

Milwaukee Area Technical College

CULART-122 Stocks, Soups and Sauces

Course Outcome Summary

Course Information

Description This course will have students discuss and prepare consommé, cream, clear, puree, and bisque soups. Students will prepare a variety of stocks, including white, vegetable, beef, brown, and chicken. **Total Hours** 48

Types of Instruction

Instruction Type	Credits/Hours
Extended Lab	1cr/48hrs

To Apply for Credit for Prior Learning and Experience

- Students must submit a portfolio, resume, and letter(s) of work reference from their employer(s).
- The portfolio should include a narrative explanation of your knowledge of the course competencies.
- For more information contact the Culinary Arts Department Chairperson Paul Carrier – carrierp@matc.edu

Course Competencies

1. Demonstrate a technical proficiency in the preparation of stocks.

Linked Career Essentials

Effective Communication Through Speaking and Listening
Effective Problem Solving
Mathematical Competency

Assessment Strategies

- 1.1. through lab assignments.
- 1.2. through practical exams.
- 1.3. through written assessments.

Criteria

Your performance will be successful when:

- 1.1. learner completes lab assignments as specified by the instructor.
- 1.2. learner achieves a minimum 75% accuracy on practical exams.
- 1.3. learner achieves a minimum 75% accuracy on written assessments.

Learning Objectives

- 1.a. Prepare brown stock to industry standards.
- 1.b. Prepare white stock to industry standards.
- 1.c. Prepare poultry stock to industry standards.
- 1.d. Prepare vegetable stock to industry standards.
- 1.e. Prepare convenience bases to industry standards.

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

Linked Career Essentials

Effective Communication Through Speaking and Listening

Effective Problem Solving

Mathematical Competency

Assessment Strategies

- 2.1. through lab assignments.
- 2.2. through practical exams.
- 2.3. through written assessments.

Criteria

Your performance will be successful when:

- 2.1. learner completes lab assignments as specified by the instructor.
- 2.2. learner achieves a minimum 75% accuracy on practical exams.
- 2.3. learner achieves a minimum 75% accuracy on written assessments.

Learning Objectives

- 2.a. Prepare espagnole sauce to industry standards.
- 2.b. Prepare bechamel sauce to industry standards.
- 2.c. Prepare veloute sauce to industry standards.
- 2.d. Prepare tomato sauce to industry standards.
- 2.e. Prepare hollandaise sauce to industry standards.
- 2.f. Prepare glaze/glace to industry standards.
- 2.g. Prepare secondary/small sauces to industry standards.
- 2.h. Prepare finished sauces to industry standards.

3. Demonstrate a technical proficiency in the preparation of small sauces.

Linked Career Essentials

Effective Communication Through Speaking and Listening

Effective Problem Solving

Mathematical Competency

Assessment Strategies

- 3.1. through lab assignments.
- 3.2. through practical exams.
- 3.3. through written assessments.

Criteria

Your performance will be successful when:

- 3.1. learner completes lab assignments as specified by the instructor.
- 3.2. learner achieves a minimum 75% accuracy on practical exams.
- 3.3. learner achieves a minimum 75% accuracy on written assessments.

Learning Objectives

- 3.a. Prepare alfredo sauce.
- 3.b. Prepare demi-glaze.

4. Demonstrate a technical proficiency in the preparation of thickening agents.

Linked Career Essentials

Effective Communication Through Speaking and Listening

Effective Problem Solving

Mathematical Competency

Assessment Strategies

- 4.1. through lab assignments.
- 4.2. through practical exams.
- 4.3. through written assessments.

Criteria

Your performance will be successful when:

- 4.1. learner completes lab assignments as specified by the instructor.
- 4.2. learner achieves a minimum 75% accuracy on practical exams.
- 4.3. learner achieves a minimum 75% accuracy on written assessments.

Learning Objectives

- 4.a. Explain the principle of gelatinization.
- 4.b. Prepare a roux to industry standards.
- 4.c. Prepare slurry to industry standards.
- 4.d. Prepare beurre manie to industry standards.
- 4.e. Use bread crumb to thicken per industry standards.
- 4.f. Prepare puree according to industry standards.
- 4.g. Prepare egg yolk/cream liaison according to industry standards.
- 4.h. Demonstrate reductions.

5. Demonstrate a technical proficiency in the preparation of all classes of soups.

Linked Career Essentials

Effective Communication Through Speaking and Listening

Effective Problem Solving

Mathematical Competency

Assessment Strategies

- 5.1. through lab assignments.
- 5.2. through periodic quizzes.
- 5.3. through practical exams.

Criteria

Your performance will be successful when:

- 5.1. learner completes lab assignments as specified by the instructor.
- 5.2. learner achieves a minimum 75% accuracy on periodic quizzes.
- 5.3. learner achieves a minimum 75% accuracy on practical exams.

Learning Objectives

- 5.a. Prepare clear soups to industry standards.
- 5.b. Prepare cream/thick soups to industry standards.
- 5.c. Prepare specialty soups to industry standards.
- 5.d. Prepare puree soups to industry standards.
- 5.e. Prepare chowders to industry standards.
- 5.f. Prepare bisques to industry standards.
- 5.g. Prepare consommés to industry standards.

6. Adhere to all safety and sanitation principles in a professional kitchen.

Linked Career Essentials

Effective Communication Through Speaking and Listening

Effective Problem Solving

Mathematical Competency

Professionalism

Assessment Strategies

- 6.1. through daily lab assignments.
- 6.2. through quizzes.
- 6.3. through instructor observations.

Criteria

Your performance will be successful when:

- 6.1. learner completes daily lab assignments as specified by the instructor.
- 6.2. learner achieves a minimum 75% accuracy on quizzes.
- 6.3. learner demonstrates safety and sanitation principles that meet instructor criteria for satisfactory performance.

Learning Objectives

- 6.a. Follow industry standards for safety in the prevention of fires.
- 6.b. Follow industry standards for safety in the prevention of cuts.
- 6.c. Follow industry standards for safety in the prevention of burns.
- 6.d. Follow industry standards for safety in the prevention of scrapes.
- 6.e. Follow industry standards for safety in the prevention of back injuries.
- 6.f. Follow industry standards in cleaning techniques.
- 6.g. Follow industry standards in safe handling of food.