Stocks, Sauces, Soups

Summary
The student will demonstrate a working knowledge of the correct use of ratios and percents when making stock and sauces. The student will use an accurate vocabulary in working with stocks and sauces.

Main Core Tie
Food And Nutrition II
Strand 7 Standard 4

Additional Core Ties
Food And Nutrition II
Strand 1 Standard 2

Materials
Ingredients for recipe of stock and Chicken Noodle soup. Text book: Foundations of Restaurant Management and Culinary Arts --Level One (Pearson) Handouts for each student (at the end of the lesson)

Intended Learning Outcomes
The student will demonstrate a working knowledge of the correct use of ratios and percents when making stock and sauces. The student will use an accurate vocabulary in working with stocks and sauces.

Instructional Procedures
See attached lesson plan and worksheets.

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