



Division:	Business	Area:	Culinary Skills and Management
Course Number:	CSM 101-D	Course Name:	Soups, Stocks, Sauce Preparation
Prerequisite:	None		
Corequisite:	None		
Hours Required:	Class: 13.75	Lab: 27.5	Credits: 2

Course Description/Purpose

In modern food service, a thorough understanding of soups, stocks and sauce production is vital for the successful cook. Through daily production, students demonstrate the proper preparation of stocks, reductions and glaces, as well as convenience bases. Roux and other thickening agents are taught with uses in sauce production. Soups, classifications and varieties such as bisque, consommé, puree soup and chowders are regularly prepared. Students are required to register for all modules of CSM 101 concurrently.

Major Units

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|----------------|----------|
| C Introduction | C Sauces |
| C Stocks | C Soups |

Educational/Course Outcomes

Student learning will be assessed by a variety of methods, including, but not limited to, quizzes and tests, journals, essays, papers, projects, laboratory/clinical exercises and examinations, presentations, simulations, portfolios, homework assignments, and instructor observations.

Cognitive Each student will be expected to *Identify/Recognize...*

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|-------------------------------------|--|
| C The ingredients needed for stocks | C The classification of soups |
| C The convenience of bases | C Service of soups |
| C Understanding sauces | C The different specialty and national soups |
| C Different sauce families | |

Performance Each student will be expected to *Demonstrate/Practice...*

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|---|--|
| C Procedures for production of stocks | C Proficiency in the making of vegetable soup |
| C Procedures for reductions and glaces | C Proficiency in the making of other clear soups |
| C Procedures and uses for roux | C Proficiency in the making of cream soups |
| C The use of other thickening agents | C Proficiency in the making of puree soups |
| C Proficiency in various finishing techniques | C Proficiency in the making of chowders |
| C Procedures for sauce production | |
| C Proficiency in the making of consommé | |