

MODULE FOD2070: STOCKS, SOUPS & SAUCES

Level: Intermediate

Theme: Preparation and Presentation

Prerequisite: FOD1010 Food Basics

Module Description: Students combine stocks with various thickening agents to produce basic stocks, hearty soups and foundation sauces.

Module Parameters: Personal or commercial food preparation facility.

Curriculum and Assessment Standards

Module Learner Expectations	Assessment Criteria and Conditions	Suggested Emphasis
<p><i>The student will:</i></p> <ul style="list-style-type: none"> identify the ingredients used in the preparation of white and brown stocks describe the key thickening and flavouring agents in the production of sauces and soups 	<p><i>Assessment of student achievement should be based on:</i></p> <ul style="list-style-type: none"> concept test consisting of questions on: <ul style="list-style-type: none"> role of stocks and sauces in cuisine ingredients in and preparation of stocks key thickening agents, uses and methods of preparation finishing techniques: reduction and straining ingredients and preparation methods for the four foundation sauces clear, cream and self-thickened soups flavouring agents in stocks and soups. <p><i>Assessment Tool</i> Food for Today Testing Program (<i>Teacher Resource Binder or Testmaker</i>) Professional Cooking <i>Instructor's Manual</i> Food Production Principles <i>Instructor's Guide</i></p> <p><i>Standard</i> <i>Correctly answer a minimum of 50% of questions</i></p>	20
<ul style="list-style-type: none"> demonstrate correct techniques in the preparing and safe handling of white and brown stocks prepare and evaluate clear and cream soups and foundation sauces 	<ul style="list-style-type: none"> practical lab experiences in which the student will produce a minimum of the following products, each of which meets or exceeds the standard indicated: <ul style="list-style-type: none"> one of white or brown stock one each of clear, cream or self-thickened soup one each of béchamel, velouté, brown, tomato or hollandaise sauce. 	60

MODULE FOD2070: STOCKS, SOUPS & SAUCES (continued)

Module Learner Expectations	Assessment Criteria and Conditions	Suggested Emphasis
<p><i>The student will:</i></p> <ul style="list-style-type: none"> • describe the personal or career relevance of the competencies developed within the module • demonstrate basic competencies. 	<p><i>Assessment of student achievement should be based on:</i></p> <p><i>Assessment Tool</i> <i>Lab Assessment: Intermediate Level, FODLAB–2</i> <i>Product Standard Scorecard: Stocks, Soups & Sauces, FOD2070–1</i></p> <p><i>Standard</i> <i>Achieve a minimum performance rating of 2 in applicable areas of assessment</i></p> <ul style="list-style-type: none"> • analysis: For at least the stock and one of the sauces prepared, the student will complete an analysis of the product. <p><i>Assessment Tool</i> <i>Product Analysis, FODPAN</i></p> <p><i>Standard</i> <i>All sections have been completed accurately</i></p> <ul style="list-style-type: none"> • module reflection in which the student will complete one of the following: <ul style="list-style-type: none"> – <i>Reflection Log: Intermediate Level, FODREF–2</i> – <i>Field Trip Assessment, FODFTA</i> – <i>Article or Audio-visual Review, FODAVR</i> – <i>Career Research: Intermediate Level, FODCAR–2.</i> <p><i>Standard</i> <i>All sections have been completed accurately</i></p> <ul style="list-style-type: none"> • observations of individual effort and interpersonal interaction during the learning process. <p><i>Assessment Tool</i> <i>Basic Competencies Reference Guide and any assessment tools noted above</i></p>	<p>10</p> <p>10</p> <p>Integrated throughout</p>

MODULE FOD2070: STOCKS, SOUPS & SAUCES (continued)

Concept	Specific Learner Expectations	Notes
Preparation (continued)	<p><i>The student should:</i></p> <ul style="list-style-type: none"> • describe and use convenience stock products • prepare, and use in a variety of applications: <ul style="list-style-type: none"> – roux – whitewash – cornstarch • prepare and evaluate clear, cream and self-thickened soups • prepare and evaluate a variety of sauces. 	<p>Garnishes and vegetables cut attractively and uniformly.</p> <p>Rich and flavourful.</p> <p>Differences in cooking times.</p> <p>Ingredients not overcooked.</p> <p>Small batch cooking.</p> <p>Correct serving temperature.</p> <p>Béchamel, velouté, espagnole, tomato.</p>
Safety, Sanitation and Equipment	<ul style="list-style-type: none"> • demonstrate safe hygienic work habits and the correct use of tools and equipment • identify and resolve safety concerns, both food and equipment, significant to Stocks, Soups & Sauces. 	<p>Commercial: Steam kettle, blender/ processes.</p>
Career Exploration/ Portfolio	<ul style="list-style-type: none"> • describe career options where skills developed in Stocks, Soups & Sauces are particularly important. 	<p>What coping skills, attitudes and knowledge have developed?</p> <p>How does this relate to the student's beliefs, interest and values?</p> <p>What competencies have been developed (technical skills, knowledge, attitudes)?</p> <p>How are these important now?</p> <p>How will they be important in the future?</p>