I. INTRODUCTION

A. Instruction in the preparation of stocks, soups, classical sauces, contemporary sauces, accompaniments, and the pairing of sauces with a variety of foods.

B. Instruction in the preparation of stocks, soups, classical sauces contemporary sauces, accompaniment, and the pairing of sauces with a variety of foods. This course focuses on the development of flexible skills, which are essential for success in a food service career. This course will help the student to understand the concepts of sauce making and to have a rudimentary knowledge of how ingredients behave and why.


D. This course consists of two major activities--the lecture and the kitchen laboratory exercises. The lecture portion meets one hour per day, twice weekly during the 16-week semester. The instructor supervises the laboratory. The kitchen laboratory requires 48 hours for course completion. These activities include: preparing the sauces and application of skills to develop, organize and build a portfolio of recipe strategies and production systems.

E. Prerequisites: CHEF 1301
II. LEARNING OUTCOMES

Upon successful completion of this course, CHEF 2302 Saucier, the student will be able to:

A. Give a brief history of sauce making.
B. Describe and identify the essential equipment needed for sauce making.
C. Explain the requirements of safety and sanitation.
D. Give an explanation of safety in the workplace.
E. Describe the different ingredients needed to prepare sauces and their functions.
F. Define and describe stocks and glazes.
G. Prepare stocks and glazes.
H. Define Liaisons and their purpose in transforming sauces.
I. Distinguish a sauce from broth, poaching liquids, and stocks.
J. Discuss and prepare traditional white sauces.
K. Discuss methods for preparing brown sauces.
L. Prepare brown sauces.
M. Discuss and prepare stock-based and nonintegral fish sauces.
N. Discuss and prepare integral meat sauces.
O. Discuss and prepare integral fish and shell fish sauces.
P. Discuss and prepare crustacean sauces jellies and chauds-froids.
Q. Discuss and prepare hot emulsified egg-yolk sauces.
R. Discuss and prepare mayonnaise-based sauces.
S. Discuss and prepare butter sauces.
T. Discuss and prepare salad sauces, vinaigrettes, salsas, and relishes.
U. Discuss and prepare purees and puree-thickened sauces.
V. Discuss and prepare pasta sauces.
W. Discuss and prepare Asian sauces.
X. Discuss and prepare dessert sauces.
Y. Explain recipe structure and its uses.
Z. Explain pre-preparation of sauces.

III. INSTRUCTIONAL MATERIALS

A. The instructional materials identified for this course are viewable through
   www.ctcd.edu/books

B. Additional references may be required that are available in the Central Texas College Library.

C. Equipment: The following equipment is required for this course
a. 1 each, chef uniform to include chef jacket, pants, hat, apron, and safety shoes.
b. 8 Piece Knife set with carry case to include Sharpening Steel, Paring Knife, Boning Knife, Sandwich Knife, French Chef Knife & Narrow Slicer.
c. A fully equipped kitchen furnished with proper tools and equipment is required for this course.

IV. COURSE REQUIREMENTS

A. Reading Assignments: Read text assignments prior to class and be prepared to discuss the text material, answering instructor questions orally with well-organized thoughts and ideas.

B. Class Attendance: (Refer to CTC Catalog, Page 43, for detailed policy). You are expected to attend each class period, be on time and stay the full class period or be counted absent. You are responsible for all course material missed due to absence. The instructor does not provide class notes for classes missed.

C. A fully equipped kitchen furnished with proper tools and equipment is required for this course.

V. EXAMINATIONS

A. There will be two examinations.
   
a. Exam 1 (Mid-Term)
   b. Exam 2 (Final Exam)

B. A student must be present for all examinations. No make-up examinations will be given. Students who know in advance that they will be absent from an examination due to valid reasons must arrange to take an early examination. Unexpected absences due to illness or extenuating circumstances will require the student to see the instructor about individual make-up work in lieu of the missed examination.

C. Students without excused absences will be given a zero for the missed examination.

VI. SEMESTER GRADE COMPUTATIONS

A. Exam 1 (Mid-Term) 200 points 20%
   Exam 2 (Final Exam) 200 points 20%
   Lab Evaluation (4 @ 100pt) 400 points 40%
   Quizzes (4 @ 50 pts) 200 points 20%
   **Total Points** 1000 points 100%


B. B. Lab points are awarded on projects as follows: appearance, mis en place, preparation time, sanitation, and presentation.
C. A student must take the final examination to receive a grade for this course.

