

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.

Authors

[Joy Coates](#)

[Nikki Sue Larkin](#)