

# El Paso Community College

## Syllabus

### Part II

## Official Course Description

<b>SUBJECT AREA</b>	<u>Culinary Arts and Related Sciences</u>
<b>COURSE RUBRIC AND NUMBER</b>	<u>CHEF 2302</u>
<b>COURSE TITLE</b>	<u>Saucier</u>
<b>COURSE CREDIT HOURS</b>	<u>3                    2                    :</u> <u>6</u> Credits                    Lec                    Lab

### I. Catalog Description

Instructs in the preparation of stocks, soups, classical sauces, contemporary sauces, accompaniments, and the pairing of sauces with a variety of foods. **Prerequisite: CHEF 1300. Corequisites: CHEF 1314 and CHEF 1410. (2:4). Lab fee.**

### II. Course Objectives

- A. Unit I. Introduction to Saucier
  - 1) Describe the history of the foodservice industry and sauces
  - 2) Identify a variety of ingredients used in the preparation of sauces
  - 3) Identify and demonstrate the uses of saucier-specific equipment and small wares
  
- B. Unit II. Stocks, Broths, Essences, Court Boullions, and Fumets
  - 1) Identify and prepare a variety of basic stocks
  - 2) Identify and prepare a variety of broths and essences
  - 3) Identify and prepare a variety of court boullions
  - 4) Identify and prepare a variety of fumets
  
- C. Unit III. Emulsified Sauces and Butter Sauces
  - 1) Identify and prepare emulsified mother sauces and derivatives
  - 2) Identify and prepare butter sauces that are non-mother sauce derivatives
  - 3) Prepare a variety of accompaniments for appropriate utilization of butter sauces
  
- D. Unit IV. White Sauces
  - 1) Identify and prepare white mother sauces
  - 2) Define Chaud-Froid and prepare a variety of foods for traditional presentation
  - 3) Identify and prepare a variety of white mother sauce derivatives
  - 4) Prepare a variety of accompaniments for appropriate utilization of white sauces
  
- E. Unit V. Espagnole Sauces
  - 1) Identify and prepare the espagnole mother sauce
  - 2) Identify and prepare a variety of espagnole mother sauce derivatives
  - 3) Prepare a variety of accompaniments for appropriate utilization of espagnole sauces
  
- F. Unit VI. Tomato Sauces
  - 1) Identify and prepare a tomato sauce

Revised by Discipline: Fall 2015 (next revision in 3 years)

- 2) Identify and prepare a variety of tomato sauce derivatives
- 3) Prepare a variety of accompaniments for appropriate utilization of tomato sauces

G. Unit VII. Pasta Sauces

- 1) Identify and prepare a variety of pastas
- 2) Identify and prepare a variety of sauces utilized in pasta presentations
- 3) Prepare a variety of pastas and sauces with appropriate accompaniments

H. Unit VIII. Integral Sauces

- 1) Define integral sauces and discuss their role in contemporary kitchens
- 2) Identify and prepare mother sauces utilized in integral sauce preparations
- 3) Prepare a variety of integral sauces with appropriate components

I. Unit IX. Dessert Sauces, Foams, and Spheres

- 1) Identify and prepare a variety of dessert sauces
- 2) Discuss the role of sauces in molecular gastronomy
- 3) Identify and prepare a variety of foams and spheres

**III. THECB Learning Outcomes (WECM)**

1. Stock preparation, uses and storage and sauce characteristics.
2. Prepare grand sauces, emulsions, contemporary sauces, compound butters, dessert sauces, and butter and vegetable sauces.
3. Produce relishes, chutneys, marinades, compotes, and vinaigrette.

**IV. Evaluation**

A. Pre-assessment

Instructors should check each student's prerequisites the first week of class; those who do not qualify should be sent back to Admissions. Students should pass any applicable safety tests during the first week. The instructor should counsel students regarding specific safety issues.

B. Challenge Exam

Students who wish to challenge the course should contact the Testing Center and the Instructional Dean. Challenges must be accomplished before the census cut-off date. Students who have previously received a W or a letter grade for the course are not eligible to challenge this course.

C. Post-Assessment

- 1) The instructor will maintain a continuous record of each student's progress on an institutionally approved grade sheet or computerized substitute. All instructors must keep records in such a way that information would be clear to a second party having to check grade computation in special cases. An explanatory legend should be provided on the grade sheet.
- 2) The evaluation of the student's work should be based on the student's mastery of the assigned objectives. In addition to Sanitation and Safety work, the instructor may require quizzes and exercises on cooking methods, terminology, and use of tools. The instructor may also require researching of recipes.

It is essential that students do assignments throughout the semester. These units are to be seen as overlapping and intertwined with one another. Any projects will be devised at the instructor's discretion. In addition to Saucier work, projects may include but are not limited to the following: entrée preparation, starch and vegetable preparation, and dessert plate-ups. Instructors are strongly encouraged to require that recipe research be typed or composed on a word processor or computer.

D. Final Examination

A final examination is required in all Culinary and Restaurant Management classes. The exam should consist of (or at least include) a written test and/or a hands-on preparation given in class/lab during the scheduled final examination period.

If the instructor determines the final Saucier work and/or written exam do not reflect a satisfactory mastery of the course objectives, the exam may be used as a justification for failing the student for the course. In such cases, it is advisable to have one other instructor confirm the evaluation of the work.

If the instructor judges that the final Saucier work and/or written exam meet the course objectives satisfactorily, the work will be graded and may be averaged in with the other course work to determine the course grade.

E. Grading Percentages

Grade percentages for determining the course grade may be devised by the individual instructor, but the in-class projects will account for at least 70% of the student's grade. At the instructor's discretion, the grade for the final exam may be averaged as part of the 70%.

F. Remediation

At the instructor's discretion, students may be allowed to retest for higher grades. Students seeking additional help may obtain tutoring assistance from the Chef Instructor as time permits.

G. Grading

A = 90 – 100

B = 80 – 89

C = 70 – 79

D = 60 – 69

F = Below 60

I = Incomplete

W = Withdrew/ Withdrawn

**V. Disability Statement (Americans with Disabilities Act [ADA])**

EPCC offers a variety of services to persons with documented sensory, mental, physical, or temporary disabling conditions to promote success in classes. If you have a disability and believe you may need services, you are encouraged to contact the Center for Students with Disabilities to discuss your needs with a counselor. All discussions and documentation are kept confidential. Offices located: VV Rm C-112 (831-2426); TM Rm 1400 (831-5808); RG Rm B-201 (831-4198); NWC Rm M-54 (831-8815); and MDP Rm A-125 (831-7024).

**VI. 6 Drop Rule**

Students who began attending Texas public institutions of higher education for the first time during the Fall 2007 semester or later are subject to a 6-Drop limit for all undergraduate classes. Developmental, ESL, Dual Credit and Early College High School classes are exempt from this rule. All students should consult with their instructor before dropping a class. Academic assistance is available. Students are encouraged to see Counseling Services if dropping because exemptions may apply. Refer to the EPCC catalog and website for additional information.