

Fall 9-1-2005

CUL 160T.01: Soups, Stocks, Sauces

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University of Montana - Missoula

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**THE UNIVERSITY OF MONTANA—MISSOULA
COLLEGE OF TECHNOLOGY
BUSINESS TECHNOLOGY DEPARTMENT**

COURSE SYLLABUS

COURSE NUMBER AND TITLE: CUL 160 T Soups, Stocks, Sauces.

DATE REVISED: FALL 2005

CREDITS: 3

PREREQUISITES: CUL 151T, CUL175T

FACULTY:

Chef Ross Lodahl, Culinary Arts Instructor

Ross.lodahl@mso.umt.edu

243-7816

Office: Culinary Trailer

Hours: 7a.m.—3p.m.

COURSE DESCRIPTION:

Hands-on experience of the fundamental cooking methods for soups, stocks and sauces

STUDENT PERFORMANCE OUTCOMES:

Upon completion of this course the student will be able to:

- 1. Know all major stocks, sauces, and soup categories and create secondary products from these.**
- 2. Determine which sauces compliment or contrast foods, which soups are appropriate for menus and equipment selection.**
- 3. Perform all methods of cooking accurately and correctly to all categories of soups and sauces. Students will be able to correctly make all major stocks.**
- 4. Recognize good or bad results of finished products based on correct examples and instruction.**
- 5. Research, modify or create their own recipes with balanced flavors.**
- 6. Judge correct flavor, texture and overall quality of finished product.**

STUDENT PERFORMANCE ASSESMENT METHODS AND GRADING PRODEDURES

Students will be required to demonstrate daily production assignments requiring pre-Planning of methodology and recipes. Students will be evaluated on teamwork, professionalism, mise en place, quality of finished product, sanitation and organizational skills. All assignments projects and tests will be assigned point values. Total points earned will be divided by points possible, and a letter grade will be assigned based on the following:

Evaluation Criteria		Grade Scale
Tests	20 percent	90-100 A
Projects	20 percent	80-89 B
Daily Production	60 percent	70-79 C

ATTENDANCE POLICY:

Attendance will be taken. Students may miss two class sessions during the semester with no negative impact on grade. Upon the third absents the students grade will be lowered one full grade point . If students are absent for any reason, they will be accountable for any information disseminated and be held responsible for class notes, announcements of tests, and assignments. In the event of a fourth absents the student will fail the station .

PARTICIPATION

Students must demonstrate teamwork as consistent with Industry. This is necessary as students contribute to the learning environment and become active learners by attending class and participating. Students who read text assignments prior to class will be equipped to participate and will obtain the most from this course.

DUE DATES:

To receive full credit, assignments must be submitted by stated due dates. No late assignments will be accepted.

TESTS:

Tests will be given during the semester as announced. Assignments for makeup tests will be made only by person prior to the test.

ACADEMIC INTEGRITY:

Students are required to adhere to standards of academic integrity. Students should review the University of Montana Conduct Code regarding their rights and responsibilities. The Conduct Code is located at <http://www.umt.edu/studentaffairs/>.

CELL PHONE POLICY:

Cell phones must be turned off prior to class.

UNIFORM POLICY:

Students will be required to be in full Culinary Uniform to be accepted into class.

REQUIRED TEXT:

Gisslen, Wayne, John Wiley & Sons, Inc. Professional cooking, 5th edition

SUGGESTED REFERENCE MATERIALS:

Reinhold, Van Nostrand, the New Professional Chef, 6th Edition

SUPPLIES:

Standard culinary knife kit .

COURSE OUTLINE:

I. Stocks

- A. Brown
- B. White
- C. Chicken
- D. Fish
- E. Vegetable
- F. Shellfish

II. Sauces

- A. Brown, Espagnol
- B. White, Béchamel

- C. Blonde, Veloute
- D. Red, Tomato
- E. Hollandaise,
- F. Various secondary sauces .

III. Glazes

- A. Fish
- B. Chicken
- C. Meat
- D. Demi-glace

IV. Soups

- A. Cream
- B. Pureed
- C. Thickened
- D. Clear
- E. International
- F. Consomes
- G. Cold

V. Students learn cooking times, use of ingredients, and preparation procedures.