VII. NOTES AND ADDITIONAL INSTRUCTIONS FROM COURSE INSTRUCTOR

A. Course Withdrawal: It is the student's responsibility to officially withdraw from a class if circumstances prevent attendance. Any student who desires to, or must, officially withdraw from a course after the first scheduled class meeting must file a Central Texas College Application for Withdrawal (CTC Form 59). The withdrawal form must be signed by the student.

CTC Form 59 will be accepted at any time prior to Friday, the 12th week of classes during the 16-week fall and spring semesters. The deadline for sessions of other lengths is:

- 10-week session  Friday of the 8th week
- 8-week session  Friday of the 6th week
- 5-week session  Friday of the 4th week

The equivalent date (75% of the semester) will be used for sessions of other lengths. The specific last day to withdraw is published each semester in the Schedule Bulletin.

A student who officially withdraws will be awarded the grade of "W", provided the student's attendance and academic performance is satisfactory at the time of official withdrawal. Students must file a withdrawal application with the College before they may be considered for withdrawal.

A student may not withdraw from a class for which the instructor has previously issued the student a grade of "F" or "FN" for nonattendance.

B. Administrative Withdrawal: An administrative withdrawal may be initiated when the student fails to meet College attendance requirements. The instructor will assign the appropriate grade on CTC Form 59 for submission to the registrar.

C. Incomplete Grade: The College catalog states, "An incomplete grade may be given in those cases where the student has completed the majority of the course work but, because of personal illness, death in the immediate family, or military orders, the student is unable to complete the requirements for a course...” Prior approval from the instructor is required before the grade of "I" is recorded. A student who merely fails to show for the final examination will receive a zero for the final and an "F" for the course.

D. Cellular Phones and Beepers: Cellular phones and beepers will be turned off while the student is in the classroom or laboratory.

E. Americans with Disabilities Act (ADA): Disability Support Services provide services to students who have appropriate documentation of a disability. Students requiring accommodations for class are responsible for contacting the Office of Disability Support Services (DSS) located on the central campus. This service is available to all students, regardless of location. Explore the website at www.ctcd.edu/disability-support for
further information. Reasonable accommodations will be given in accordance with the federal and state laws through the DSS office.

F. Instructor Discretion: The instructor reserves the right of final decision in course requirements.

G. Civility: Individuals are expected to be cognizant of what a constructive educational experience is and respectful of those participating in a learning environment. Failure to do so can result in disciplinary action up to and including expulsion.

H. Honesty and Integrity: All students are required and expected to maintain the highest standards of scholastic honesty in the preparation of all course work and during examinations. The following will be considered examples of scholastic dishonesty:

1. Plagiarism: The taking of passages from writing of others without giving proper credit to the sources.
2. Collusion: Using another’s work as one’s own; or working together with another person in the preparation of work, unless joint preparation is specifically approved in advance by the instructor.
3. Cheating: Giving or receiving information on examinations.

I. Students guilty of scholastic dishonesty will be administratively dropped from the course with a grade of “F” and will be subject to disciplinary action.

J. Feedback:

1. Instructor: As your instructor I will organize and present the course material in a manner designed to facilitate the learning process. I will evaluate your progress periodically via writing assignments and exams and provide feedback on your performance via exam scores, exam critiques, and critique of your writing assignments, etc. I am also available before and after each class period and during office hours to discuss your performance and answer questions.
2. Student: As the student you are ultimately responsible for your success in this course. It is your responsibility to attend class regularly, prepare for class by reading assigned text material, participate in class discussions, ask questions when required to improve your understanding, prepare for and complete exams, and complete all other assignments.

VII. COURSE OUTLINE

A. Unit One: Chapters 1 & 2 A Short History of Sauce Making and Equipment

1. Unit Objectives: Upon successful completion of this unit, the student will be able to:
   a. Give a short history of sauce making.
   b. Explain ancient Greek cooking.
   c. Explain the cooking method of the middle ages.
   d. Explain renaissance cooking method of the Sixteenth, Seventeenth,
Eighteenth, Nineteenth, and Twentieth Century.

e. Describe and define the equipment needed to make sauces.

