

CUA 203: Stocks and Sauces

This course challenges the student to the greatest test of a chef's skills. Whether they are classic or contemporary good sauces demand the highest technical expertise. Students learn why particular sauces will or will not go with particular dishes. The student will focus on brown and white stocks; consommés, fumets and essences; glazes and roux's. The students should be able to prepare and evaluate various sauce products. CORE.

Credits: 3

Transfer Code: Code C

Lab Hours: 4

Lecture Hours: 1

Prerequisites:

As required by college

Program: Culinary Arts

Semester Offered:

Fall

Spring

Summer