

**ODESSA COLLEGE
CULINARY ARTS**

**201 West University
Odessa, Texas 79764**

COURSE SYLLABUS

COURSE NUMBER : CHEF 2302

COURSE TITLE : Saucier

CREDIT HOURS : 3
[Lecture hours: 16, Laboratory hours: 48]

PREREQUISITES : CHEF 1301 – Basic Food Preparation

COREQUISITES : CHEF 1301 – Basic Food Preparation
CHEF 2201 – Intermediate Food Preparation
OR Permission of the Instructor

CATALOG DESCRIPTION :
Instruction in the preparation of stocks, soups, classical sauces, contemporary sauces, accompaniments and the pairing of sauces with a variety of foods. (Scans 1, 3, 4, 6, 7, 8). Lab fee required.

TEXTBOOK: Professional Cooking, Wayne Gisslen, John Wiley and Sons, 7th Edition

SUPPLIES:

- Chef's Uniform with Cap
- Tool Box
- French Knife: 8" or 10" blade
- Boning Knife: 6" blade, stiff/rigid
- Paring Knife: 3 ¼" blade
- Sandwich Spreader: 3 ½" blade
- French Whip: 14"
- Piano Whip: 14"
- 2 Vegetable Peelers
- 4 Pastry Brushes
- Cook's Fork: 6 ½" tines
- Roast Beef Slicer: 12" blade/scalloped
- Measuring Cups
- Pocket Calculator

LEARNING OUTCOMES:

Saucier

After completing this course the student should be able to demonstrate the following competencies:

- Identify and construct the basic stocks used in the construction of soups and sauces.
- Identify, construct and incorporate the basic thickening agents into soups and sauces.
- Prepare clear, thick, pureed and combination soups for service.
- Prepare the five mother sauces for service.
- Prepare small sauces from the five mother sauces.
- Utilize the appropriate garnishment for soups and sauces
- Construct basic butter and liaison sauces
- * Exercise safety and employ the correct sanitation processes in the preparation, holding and service of soups and sauces.

**** INDICATES INTEGRATED, CORE CURRICULUM SKILLS**

(Math, Reading, Communication, Technological Literacy and/or Critical Thinking)

COURSE REQUIREMENTS:

See Instructor Information Sheet for specific course requirements.

METHOD OF EVALUATION:

See Instructor Information Sheet for specific course requirements.

ATTENDANCE POLICY:

Your attendance is the greatest predictor of your success. **Student attendance at EVERY class is expected.** You should expect that each absence will adversely affect your course grade. Please see the instructor regarding anticipated absences or conflicts due to college sponsored activities.

ACADEMIC ETHICS:

You will be provided with a daily laboratory and production schedule which will tell you what must be prepared within the time frame of the class session. It is expected that you will prepare recipe cards with the correct conversions for desired quantities. You must organize your work task assignments with emphasis on assembly, weighing, following proper construction principles, cooking and determining the degree of doneness. You are expected to do the outside readings, as provided on the reading schedule.

SANITATION REQUIREMENTS:

- Leave your jewelry at home.
- Fingernails should be short, free of nail polish, and clean of grease, grime and whatever else is there. No fake nails.
- Prior to handling food items, the hands must be washed in hot water with soap and sanitized with hand sanitizing solution.
- Hands must be free of cuts, sores and other skin abrasions.
- Smoking is not permitted in the kitchen or classroom and is detrimental to your taste buds as well as a health hazard.
- Chewing gum in class is not permitted.
- Chef's attire is required for work in the laboratory.
- The student is expected to present a professional appearance which means attention to personal grooming is expected.
- Strict sanitation principles must be adhered to in the preparation of food.

COMPLIANCE TO THE ABOVE REQUIREMENTS MANDATED BY THE TEXAS HEALTH DEPARTMENT AND TARRANT COUNTY BOARD OF HEALTH.

STUDENT ASSISTANCE:

The following resources are available to assist you in successful completion of this course:

- A. **Tutoring Center Services** – call 335-6878 or stop by LRC 301
1. Peer Tutoring Available

Students are required to come to class in their uniform (chef jacket, pant, and hat). Also **cursing** in class will not be tolerated, students caught cursing will be given a **warning**, if they persist they will be **sent home**. All students are also required to attend all classes and are only allowed **3 absences** in the program, after the 3rd absence they will have to retake the class.