2. Learning Activities:
   a. Classroom lecture and discussion (C5, C6, C9, F1, F5, F6-8, F11, F12, F15)
   b. Demonstration in kitchen (C5, C6, F5, F6, F11, F12)
   c. Laboratory exercises in kitchen (C1, C3-6, C9-20, F1-17)


4. Unit Outline: Follows the sequence of the unit objectives.

B. **Unit Two:** Chapters 3 & 4 Ingredients and Stocks, Glaces, and Essences

1. Unit Objectives: Upon successful completion of this unit, the student will be able to:
   a. Properly cook and prepare stocks.
   b. Properly cook and prepare roux and other thickening agents.
   c. Demonstrate preparation of Asian sauce, condiments, and other Asian ingredients.
   d. Explain the use of dairy products in sauce preparation.
   e. Explain the use of herbs in sauce preparation.
   f. Describe the basic stocks and explain how they are used.
   g. Explain the preparation methods used in making a glace.
   h. Describe the term essences and how it is prepared

2. Learning Activities:
   a. Classroom lecture and discussion (C5, C6, C9, F1, F5, F6-8, F11, F12, F15)
   b. Demonstration in kitchen (C5, C6, F5, F6, F11, F12)
   c. Laboratory exercises in kitchen (C1, C3-6, C9-20, F1-17)


4. Unit Outline: Follows the sequence of the unit objectives

C. **Unit Three:** Chapters 5 Liaisons: An Overview

1. Unit Objectives: Upon successful completion of this unit, the student will be able to:
   a. Explain how liaisons thicken sauces.
   b. Describe how gelatin is obtained from cooking methods.
   c. Describe the different type starches and explain how they are used.
   d. Explain how egg yolks thicken sauce.
   e. Describe how cream is used to finish cooking liquids and sauces.
   f. Explain how butter is used in classic sauces.
   g. Describe how giblets and foie gras are used in preparing sauces.
   h. Explain how blood is used in cooking to finish sauces.
   i. Identify the legal issues with using blood in a sauce.
   j. Describe how fresh cheese and yogurts are used to finish and thicken sauces.
   k. Explain the use of coral in sauce preparation.
   l. Explain how bread is used in the preparation of sauces
2. Learning Activities:
   a. Classroom lecture and discussion (C5, C6, C9, F1, F5, F6-8, F11, F12, F15)
   b. Demonstration in kitchen (C5, C6, F5, F6, F11, F12)
   c. Laboratory exercises in kitchen (C1, C3-6, C9-20, F1-17)


4. Unit Outline: Follows the sequence of the unit objectives.

D. Unit Four: Chapters 6 & 7 White Sauces for Meat and Vegetables and Brown Sauces.

1. Unit Objectives: Upon successful completion of this unit, the student will be able to:
   a. Describe sauce Béchamel and its uses.
   b. Explain the derivatives of Béchamel sauce.
   c. Describe the preparation methods in preparing sauce crème (cream sauce)
   d. Explain how sauce veloute is used.
   e. Explain the uses of buttered enriched white sauces.
   f. Describe how saucier may improvise white sauces.
   g. Describe Demi-glace and Coulis.
   h. Explain how brown sauces are given descriptive names.
   i. Describe the various uses of brown sauce.
   j. Explain the tips on improving the flavor of brown sauce.
   k. Explain how the saucier adjust the flavor, consistency, and color.

2. Learning Activities:
   a. Classroom lecture and discussion (C5, C6, C9, F1, F5, F6-8, F11, F12, F15)
   b. Demonstration in kitchen (C5, C6, F5, F6, F11, F12)
   c. Laboratory exercises in kitchen (C1, C3-6, C9-20, F1-17)


4. Unit Outline: Follows the sequence of the unit objectives.

E. Unit Five: Chapters 8 & 9 Stock-Based and Nonintegral Fish Sauces and Integral Meat Sauces

1. Unit Objectives: Upon successful completion of this unit, the student will be able to:
   a. Describe classic French fish sauces.
   b. Describe contemporary fish sauces.
   c. Explain how a saucier may improvise fish sauces.
   d. Describe the integral sauces for sautéed meats.
   e. Explain integral sauces for roast.
   f. Describe integral sauces derived from poached meats.
   g. Explain how integral sauces are made from braised meats.
   h. Explain the advantages of steamed meats.
   i. Explain how grilled meats are traditionally served.

