

CUA 203: Stocks and Sauces

This course challenges the student to the greatest tests 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; consommé's, fumets and essences; glazes and roux's. The student will further develop mother sauces and compound sauces.

Credits: 3

Lab Hours: 0

Lecture Hours: 1
6

Prerequisites:

CUA 116