

Soups & Sauces

Content Area: **21st Century Life & Careers**
Course(s): **Generic Course**
Time Period: **Marking Period 3**
Length: **3 Weeks**
Status: **Published**

Unit Introduction

Standards

HOSP.9-12.9.4.12.I.1	Demonstrate language arts knowledge and skills required to pursue the full range of postsecondary education and career opportunities.
HOSP.9-12.9.4.12.I.11	Evaluate and use information resources to accomplish specific occupational tasks.
HOSP.9-12.9.4.12.I.15	Apply active listening skills to obtain and clarify information.
HOSP.9-12.9.4.12.I.19	Employ critical thinking skills (e.g., analyze, synthesize, and evaluate) independently and in teams to solve problems and make decisions.
HOSP.9-12.9.4.12.I.45	Maintain safe and healthful working conditions and environments in this cluster to promote well-being.
HOSP.9-12.9.4.12.I.57	Establish and maintain effective relationships in order to accomplish objectives and tasks.

Essential Questions

What is the difference between a stock and a soup?

What are the Mother Sauces?

How can sauces be used in recipes?

What are the different types of soups?

Content / Skills

Define stock, sauce and soup, mire poix, roux

Understand how stocks, sauces and soups are incorporated into meals

Understand different methods used to thicken soups

Practice preparation and cooking methods for making soups and sauces

Demonstrate preparing stock, soups and sauces

Prepare a soup/sauce using roux; prepare recipes using the mother sauces

Prepare recipes using different thickening techniques