

# CULN125: Kitchen Foundations: Stocks, Soups and Sauces

This course focuses on stocks, soups and sauces with emphasis on quality ingredients that lead to a better finished product. Learning the skill of making exceptional stocks allows students to build sauces and soups on a strong foundation. Classical and contemporary soups and sauces will be explored.

**Credits:** 2

**Lab Hours:** 3

**Lecture Hours:** 1

**Prerequisites:**

CULN111

**Program:** [Culinary Arts](#)