STOCKS, SOUPS, AND SAUCES
Course Syllabus

Course Number: CAEL-0148   OHLAP Credit: No
OCAS Code: None
Course Length: 90 Hours
Career Cluster: Hospitality & Tourism
Career Pathway: Restaurant Food & Beverage Services
Career Major(s): Food Service Management Assistant, Culinary Assistant Entry Level

Pre-requisite(s):

Course Description: Students will be able to define and demonstrate the proper procedure for producing five stocks: demi-glace, veloute, bechamel, fish stock and espagnole. The student will also be able to define and demonstrate the production of cream, clear, bisque and consummes, the production of the four mother sauces and emulsion in addition to 24 small sauces.


Course Objectives: A. Students will demonstrate the ability to:

1. Define stock components and preparation methods
2. Preparation of Fond Blanc, Fond Brun and Fume
3. Define six mother sauces and six small sauces
4. Define sauce preparation and thickening methods
5. Define hot and cold emulsions
6. Demonstrate preparation of six mother sauces
7. Demonstrate preparation of one hot and cold emulsion
8. Define soup components and preparation methods
9. Demonstrate preparation of cream soups
10. Demonstrate preparation of clear soups
11. Demonstrate preparation of stews and chowders

*ODCTE objectives

Teaching Methods: The class will primarily be taught by the lecture and demonstration method and supported by various media materials to address various learning styles. There will be question and answer sessions over material covered in lecture and media presentations. Supervised lab time is provided for students to complete required projects.
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Grading Procedures:

1. Students are graded on theory and shop practice and performance.
2. Each course must be passed with seventy percent (70%) or better.
3. Grading scale: A=90-100%, B=80-89%, C=70-79%, D=60-69%, F=50-59%.

Description of Classroom, Laboratories, and Equipment:

Tulsa Technology Center campuses are owned and operated by Tulsa Technology Center School District No. 18. All programs provide students the opportunity to work with professionally certified instructors in modern, well-equipped facilities.

Available Certifications/College Credit

The student may be eligible to take state, national or industry exam after completion of the program. College credit may be issued from Oklahoma State University-Okmulgee or Tulsa Community College. See program counselor for additional information.

College Credit Eligibility:

The student must maintain a grade point average of 2.0 or better.