

**CENTRAL TEXAS COLLEGE
CHEF 2302
SAUCIER**

Semester Hours Credit: 3

INSTRUCTOR: _____

OFFICE HOURS: _____

I. INTRODUCTION

- A. Instruction in the preparation of stocks, soups, classical sauces, contemporary sauces, accompaniments, and the pairing of sauces with a variety of foods.
- B. CHEF 2302, Saucier, is a required course in Culinary Arts Degree and a selected technical elective course in the Restaurant and Culinary Management Degree, Culinary Arts Certificate of Completion, and Restaurant Skill Certificate of Completion.
- C. This course is occupationally related and serves as preparation for jobs in the Hospitality Management Culinary Arts Program.
- D. Prerequisite(s): CHEF 1301

II. LEARNING OUTCOMES

Upon successful completion of this course, SAUCIER course, the student will:

- A. Give a brief history of sauce making.
(C5, C6, F1, F2, F5, F6)
- B. Describe and identify the essential equipment needed for sauce making.
(C5, C6, F1, F2, F5, F6)
- C. Explain the requirements of safety and sanitation.
(C5, C6, F1, F2, F5, F6)
- D. Give an explanation of safety in the workplace.
(C5, C6, C15-20, F1, F2, F5, F6)
- E. Describe the different ingredients needed to prepare sauces and their functions.
(C5, C6, F1, F2, F5, F6)
- F. Define and describe stocks and glazes.
(C5, C6, F1, F2, F5, F6)
- G. Prepare stocks and glazes.
(C3, C5, C6, C15-20, F5-12)
- H. Define Liaisons and their purpose in transforming sauces.
(C5, C6, F1, F2, F5, F6)
- I. Distinguish a sauce from broth, poaching liquids, and stocks.

- (C5, C6, F1, F2, F5, F6)
- J. Discuss and prepare traditional white sauces
(C1, C3, C5, C6, C15-20, F1, F2, F5-13, F16)
- K. Discuss methods for preparing brown sauces.
(C5, C6, F1, F2, F5, F6)
- L. Prepare brown sauces.
(C1, C3, C5, C6, C15-20, F1, F2, F5-13, F16)
- M. Describe and prepare stock-based and nonintegral fish sauces.
(C1, C3, C5, C6, C15-20, F1, F2, F5-13, F16)
- N. Explain and make integral meat sauces.
(C1, C3, C5, C6, C15-20, F1, F2, F5-13, F16)
- O. Discuss and create integral fish and shell fish sauces.
(C1, C3, C5, C6, C15-20, F1, F2, F5-13, F16)
- P. Define and prepare crustacean sauces jellies and chauds-froids.
(C1, C3, C5, C6, C15-20, F1, F2, F5-13, F16)
- Q. Describe and cook hot emulsified egg-yolk sauces.
(C1, C3, C5, C6, C15-20, F1, F2, F5-13, F16)
- R. Identify and use mayonnaise-based sauces.
(C1, C3, C5, C6, C15-20, F1, F2, F5-13, F16)
- S. Name and prepare butter sauces.
(C1, C3, C5, C6, C15-20, F1, F2, F5-13, F16)
- T. Create salad sauces, vinaigrettes, salsas, and relishes.
(C1, C3, C5, C6, C15-20, F1, F2, F5-13, F16)
- U. Discuss and prepare purees and puree-thickened sauces.
(C1, C3, C5, C6, C15-20, F1, F2, F5-13, F16)
- V. Demonstrate how to use pasta sauces
(C1, C3, C5, C6, C15-20, F1, F2, F5-13, F16)
- W. Identify and make Asian sauces.
(C1, C3, C5, C6, C15-20, F1, F2, F5-13, F16)
- X. Discuss and create dessert sauces.
(C1, C3, C5, C6, C15-20, F1, F2, F5-13, F16)
- Y. Explain recipe structure and its uses.
(C1, C3, C5, C6, C15-20, F1, F2, F5-13, F16)
- Z. Explain pre-preparation of sauces.
(C1, C3, C5, C6, C15-20, F1, F2, F5-13, F16)

III. INSTRUCTIONAL MATERIALS

The instructional materials identified for this course are viewable through www.ctcd.edu/books .

IV. COURSE REQUIREMENTS:

A. Reading Assignment:

Read text assignments prior to class and be prepared to discuss the text material, answering instructor questions orally with well-organized thoughts and ideas. You will also be required to turn in homework assignments, and be prepared for quizzes and exams.

