



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 Hours **5**

Co-requisite **Café 101 Intro to Culinary Arts**

Course Description 102 Food Preparation and Cooking I – Soups, Stocks and Sauces

In modern food service, 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, classification are taught and varieties of Global soups 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 a broad understanding of styles of food preparation within a commercial setting.
- D. Demonstrate various cooking techniques and procedures available in commercial kitchens.
- E. Accurately weigh, measure and convert quantities and amounts within recipes.
- H. Prepare a variety of sauces and condiments.

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

Date Updated: 12/1/2020
By: Kevin Thomas