

Course Title	Stocks, Soups & Sauces				
Course Code	CCUL 104				
Course Type	Required				
Level	Diploma				
Year / Semester of study	1 st year/ 1 st Semester				
Lecturer's Name	TBA				
ECTS	6	Lectures/Week	2	Laboratories/ Week	6
Course Aim	This course provides students with the fundamental principles of stocks, soups, sauces, gravies and thickening agents. Students will produce a variety of these products in the Kitchen which will incorporate practice in the use of tools, utensils, equipment and application of safety and sanitation practices. Students will apply pre-preparation skills and efficient organization of work techniques.				
Learning Outcomes	By the end of the course, students are expected to: • Be able to explain the significance of the use of stocks, soups, sauces, gravies and thickening agents in production areas of food service operations and demonstrate their abilities to apply such uses. • Apply principles to flavor, texture, color and presentation. • Design sauces to complement and accompany food. • Understand complexities of a sauce and its role in contrasting and complementing food. • Understand of classical preparation using traditional methods • Improve professionalism, including team work, organizational skills, human relation skills, decision making, work habits, work speed, sanitary habits, and personal appearance.				
Prerequisites	NONE		Corequisites	NONE	
Course Content	1. Prepare the basic four stocks: meat, poultry, fish and vegetable. 2. Recognize standards of quality for stock. 3. Recognize proper techniques for handling stocks applying HACCP standards. 4. Prepare based mother sauces: Espagnole, Veloute, Béchamel, and Tomato. 5. Recognize the assorted thickening agents used in traditional sauce making. 6. Recognize the standard of quality for the four mother sauces. 7. Recognize a selection of secondary sauces produced from the basic Mother sauces. 8. Prepare an assortment of secondary sauces from the four mother sauce bases.				

	9. Recognize and prepare an assortment of emulsion sauces. 10. Recognize a selection of compound and beurre blanc butters. 11. Recognize and prepare an assortment of compound and beurre blanc butters. 12. Recognize the standards of quality for marinades, dressings, and international sauces.																															
Lecturing Methodology	The course is delivered through lectures, discussion, assignments, presentations, case studies and laboratory applications.																															
Bibliography	Required: Title: Sauces: Classical and Contemporary Sauce Making Author(s): James A Peterson Publisher: John Wiley & Sons Edition: Latest ISBN: 0471292753																															
Assessment Policy		50 %	Final Exam/Project																													
		50 %	Laboratory Participation & Practices																													
ECTS Allocation	<table><tr><th colspan="4">Estimated student's work time distribution in hours:</th></tr><tr><th colspan="2">Contact hours</th><th colspan="2">Student's private time</th></tr><tr><td>Lecture / Labs</td><td>101</td><td>Private study</td><td>26</td></tr><tr><td>Mid-Term Test</td><td>1</td><td>Homework</td><td>22</td></tr><tr><td>Final Exam</td><td>2</td><td>Test preparation</td><td>9</td></tr><tr><td></td><td></td><td>Final Exam Preparation</td><td>19</td></tr><tr><td>Total:</td><td>104</td><td>Total:</td><td>76</td></tr></table>				Estimated student's work time distribution in hours:				Contact hours		Student's private time		Lecture / Labs	101	Private study	26	Mid-Term Test	1	Homework	22	Final Exam	2	Test preparation	9			Final Exam Preparation	19	Total:	104	Total:	76
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