

## Stock Production Course

 Subject Count: **2**

 Lesson Count: **9**

SUBJECT: 1

### Introducing Stocks

#### LESSONS

##### Introducing the Foundation of Stocks in Cookery

#### LEARNING OUTCOMES

- Learners can explain the uses of stocks and why they are essential in cookery.
- Learners can explain the difference between stock and broth.

##### Essential Equipment

- Learners can describe each piece of equipment essential in stock making, and the role they play in assisting quality.

##### Bouquet Garni, Sachet D'Épices and Oignon Brûlé

- Learners can explain the purpose of aromatic preparations.
- Learners can define a bouquet garni.
- Learners can define a sachet d'épices.
- Learners can define an oignon brûlé.
- Learners can practice preparing a bouquet garni, a sachet d'épices and an oignon brûlé.

##### Mirepoix

- Learners can define mirepoix.
- Learners can explain the role of mirepoix and aromatics in cookery.
- Learners can explain white mirepoix.
- Learners can describe Asian aromatics, Matignon and the Cajun Trinity.
- Learners can practice making a mirepoix.