2. Learning Activities:
Unit Six: Chapters 10 & 11 Integral Fish and Shellfish Sauces and Crustacean Sauces

1. Unit Objectives: Upon successful completion of this unit, the student will be able to:
   b. Explain the proper methods in using a glace when preparing fish.
   c. Explain the use of shellfish cooking liquids in making a fish sauce.
   d. Describe the proper method used in preparing court bouillon.
   e. Describe how wine is used in preparing a fish sauce.
   f. Explain the use of coral in fish sauce preparation.
   g. Describe the proper method in poaching a fish.
   h. Describe sea scallops A La Nage.
   i. Describe sea scallops a La Nage with vinaigrette.
   j. Explain the limits that braising has on cooking fish.
   k. Describe the modern methods for preparing braised fish sauces.
   l. Describe the main difference between sautéing meat and fish.
   m. Explain the best method for steaming fish.
   n. Describe crustaceans and how they require different cooking techniques.
   o. Describe the method for preparing crustacean butter.
   p. Explain method for preparing crustacean oil.
   q. Describe sauce cardinal and sauce nantua and its uses

2. Learning Activities:
   a. Classroom lecture and discussion (C5, C6, C9, F1, F5, F6-8, F11, F12, F15)
   b. Demonstration in kitchen (C5, C6, F5, F6, F11, F12)
   c. Laboratory exercises in kitchen (C1, C3-6, C9-20, F1-17)


4. Unit Outline: Follows the sequence of the unit objectives.

Unit Seven: Chapters 12 & 13 Jellies and Chaud-Froid and Hot Emulsified Egg-Yolk Sauces

1. Unit Objective: Upon successful completion of this unit, the student will be able to:
   a. Describe the preparation techniques in making natural meat jelly.
   b. Explain how the low classic meat jellies are almost identical to basic brown and white stocks.
   c. Describe the techniques for clarifying jellies.
   d. Explain the techniques used in flavoring jellies.
   e. Explain why the best red-wine meat jelly is a natural byproduct of braising a
quantity of beefs in red-wine
f. Explain the fundamental difference between jellies and Chaud-froid.
g. Describe the precautions for making hot emulsified egg yolk sauces.
h. Describe the proper method in preparing sauce béarnaise.
i. Explain the derivatives of béarnaise and hollandaise sauce.
j. Explain the techniques used in preparing a broken emulsified sauce.
k. Describe the proper serving methods used for hot emulsified egg-yolk sauces.
l. Explain the importance of the fat used in classic emulsified sauce.

2. Learning Activities:
   a. Classroom lecture and discussion (C5, C6, C9, F1, F5, F6-8, F11, F12, F15)
   b. Demonstration in kitchen (C5, C6, F5, F6, F11, F12)
   c. Laboratory exercises in kitchen (C1, C3-6, C9-20, F1-17)


4. Unit Outline: Follow the sequence of the unit objectives.

H. Unit Eight: Chapters 14 & 15 Mayonnaise-Based Sauces and Butter Sauces

1. Unit Objectives: Upon successful completion of this unit, the student will be able to:
   a. Explain the makeup of traditional mayonnaise and procedures for repairing broken mayonnaise, storing mayonnaise and precautions for preparing mayonnaise.
   b. Highlight the derivatives of mayonnaise and their uses with meats, salads, and accompaniments to the meals.
   c. Explain Sabayon based Lobster Mayonnaise and it relationship with seafood.
   d. Describe the basic butter sauces and their uses.
   e. Describe the following sauces and their uses:
      i. Beurre Blanc
      ii. Beurre Blanc Variations
      iii. Fillets of Sole A la Meuniere
   f. Explain the use of compound butters and the classic French compound butters.
   g. Explain the use of coral butters and the make up of these butters.
   h. Explain the use of whipped butter and their variations to the other compound butters.