B. Class Attendance: (Refer to CTC Catalog, Page 44, for detailed policy).

You are expected to attend each class period, be on time and stay the full class period or be counted absent. The instructor may choose to lower your grade because of tardiness or absences. You are responsible for all course material missed due to absence. The instructor does not provide class notes for classes missed.

C. Class Performance:

Students must be present for classroom lecture and laboratory time. If a student is absent during laboratory time, they will be subject to loss of grade points. Only an excused absence will be allowed having the points be made up. If a student is absent from a lecture, it is up to him or her to obtain class notes from a fellow student.

D. Class Participation:

During lecture and laboratory time, students will be required to be engaged and attentive. During laboratory time students will be awarded points on such things as: appearance, actions, mise en place, preparation time, sanitation, safety, and presentation.

E. Equipment: The following equipment is required for this course:

- a. 1 each, CTC Hospitality logo, long sleeve classic chef jacket
- b. 1 each, black and white checkered chef pants
- c. 1 each, CTC Hospitality logo cap
- d. 1 each, bib apron (solid black or solid white)
- e. 1 pair black safety shoes
- f. 6 Piece Knife set with carry case to include Sharpening Steel, Paring Knife, Boning Knife, Sandwich Knife, French Chef Knife & Narrow Slicer.
- g. Instant-read food thermometer
- h. Sharpie or approximate permanent marker

V. EXAMINATIONS

A. There will be two examinations:

Exam 1 (Mid-Term)

Exam 2 (Final)

B. A student must be present for all examinations. No make-up examinations will be given. Students who know in advance they will be absent from an examination due to valid reasons must arrange to take an early examination. Unexpected absences due to illness or extenuating circumstances will require the student to see the instructor about individual make-up work in lieu of the missed examination. All of these absences will be verified for excusal.

C. Students without excused absences will be given a zero for the examination missed.

D. A student must take the final examination to receive a grade for this course.

VI. SEMESTER GRADE COMPUTATIONS

Exam 1 (Mid-Term)	100 points	10%
Exam 2 (Final)	100 points	10%
Cooking Final	100 points	10%
Laboratory (4 @ 75 pts. Ea.)	300 points	30%
Quizzes (4 @ 50 pts. Ea.)	200 points	20%
Assignments	150 points	15%
<u>Daily Evaluations</u>	<u>50 points</u>	<u>5%</u>
Total Points	1000 points	100%

VII. NOTES AND ADDITIONAL INSTRUCTIONS FROM THE INSTRUCTOR

A. Course Withdrawal: It is the student's responsibility to officially withdraw from a class if circumstances prevent attendance. Any student who desires to, or must, officially withdraw from a course after the first scheduled class meeting must file a Central Texas College Student Application for Withdrawal in eforms (etrieve). The withdrawal form must be submitted by the student. CTC Application for withdrawal will be accepted at any time prior to Friday, the 12th week of classes during the 16-week fall and spring semesters. The deadline for sessions of other lengths is:

10-week session	Friday of the 8th week
8-week session	Friday of the 6th week
5-week session	Friday of the 4th week

The equivalent date (75% of the semester) will be used for sessions of other lengths. The specific last day to withdraw is published each semester in the Schedule Bulletin.

A student who officially withdraws will be awarded the grade of "W", provided the student's attendance and academic performance is satisfactory at the time of official withdrawal. Students must file a withdrawal application with the College before they may be considered for withdrawal.

B. Administrative Withdrawal: A student may be administratively withdrawn by a designated member of the administrative staff of the College under the following conditions:

The student has been placed on Academic Suspension or Disciplinary Suspension; the student has an outstanding financial obligation owed to the college; or the student registered for a course without the required prerequisite or departmental permission.

- C. **Incomplete Grade:** The College catalog states, "An incomplete grade may be given in those cases where the student has completed the majority of the course work but, because of personal illness, death in the immediate family, or military orders, the student is unable to complete the requirements for a course..." Prior approval from the instructor is required before the grade of "I" is recorded. A student who merely fails to show for the final examination will receive a zero for the final and an "F" for the course.
- D. **Cellular Phones and Electronic Devices:** Cellular phones and electronic devices will be turned off while the student is in the classroom or laboratory.
- E. **American's with Disabilities Act (ADA):** Disability Support Services provide services to students who have appropriate documentation of a disability. Students requiring accommodations for class are responsible for contacting the Office of Disability Support Services (DSS) located on the central campus. This service is available to all students, regardless of location. Explore the website at www.ctcd.edu/disability-support for further information. Reasonable accommodations will be given in accordance with the federal and state laws through the DSS office.
- F. **Instructor Discretion:** The instructor reserves the right of final decision in course requirements.
- G. **Civility:** Individuals are expected to be cognizant of what a constructive educational experience is and respectful of those participating in a learning environment. Failure to do so can result in disciplinary action up to and including expulsion.

