



Course Outcome Summary

Required Program Core Course

CAFE 102 Food Preparation and Cooking I Soups, Stocks and Sauces

Course Information

Division **Business**
Contact Hours **Lecture 15, Lab 60**

Total Credits **3**

Billable Contact Hours **5**

Co-requisite(or Prerequisite) CAFÉ 101 Intro to Culinary Arts and Food Service

Course Description

In modern foodservice, a thorough understanding of soups, stocks and sauce production is vital for the successful cook. Through daily lecture and production, students will learn the proper preparation of stocks, reductions, glazes and convenience bases. Roux and other thickening agents are taught with uses in sauce production. Soup classifications are taught and varieties of global soups and sauces are regularly prepared.

This course is a required core course for students pursuing an AAS in Culinary Arts and Foodservice Education

Program Outcomes Addressed by this Course:

Upon successful completion of this course, students should be able to meet the program outcomes listed below:

- A. Demonstrate competence in Stock understanding along with production.
- B. Demonstrate competence in Soup understanding along with production.
- C. Demonstrate competence in Sauce understanding along with production.
- D. Demonstrate competence in understanding Bases along with production.

Course Outcomes

In order to evidence success in this course, the students will be able to:

1. Identify/Recognize Stocks prepared and used in commercial kitchens. (PO – A)
2. Identify/Recognize Soups prepared and used in commercial kitchens. (PO – B)
3. Identify/Recognize Sauces prepared and used in commercial kitchens. (PO – C)
4. Demonstrate various Stock preparation and storage. (PO – A)
5. Demonstrate various Soup preparation and storage. (PO – B)
6. Demonstrate various Sauce preparation and storage. (PO – C)
7. Differentiate between Small and Grand Sauces and condiments. (PO – C)
8. Demonstrate preparation of hot and cold sauces used in commercial kitchens. (PO – C)
9. Demonstrate and apply Sauces to compliment various dishes. (PO – C)
10. Demonstrate and apply Condiments to compliment various dishes. (PO – C)

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