

Name _____

Date_____

Gourmet Foods

Ch 20- Stocks, Sauces, & Soups

1. Read chapter 20 in the Culinary Essentials textbook. (Begins on page 508).
2. Define chapter 20 vocabulary.

Vocabulary:

1. stock-
2. nourishing element-
3. mirepoix-
4. base-
5. white stock-
6. brown stock-
7. fish stock-
8. vegetable stock-
9. glaze-
- 10.reduction-
11. sauce-
12. thickening agent-
13. Bechamel-
14. hollandaise sauce-
15. gelantinization-
16. cheesecloth-
17. mother sauces-

18. sauce espagnole-
19. tomato sauce-
20. roux-
21. veloute-
22. marinara sauce-
23. gravy-
24. compound butters-
25. clarified butter-
26. clear soup-
27. broth-
28. consomme-
29. sweating-
30. clarify-
31. thick soup-
32. cream soup-
33. specialty soup-
34. bisque-
35. chowder-
36. cold soup-