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INSTRUCTOR : **Myra Nunez**
Office Phone : **335-6867**
Laboratory Phone : **335-6324**
E-Mail : **mnunez@odessa.edu**

COURSE NUMBER : **CHEF 2302**

COURSE TITLE : **Saucier**

ALL STUDENTS ARE EXPECTED TO:

1. Take all of the course quizzes and the comprehensive examination.
2. Complete all laboratory and production assignments.
3. Attend all class sessions.
4. Exhibit a professional attitude towards their assigned duties, kitchen equipment and classmates at all times.

METHOD OF EVALUATION

GRADING CRITERIA:

- | | |
|---------------------------|-----|
| 1. Laboratory assignments | 40% |
| 2. Examinations | 20% |
| 3. Attendance | 10% |
| 4. Quizzes | 20% |
| 5. Work ethics | 10% |

COURSE REQUIREMENT DEADLINES:

Credit will be given for **ONLY** those quizzes and the comprehensive examination completed on assigned days, unless you make **prior** arrangement with the instructor.

ATTENDANCE POLICY:

See policy in the **COURSE SYLLABUS**

Note: Students who leave class early will not receive full credit for **WORK ETHICS** for that class period.

ACADEMIC ETHICS:

See policy in the **COURSE SYLLABUS**

WORK ETHICS:

The student is expected to:

1. Be on time for all classes and laboratories.
2. Be prepared for all classes and laboratories.
3. Be in appropriate attire for classes and laboratories.
4. Maintain work assigned area in an orderly and sanitary condition.
5. Refrain from unwarranted conversations, horseplay or otherwise distracting conduct.
6. Perform clean-up as a member of a team.
7. Cooperate with classmates and functions as a member of a team.

IMPORTANT NOTE TO STUDENTS:

It is the policy of this instructor to help you complete this course. If you believe that you cannot complete this class due to medical, family, financial, social, job related or other problems or conflicts, you should see your instructor to discuss your options **PRIOR TO THE FINAL DROP DATE.**

COURSE OUTLINE:

Introduction to Stocks

| | | |
|--------|--|----------|
| Week 1 | Reading, Discussion, & Lab | Due: TBA |
| 1A. | Categories of stocks. | |
| 1B. | Preparation principles for stocks | |
| 1C. | Preparation of stocks from bone Preparation of brown and white stocks | |
| 1D. | Clarification processes for stocks using a raft Preparation of clear soups. | |
| 1E. | Consommés. | |
| 1F. | Vegetable soup. | |
| 1G. | Chicken noodle soup Preparation of clear soups for service and holding. | |
| 1H. | Use of grain and pastas. | |
| 1I. | Evaluating clear soups for standards of quality. | |

Roux and thickening agents

| | | |
|--------|--|----------|
| WEEK 2 | Reading, Discussion, & Lab | Due: TBA |
| 2A. | Preparation of rouxs. | |
| 2B. | Usage of liaisons. | |
| 2C. | Usage of cornstarch and arrowroot Principles of thick soups with a roux base. | |
| 2D. | Preparation of thick soups | |
| 2E. | Preparation of cream soups. | |
| 2F. | Preparation of pureed soups. | |
| 2G. | Evaluating thick soups for standards of quality. | |

Principles of chowders and bisques.

- WEEK 3 Reading, Discussion, & Lab Due: TBA
- 3A. Preparation of chowders with emphasis on New England and Manhattan.
 - 3B. Preparation of seafood bisque.
 - 3C. Preparation of gumbo and other regional soups.
 - 3D. Evaluating chowders and bisques for standards of quality.

Categories of sauces

- 3E. Explanation of the five mother sauces: their construction, usage and holding for service
- 3F. Usage of stocks and liquids
- 3G. Usage of mirepoix
- 3H. Usage of rouxs
- 3I. Preparation sequence
- 3J. Cooking procedures
- 3K. Straining processes
- 3L. Finishing for service

Preparation of sauces

- 3M. Espangole sauce
- 3N. Bechamel sauce
- 3O. Evaluating for standards of quality

Preparation of sauces

- WEEK 4 Reading, Discussion, & Lab Due: TBA
- 4A. Veloute sauce
 - 4B. Tomato sauce
 - 4C. Butter sauces
 - 4D. Evaluating for standards of quality

Preparation of small sauces

- 4E. Bordelaise sauce
- 4F. Robert sauce
- 4G. Mushroom sauce
- 4H. Supreme sauce
- 4I. Bernaise sauce

Preparation of complex small sauces using acid based products

- WEEK 5 Reading, Discussion, & Lab Due: TBA
- 5A. Charon sauce
 - 5B. Spanish sauce
 - 5C. Creole sauce
 - 5D. Holding for service
 - 5E. Evaluating for standards of quality

Practical and written examination