VIII. COURSE OUTLINE

- A. **Lesson One:** Chapters 1, 2 & 3, A Short History of Sauce Making, Equipment and Ingredients
 - 1. **Learning Outcomes:** Upon successful completion of this lesson, the Student will:
 - a. Give a short history of sauce making.
 - b. Explain ancient Greek cooking.
 - c. Discuss the cooking method of the middle ages.
 - d. Explain renaissance cooking method of the Sixteenth, Seventeenth, Eighteenth, Nineteenth, and Twentieth Century.

- e. Describe and define the equipment needed to make sauces.
- f. List the ingredients in Asian sauce making.
- g. Identify condiments used in sauce making.
- h. Name herbs and spice used in sauce making.
- i. Describe beer, wine, and spirits used in sauce making.

2. Learning Activities:

- a. Classroom lecture and discussion
(C5, C6, C9, F1, F5,F6-8, F11, F12, F15)
- b. Demonstration in kitchen
(C5, C6, F5, F6, F11, F12)

3. Equipment and Materials:

- a. A completely equipped kitchen.
- b. Required equipment described earlier.
- c. Overhead projector with computer.

4. Audio-Visual Aids:

- a. PowerPoint-Houghton Mifflin Harcourt CH 1-3

5. Lesson Outline:

- a. Ancient Cooking
- b. Middle Age Cooking
- c. Renaissance Cooking
- d. The Seventeenth Century to Now
- e. Cookware
- f. Utensils
- g. Equipment
- h. Special Ingredients
- i. Condiments
- j. Herbs and Spices
- k. Dairy and Nuts
- l. Spirits
- m. Thickeners

B. Lesson Two: Chapters 4 & 5; Stocks, Glaces, Essences, and Liaisons

1. Learning Outcomes: Upon successful completion of this lesson, the Student will:

- a. Properly cook and prepare stocks.
- b. Properly cook and prepare roux and other thickening agents.
- c. Demonstrate preparation of extreme reduction of a stock.
- d. Explain the difference between white and brown stocks.
- e. Define what is an essence and how it is created.
- f. Describe the basic stocks and explain how they are used.
- g. Explain the preparation methods used in making a glace.
- h. Explain how liaisons thicken sauces.

- i. Describe how gelatin is obtained from cooking methods.
- j. Identify the different type starches and explain how they are used.
- k. Explain how egg yolks thicken sauce.
- l. Describe how cream is used to finish cooking liquids and sauces.
- m. Explain how butter is used in classic sauces.
- n. Discuss how giblets and foie gras are used in preparing sauces.
- o. Explain how blood is used in cooking to finish sauces.
- p. Identify the legal issues with using blood in a sauce.
- q. Describe how fresh cheese and yogurts are used to thicken sauces.
- r. Explain the use of coral in sauce preparation.
- s. Discuss how bread is used in the preparation of sauces.

2. Learning Activities:

- a. Classroom lecture and discussion
(C5, C6, C9, F1, F5, F6-8, F11, F12, F15)
- b. Demonstration in kitchen (C5, C6, F5, F6, F11, F12)
- c. Laboratory exercises in kitchen (C1, C3-6, C9-20, F1-17)

3. Equipment and Materials:

- a. A completely equipped kitchen.
- b. Required equipment described earlier.
- c. Overhead projector with computer.
- d. TV/Camera Demonstration System.

4. Audio-Visual Aids:

- a. PowerPoint- Houghton Mifflin Harcourt CH 4-5

5. Lesson Outline:

- a. Making Stocks
- b. Glaces and Reductions
- c. Jus
- d. Essences
- e. How Liaisons Thicken
- f. Starch Thickeners
- g. Dairy Thickeners
- h. Protein Thickeners
- i. Modern Thickeners

C. Lesson Three: Chapters 6, 7 & 8; White Sauces for Meat and Vegetables and Brown Sauces, and Stock Based Fish Sauces

1. Learning Outcomes: Upon successful completion of this lesson, the Student will:

- a. Describe sauce Béchamel and its uses.