2. Learning Activities:
   a. Classroom lecture and discussion (C5, C6, C9, F1, F5, F6-8, F11, F12, F15)
   b. Demonstration in kitchen (C5, C6, F5, F6, F11, F12)
   c. Laboratory exercises in kitchen (C1, C3-6, C9-20, F1-17)


4. Unit Outline: Follow the sequence of the unit objectives.

I. Unit Nine: Chapters 16 & 17 Salad Sauces, Vinaigrettes, Salsas, and Relishes and Purees and Puree Thickened Sauces.
1. Unit Objectives: Upon successful completion of this unit, the student will be able to:
   a. Explain the functions of cream-based cold sauces and their uses.
   b. Explain the functions of oils, vinegars, and vinaigrettes and their uses for making sauces.
   c. Explain the make up and functions of hot vinaigrettes and their uses for salads and meats.
   d. Explain the functions of salsas and their relations with salads, meats, and side dishes.
   e. Highlight different variations of salsas.
   f. Explain the make up of chutneys and relishes in relations to salsas and the variations of chutneys that used for meats.
   g. Identify the equipment use for preparing purees.
   h. Explain the relations of tomatoes in preparing purees and variations of different sauces that use tomatoes.
   i. Explain the importance of improving the flavor of tomato sauces.
   j. Explain the use of tomatillos and preparing sauces and the different between them and tomatoes.
   k. Highlight the variations of sauces that use tomatillos and their functions.
   l. Explain the function of garlic and their relations to sauces.
   m. Explain the purpose of parsley used in pureed sauces and the different variations of sauces that can be made with parsley.
   n. Explain the use of watercress in preparing sauces and their functions in the sauces.
   o. Explain the function of using root vegetables in sauces.
   p. Explain the function of using nuts in sauce making.
   q. Highlight the variations of sauces using nuts as a flavoring agent.

2. Learning Activities:
   a. Classroom lecture and discussion (C5, C6, C9, F1, F5, F6-8, F11, F12, F15)
   b. Demonstration in kitchen (C5, C6, F5, F6, F11, F12)
   c. Laboratory exercises in kitchen (C1, C3-6, C9-20, F1-17)


4. Unit Outline: Follow the sequence of the unit objectives.

J. Unit Ten: Chapters 18 & 19 Pasta Sauces and Asian Sauce.

1. Unit Objectives: Upon successful completion of this unit, the student will be able to:
   a. Explain the make up of pasta sauces and their variations of sauces to be used for meat, poultry, seafood, and vegetables.
   b. Highlight the simple additions to basic pasta when adding butter or olive oil.
   c. Explain the preparation of different pasta styles used in plate presentation.
   d. Discuss the difference of Asian Sauces, Japanese Sauces, Korean Sauces, Chinese Sauces, Thai, Vietnamese, and Indonesian Sauces. Prepare different Asian dishes from their region.
   e. Explain the functions of sauces that are incorporated with Asian dishes from that region.

2. Learning Activities:
   a. Classroom lecture and discussion (C5, C6, C9, F1, F5, F6-8, F11, F12, F15)
b. Demonstration in kitchen (C5, C6, F5, F6, F11, F12)  
c. Laboratory exercises in kitchen (C1, C3-6, C9-20, F1-17)


4. Unit Outline: Follow the sequence of the unit objectives.

K. **Unit Eleven**: Chapter 20: Dessert Sauces.

1. Unit Objectives: Upon successful completion of this unit, the student will be able to:  
   a. Explain the functions of dessert Sauces and their relationship with desserts.  
   b. Discuss the make up of Crème Anglaise and variations that can be made from Crème Anglaise.  
   c. Explain the function of adding Sprits to Crème Anglaise.  
   d. Discuss the use of adding fruits, chocolates, coffee, herbs, caramel, nuts, spices, truffles, and alternative sweeteners to Crème Anglaise.  
   e. Discuss the make up of Sabayons and the different variations and uses of this sauce.  
   f. Discuss the make of preparing chocolate sauces and the variations of sauces that can be made using chocolate.  
   g. Explain the difference of different chocolates used in making sauces; white versus chocolate and so on.  
   h. Explain the make up of caramel sauces and the variations of caramel sauces and their functions with desserts.  
   i. Explain the use in preparing fruit sauces and the relationship they have with different dessert dishes and variation of fruit sauces that can be made.

2. Learning Activities:  
   a. Classroom lecture and discussion (C5, C6, C9, F1, F5, F6-8, F11, F12, F15)  
   b. Demonstration in kitchen (C5, C6, F5, F6, F11, F12)  
   c. Laboratory exercises in kitchen (C1, C3-6, C9-20, F1-17)  
   d. Equipment and Materials: A completely equipped kitchen.

3. Unit Outline: Follow the sequence of the unit objectives.