

UNM – TAOS

Syllabus

Semester fall 2008

Course Name & #: Title Intro to Stocks, Soups, Entrée's and Sauces 102

Instructor: Name Benjie Apodaca

Office Hours: Day and time Tuesday-4:30pm-7pm

Contact: Phone # 758-1922-work 776-4174-home

Textbook: Class Notes

Course Description:

Emphasis will be placed on Classical techniques in the preparation of the 5 Mother Sauces and their derivatives. Proper stock preparation, reduction, storage and usage. The assembly of clear broth, Legumes, Veloute, Chowders, Bisques and Cream Soups. This class will also focus on the use of Stocks and Sauces with Meat, Poultry and Seafood Entrees.

Outcome Assessment: Student teams are expected to function in the kitchen in clean, safe, organized manner. Upon completion of this course students will demonstrate the skills and confidence to prepare multiple kinds of Soups, Stocks and Sauces. This will be accomplished by lecture and demonstration by the Instructor, and then practiced and demonstrated by the student. This will be measured on a class by class basis's by students proving accomplished skills after practice.

Expectations:

Class participation and teamwork is a must. Tests will be open book based on notes taken in class. Homework based on hands on performance in class. No cell phones or walkmans, etc.]

Course Requirements:

- Midterm and final exam
- Projects Each group to present menu, and presentation
- Presentations to be determined
- Quizzes – Announced or unannounced, both
- Exercises – In class
- Exhibits –Group presentation
- Courtesy with others

Attendance Policy:

Students must attend class regularly and punctually. Excessive absences may result in a student being dropped from the class. It is UNM-Taos policy that a student MAY be dropped by their instructor after three absences.

Grading Policy:

Attendance -	40%	Midterm -	10%
Participation -	40%	Final exam -	10%
This Class Requires a 200% Effort			

ADA (Americans with Disabilities Act):

Qualified students with disabilities needing appropriate academic adjustments should contact me as soon as possible to ensure your needs are met in a timely manner. Handouts are available in alternative formats upon request.

Academic Integrity:

The policy of the University of New Mexico-Taos is that academic honesty is one of the basic steps toward personal and academic development. All University policies regarding academic honesty apply to this course. Academic dishonesty includes, but is not limited to, cheating or copying, plagiarism (claiming credit for the words or works of another from any type of source such as print, Internet or electronic database, or failing to cite the source), fabricating information or citations, facilitating acts of academic dishonesty by others, having unauthorized possession of examinations, submitting work of another person or work previously used without informing the instructor, or tampering with the academic work of other students. The University's full statement on academic honesty and the consequences for failure to comply is available in the college catalog or online at <http://taos.unm.edu>.

Dropping the course:

It is the student's responsibility to drop a course. The instructor is not required, nor should be expected, to drop a student from the official roster. Do not assume that failing to come to class will result in your being dropped from the course.

Due Process:

If you have any problems in the class that cannot be directly handled by talking with the instructor, the appropriate person to contact is the Academy Head or the Student Affairs Department.

Course Outline:**SAMPLE**

<u>WEEK</u>	<u>SECTIONS</u>	<u>Description</u>	<u>Assessments</u> 1,2,3	<u>Lab/Practicu</u> 1,2,3
1	1.1 – 1.5	Discussion of Sanitation, Food Safety and Fire Safety		
2	2.1 – 2.2	Discussion on Food and Cooking Terms. Kitchen Equipment Identification		
3	2.3 – 2.4	Introduction to Stocks Generally used in the Industry		
4	3.1 – 3.3	Video on Chicken Fabrication, Different cuts of Chicken and Total Utilization of Product		
5	3.4 – 3.5	Hands on Fabrication of Poultry, Introduction to Chicken Stock and Ingredients for Stocks		
6	3.6	Introduction to 5 Mother Sauces, Textures, Colors and Flavors		
7	4.1 – 4.2	Introduction to Soups and Varieties, Review Midterm		
8	4.3 – 4.4	Midterm on Safety, Sanitation, Soups and Sauces		
9	4.5	Different Procedures of Producing Soups and Sauces by Utilizing Stocks		
10	5.1 – 5.3	Introduction to Cooking Methods and Reasoning		
11	5.4 – 5.5	Braising and Roasting Methods to be Cooked with Proper Sauce for Items		
12	6.1	Sauté and Poaching Methods, Broths and Sauces		
13	6.2 – 6.3	Each Group to Produce a Stock, Soup, and Sauce using a Whole Chicken		
14	6.4	Review Materials of Past Week and Prepare for Final Exam		
15	7.1, 7.2	Final Exam practical		