- b. Explain the derivatives of Béchamel sauce.
- c. Describe the preparation methods in preparing sauce crème.
- d. Explain how sauce veloute is used.
- e. Explain the uses of buttered enriched white sauces.
- f. Describe how saucier may improvise white sauces.
- g. Describe Demi-glace and Coulis.
- h. Explain how brown sauces are given descriptive names.
- i. Describe the various uses of brown sauce.
- j. Explain the tips on improving the flavor of brown sauce.
- k. Explain how the saucier adjust the flavor, consistency, and color.
- l. Describe classic French fish sauces.
- m. Describe contemporary fish sauces.
- n. Explain how a saucier may improvise fish sauces.

2. Learning Activities:

- a. Classroom lecture and discussion
(C5, C6, C9, F1, F5, F6-8, F11, F12, F15)
- b. Demonstration in kitchen (C5, C6, F5, F6, F11, F12)
- c. Laboratory exercises in kitchen (C1, C3-6, C9-20, F1-17)

3. Equipment and Materials:

- a. A completely equipped kitchen.
- b. Required equipment described earlier.
- c. Overhead projector with computer.
- d. TV/Camera Demonstration System.

4. Audio-Visual Aids:

- a. PowerPoint- Houghton Mifflin Harcourt CH 6-8

5. Lesson Outline:

- a. Béchamel
- b. Veloute
- c. Butter Enriched White Sauce
- d. Improving White Sauce
- e. Demi-Glace
- f. Naming Brown Sauces
- g. White Wine Based Derivative Sauces
- h. Red Wine Based Derivative Sauces
- i. Other Derivative Sauces
- j. Improving Brown Sauces
- k. Classic French Fish Sauces
- l. Modern Fish Sauces
- m. Improving Fish Sauces

D. Lesson Four: Chapters 9 & 10; Integral Meat Sauces and Integral Fish and Shellfish Sauces

1. Learning Outcomes: Upon successful completion of this lesson, the Student will:

- a. Describe the integral sauces for sautéed meats.
- b. Explain integral sauces for roast.
- c. List integral sauces derived from poached meats.
- d. Explain how integral sauces are made from braised meats.
- e. Identify the advantages of steamed meats.
- f. Explain how grilled meats are traditionally served.
- g. Describe the best method for preparing integral fish stock.
- h. Discuss the proper methods in using a glace when preparing fish.
- i. Explain the use of shellfish cooking liquids in making a fish sauce.
- j. Demonstrate the proper method used in preparing court bouillon.
- k. Describe how wine is used in preparing a fish sauce.
- l. Explain the use of coral in fish sauce preparation.
- m. Use the proper method in poaching a fish.
- n. Make sea scallops A La Nage.
- o. Describe sea scallops a La Nage with vinaigrette.
- p. Explain the limits that braising has on cooking fish.
- q. Describe the modern methods for preparing braised fish sauces.
- r. Discuss the main difference between sautéing meat and fish.
- s. Identify the best method for steaming fish.

2. Learning Activities:

- a. Classroom lecture and discussion

(C5, C6, C9, F1, F5, F6-8, F11, F12, F15)
- b. Demonstration in kitchen (C5, C6, F5, F6, F11, F12)
- c. Laboratory exercises in kitchen (C1, C3-6, C9-20, F1-17)

3. Equipment and Materials:

- a. A completely equipped kitchen.
- b. Required equipment described earlier.
- c. Overhead projector with computer.
- d. TV/Camera Demonstration System.

4. Audio-Visual Aids:

- a. PowerPoint- Houghton Mifflin Harcourt CH 9-10

5. Lesson Outline:

- a. Integral Sauces for Sautéed Meats
- b. Integral Sauces for Roasts

- c. Integral Sauces from Moist Heat Methods
- d. Integral Sauces for Fish
- e. Integral Sauces for Shellfish
- f. Combination Methods

