Chapter 20 Stocks, Sauces, and Soups Section 20.1 Stocks



Note Taking

Directions As you read, write notes, facts, and main ideas in the Note Taking column. Write key words and short phrases in the Cues column. Then summarize the section in the Summary box.

Cues	Note Taking	
nourishing element: the items or items that provide flavor, nutrients, and color to a stock	STOCK BASICS Learn to make good stocks because they are the base for most sauces and soups	
stocks are often referred to by their French names	TYPES OF STOCK • The main types of stocks are white, brown, fish, and vegetable	
Summary		

Stocks are the liquids that form the base of sauces and soups.

Chapter 20 Stocks, Sauces, and Soups **Section 20.2 Sauces**



Note Taking

Directions As you read, write notes, facts, and main ideas in the Note Taking column. Write key words and short phrases in the Cues column. Then summarize the section in the Summary box.

Cues	Note Taking	
	SAUCE BASICS	
sauce: a flavored thickened liquid, usually formed by adding a thickening agent, seasonings, and flavoring to stock	Sauces are meant to add flavor and interest to any dish	
 mother sauces: sauce espagnole, tomato, béchamel, velouté, hollandaise 	 MOTHER SAUCES The five basic sauces are known as mother sauces, all made by combining a liquid with a thickening agent 	
equal parts of fat and flour by weight form a paste when cooked together to create a roux	ROUX PREPARATION • Roux is the most common thickening agent	
Summary		

Good sauces can make average dishes memorable.

Chapter 20 Stocks, Sauces, and Soups **Section 20.3 Soups**



Note Taking

Directions As you read, write notes, facts, and main ideas in the Note Taking column. Write key words and short phrases in the Cues column. Then summarize the section in the Summary box.

Cues	Note Taking	
clear soup: made from clear stock or broth and not thickened	TYPES OF SOUPSoups provide flavor and nutrition to a meal	
soups can be garnished with various toppings to add appeal	SOUP PRESENTATION AND STORAGE • Presentation of soup is important as an appetizer or as a meal	
Summary		

Soups provide both flavor and nutrition to a meal.