](#); [Critical and Creative Thinking – CCT](#); [Civic Engagement – CE](#); [Integrative Learning – IG](#); [Global Learning – GL](#)

(Chris, please choose what you think fits this course and place the corresponding core competency abbreviation next to the course outcome...ONLY in row one, Course Outcomes, Thanks!)