E. Lesson Five: Chapters 11 & 12; Crustacean Sauces, Gelees and Chaud-Froid

1. **Learning Outcomes:** Upon successful completion of this lesson, the Student will:
 - a. Describe crustaceans and how they require different cooking techniques.
 - b. Identify the method for preparing crustacean butter.
 - c. Explain method for preparing crustacean oil.
 - d. Define sauce cardinal and sauce nantua and its uses
 - e. Describe the preparation techniques in making natural meat jelly.
 - f. Explain how the low classic meat jellies are almost identical to basic brown and white stocks.
 - g. Describe the techniques for clarifying jellies.
 - h. Demonstrate the techniques used in flavoring jellies
 - i. Explain why the best red-wine meat jelly is a natural byproduct of braising a quantity of beefs in red-wine
 - j. Identify the fundamental difference between jellies and Chaud-froid.
2. **Learning Activities:**
 - a. Classroom lecture and discussion
(C5, C6, C9, F1, F5, F6-8, F11, F12, F15)
 - b. Demonstration in kitchen (C5, C6, F5, F6, F11, F12)
 - c. Laboratory exercises in kitchen (C1, C3-6, C9-20, F1-17)
3. **Equipment and Materials:**
 - a. A completely equipped kitchen.
 - b. Required equipment described earlier.
 - c. Overhead projector with computer.
 - d. TV/Camera Demonstration System.
4. **Audio-Visual Aids:**
 - a. PowerPoint- Houghton Mifflin Harcourt CH 11-12
5. **Lesson Outline:**
 - a. Types of Crustaceans
 - b. Classic Crustacean Sauces
 - c. Modern Crustacean Sauces
 - d. Improving Crustacean Sauces
 - e. Natural Meat Gelees
 - f. Fish Gelees
 - g. Flavoring Gelees

h. Working with Chaud-Froids

F. Lesson Six: Chapters 13, 14 & 15; Hot Emulsified Sauces, Mayonnaise Based Sauces, and Butter Sauces

1. Learning Outcomes: Upon successful completion of this lesson, the Student will:

- a. Discuss the precautions for making hot emulsified egg yolk sauces.
- b. Describe the proper method in preparing sauce béarnaise.
- c. Explain the derivatives of béarnaise and hollandaise sauce.
- d. Identify the techniques used in preparing a broken emulsified sauce.
- e. List the proper serving methods used for hot emulsified egg-yolk sauces.
- f. Demonstrate the importance of the fat used in classic emulsified sauce.
- g. Explain the makeup of traditional mayonnaise and procedures for repairing broken mayonnaise, storing mayonnaise and precautions for preparing mayonnaise.
- h. Highlight the derivatives of mayonnaise and their uses with meats, salads, and accompaniments to the meals.
- i. Explain Sabayon based Lobster Mayonnaise and its relationship with seafood.
- j. Describe the basic butter sauces and their uses.
- k. Identify the following sauces and their uses:
 - i. Beurre Blanc
 - ii. Beurre Blanc Variations
 - iii. Fillets of Sole A la Meuniere
- l. List the use of compound butters and the classic French compound butters.
- m. Discuss the use of coral butters and the make-up of these butters.
- n. Explain the use of whipped butter and their variations to the other compound butters.

2. Learning Activities:

- a. Classroom lecture and discussion
(C5, C6, C9, F1, F5, F6-8, F11, F12, F15)
- b. Demonstration in kitchen (C5, C6, F5, F6, F11, F12)
- c. Laboratory exercises in kitchen (C1, C3-6, C9-20, F1-17)

3. Equipment and Materials:

- a. A completely equipped kitchen.
- b. Required equipment described earlier.
- c. Overhead projector with computer.
- d. TV/Camera Demonstration System.

4. Audio-Visual Aids:

- a. PowerPoint- Houghton Mifflin Harcourt CH 13-15

- 5. Lesson Outline:**
- a. Hot Emulsified Egg Sauces
 - b. Classic Hot Emulsified Sauces
 - c. Modern Hot Emulsified Sauces
 - d. Sabayon Sauces
 - e. Improving Hot Emulsified Egg Sauces
 - f. Precautions for Making Mayonnaise
 - g. Repairing Broken Mayonnaise
 - h. Storing Mayonnaise
 - i. Lightening Mayonnaise
 - j. Mayonnaise Based Seafood Sauces
 - k. Beurre Blanc
 - l. Broken Butter Sauces
 - m. Compound Butters
 - n. Whipped Butters

G. Lesson Seven: Chapters 16, 17 & 18; Foams, Salad Sauces, Vinaigrettes, Salsas, Relishes, Purees, and Puree Thickened Sauces

