

Date Prepared: July 25, 2000

COURSE OUTLINE

 New x Revised

Effective Date: August 21, 2000

1. **COURSE PREFIX NUMBER:** HRI 219 **CREDIT HOURS:** 3
2. **COURSE TITLE:** Stock, Soup, and Sauce Preparation
3. **PREREQUISITES:** None
4. **COURSE DESCRIPTION:** Instructs the student in the preparation of stocks, soups, and sauces. Promotes the knowledge/skills to prepare stocks, soups, and sauces, and to select appropriate uses as meal components. Corequisite: HRI 106. Lecture 2 hours. Laboratory 3 hours. Total 5 hours per week
5. **CONTENT:** (Major Headings)
 - a. This course consists of the study and preparation of stocks, soups, and sauces.
6. **GENERAL COURSE OBJECTIVES:**

Upon successful completion of the course, the student will be able to

 - a. Select and use knives, hand tools, utensils, and equipment to portion, cut, chop, simmer, steam, whip, fold, blend, garnish, maintain holding temperature, and otherwise produce food in the soup and sauce station.
 - b. Prepare white, brown, fish, shellfish, vegetable, game, and other stocks.
 - c. Prepare roux, beurre manié, liaisons, slurries, and other thickening agents.
 - d. Prepare mother sauces. Prepare small sauces from mother sauces.
 - e. Prepare clear, thick, and puree soups. Prepare bisques and chowders.