

## Culinary Arts, Soups & Sauces – Winter 2022

**Course Title:** Creating the Menu  
**Course Number:** CRN 30254  
**Class Meets:** In Person  
**Instructor:** Chef Stacy Lebar  
**E-mail:** [lebars@linnbenton.edu](mailto:lebars@linnbenton.edu)

**Credits:** 3  
**Number of Weeks:** 10  
**Days:** Thursday  
**Class Time:** 3:00 - 5:30  
**Phone:** 541-917-4391

**Office Hours:** By Appointment

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**DESCRIPTION:** This class will focus on the advanced methods for creating soups and sauces, using classic and modern methods. We will emphasize the importance of consistency in knife skills, plating, garnishing and flavor layering.

**OUTCOMES:** Upon successful completion of this course, students will be able to:

- Produce modern and classic soups
  - Produce modern and classic sauces
  - Understand theory and demonstrate techniques
  - Utilize basic and advanced culinary skills as related to stock, soup and sauce making
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### **Grading:**

50% Attendance

10% Competency of Outcomes

10% Homework/quizzes

30% Final

**Homework/Assignments/Final Project:** No credit will be given for assignments turned in after the due date (unless prior arrangements have been made). Any final projects turned in after the due date will be graded at 50% credit.

**Final:** Each student will produce a soup and a sauce that will be graded on the following:

- Presentation
- Garnishing
- Building layers of flavor
- Consistency of knife skills
- Texture and proper consistency

**Attendance:** Students will be required to attend all classes. Daily grading is based on attendance and participation. Any tardiness will result in the reduction of 20% for the day; if you are more than 15 minutes late you will be marked as absent for the day. Your fourth tardy, per term, will result in a zero for that day and every day after that you are tardy by any amount. If you are not able to attend class or will be tardy, please notify Chef Stacy at least 1 hr in advance via email. Your future employer expects you to be at work on time with a positive work ethic. We understand life happens, being late because you got a flat tire is different from being late because you overslept.

**Make-Up Days:** There will be no available make up days, but you will have access to materials missed.

**Daily Performance and Class Participation:** Students will be required to actively participate in classroom discussion and activities as related to the daily agenda and subject matter. Each student will be expected to participate in all clean up and dishes. We will all leave together at the end of class once the kitchen is clean, dishes have been done and the instructor has excused you.

### **LBCC Comprehensive Statement of Nondiscrimination:**

#### **CLASSROOM REQUIREMENTS FOR ALL STUDENTS AND FACULTY DUE TO COVID-19**

Linn-Benton Community College has established rules and policies to make the return to the classroom as safe as possible. It is required for everyone to follow all of the campus rules and policies. To participate in this class, LBCC requires all students to comply with the following:

#### **MASKS REQUIRED AT ALL TIMES IN CLASSROOM**

Wear a mask or face covering indoors at all times. Your mask or face covering must be properly worn (fully covering nose and mouth and tight-fitting). Mesh masks, face shields, or face covering that incorporates a valve designed to facilitate easy exhalation are not acceptable. If you have a medical condition or a disability that prevents you from wearing a mask or cloth face covering, you must obtain an accommodation from CFAR (Center for Accessibility Resources) to be exempt from this requirement.

State guidelines to not limit class size. Physical distancing accommodations can be made upon request and cleaning supplies are also available for personal use.