- 1. Learning Outcomes:** Upon successful completion of this lesson, the Student will:
- a. Identify the make-up of a foam and how to apply it to cooking.
 - b. List the ways in which a foam can be served.
 - c. Discuss the ways foams can become flat.
 - d. Describe the functions of cream based cold sauces and their uses.
 - e. List the functions of oils, vinegars, and vinaigrettes and their uses for making sauces.
 - f. Explain the make-up and functions of hot vinaigrettes and their uses for salads and meats.
 - g. Discuss the functions of salsas and their relations with salads, meats, and side dishes.
 - h. Highlight different variations of salsas.
 - i. Identify the make-up of chutneys and relishes in relations to salsas and the variations of chutneys that used for meats.
 - j. Identify the equipment use for preparing purees.
 - k. Explain the relations of tomatoes in preparing purees and variations of different sauces that use tomatoes
 - l. Describe the importance of improving the flavor of tomato sauces.
 - m. Explain the use of tomatillos and preparing sauces and the different between them and tomatoes.
 - n. Highlight the variations of sauces that use tomatillos and their functions.
 - o. List the function of garlic and their relations to sauces.
 - p. Explain the purpose of parsley used in pureed sauces and the different variations of sauces that can be made with parsley.
 - q. Demonstrate the use of watercress in preparing sauces and their functions in the sauces.

- r. Identify the function of using root vegetables in sauces.
- s. Explain the function of using nuts in sauce making.
- t. Highlight the variations of sauces using nuts as a flavoring agent.

2. Learning Activities:

- a. Classroom lecture and discussion
(C5, C6, C9, F1, F5, F6-8, F11, F12, F15)
- b. Demonstration in kitchen (C5, C6, F5, F6, F11, F12)
- c. Laboratory exercises in kitchen (C1, C3-6, C9-20, F1-17)

3. Equipment and Materials:

- a. A completely equipped kitchen.
- b. Required equipment described earlier.
- c. Overhead projector with computer.
- d. TV/Camera Demonstration System.

4. Audio-Visual Aids:

- a. PowerPoint- Houghton Mifflin Harcourt CH 16-18

5. Lesson Outline:

- a. Sabayon for Foams
- b. Sabayon for Emulsified Sauces
- c. Cream Based Cold Sauces
- d. Yogurt Based Cold Sauces
- e. Vinaigrettes
- f. Salsas
- g. Chutneys and Relishes
- h. Fruit based Sauces
- i. Ingredients for Purees
- j. Using Purees to thicken Sauces
- k. Puree Based Sauce Recipes

F. Lesson Eight: Chapters 19, 20 & 21; Pasta Sauces, Asian Sauces, and Dessert Sauces

1. Learning Outcomes: Upon successful completion of this lesson, the Student will:

- a. Explain the make-up of pasta sauces and their variations of sauces to be used for meat, poultry, seafood, and vegetables.
- b. Highlight the simple additions to basic pasta when adding butter or olive oil.
- c. Identify the preparation of different pasta styles used in plate presentation.
- d. Discuss the difference of Asian Sauces, Japanese Sauces, Korean Sauces, Chinese Sauces, Thai, Vietnamese, and Indonesian Sauces.
- e. Prepare different Asian dishes from their region.
- f. Explain the functions of sauces that are incorporated with Asian dishes from that region.
- g. List the types of dessert sauces and when it is appropriate to use each one.

- h. Determine which ingredients will be used to make a specific sauce.
- j. Prepare a variety of sweet and unsweet dessert sauces.

2. Learning Activities:

- a. Classroom lecture and discussion
(C5, C6, C9, F1, F5, F6-8, F11, F12, F15)
- b. Demonstration in kitchen (C5, C6, F5, F6, F11, F12)
- c. Laboratory exercises in kitchen (C1, C3-6, C9-20, F1-17)

3. Equipment and Materials:

- a. A completely equipped kitchen.
- b. Required equipment described earlier.
- c. Overhead projector with computer.
- d. TV/Camera Demonstration System.

4. Audio-Visual Aids:

- a. PowerPoint- Houghton Mifflin Harcourt CH 19-21

5. Lesson Outline:

- a. Styles of Pasta
- b. Serving Pasta
- c. Simple Pasta Sauces
- d. Cream Based Pasta Sauces
- e. Seafood Pasta Sauces
- f. Vegetable and Tomato Pasta Sauces
- g. Meat Based Pasta Sauces
- h. Japanese Sauces
- i. Korean Sauces
- j. Thai and Vietnamese Sauces
- k. Indonesian Sauces
- l. Chinese Sauces
- m. Indian Sauces
- n. Cream Anglaise
- o. Sabayons
- p. Sweet Sauces
- q. Fruit Based Sauces