

CHEF 2301– Saucier

Course Syllabus: Fall 2026

“Northeast Texas Community College exists to provide personal, dynamic learning experiences empowering students to succeed.”

Instructor: Anthony Nelson
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Office Hours	Monday	Tuesday	Wednesday	Thursday	Friday	Online
	1PM-4PM	8AM-4PM	8AM-4PM	8AM-4PM	BY APPT.	N/A

This syllabus serves as the documentation for all course policies and requirements, assignments, and instructor/student responsibilities.

Information relative to the delivery of the content contained in this syllabus is subject to change. Should that happen, the student will be notified.

Course Description: Instruction in the preparation of stocks, soups, classical sauces, contemporary sauces, accompaniments, and the pairing of sauces with a variety of foods

Prerequisite(s): NONE

Student Learning Outcomes:

1. Stock preparation, uses and storage and sauce characteristics.
2. Prepare grand sauces, emulsions, contemporary sauces, compound butters, dessert sauces, and butter and vegetable sauces.
3. Produce relishes, chutneys, marinades, compotes, and vinaigrette.

Evaluation/Grading Policy:

Participation/Attendance 30%
Quizzes 40%
Final 30%

Required Instructional Materials: Professional Cooking Ninth Edition

Publisher: Wayne Gisslen, Wiley

ISBN Number: 978-1-119-39961-2

Optional Instructional Materials: NONE

Minimum Technology Requirements: NONE

Required Computer Literacy Skills: NONE

Course Structure and Overview:

Complete all reading assignments

Participate in classroom discussions

Complete quizzes with a passing grade
Complete the midterm and final with a passing grade

Communications: All emails will be answered within 2 business days.

Institutional/Course Policy:

The Culinary Arts will allow (3) unexcused absences per quarter of instruction before being dropped from the class. Excused absences will be; jury duty, death in the immediate family, military duty and unforeseen circumstances. It is the responsibility of the student to make up material outside of class time.

Alternate Operations During Campus Closure and/or Alternate Course Delivery Requirements

In the event of an emergency or announced campus closure due to a natural disaster or pandemic, it may be necessary for Northeast Texas Community College to move to altered operations. During this time, Northeast Texas Community College may opt to continue delivery of instruction through methods that include, but are not limited to, online through the Blackboard Learning Management System, online conferencing, email messaging, and/or an alternate schedule. It is the responsibility of the student to monitor NTCC's website (<http://www.ntcc.edu/>) for instructions about continuing courses remotely, Blackboard for each class for course-specific communication, and NTCC email for important general information.

Additionally, there may be instances where a course may not be able to be continued in the same delivery format as it originates (face-to-face, fully online, live remote, or hybrid). Should this be the case, every effort will be made to continue instruction in an alternative delivery format. Students will be informed of any changes of this nature through email messaging and/or the Blackboard course site.

NTCC Academic Honesty/Ethics Statement:

NTCC upholds the highest standards of academic integrity. The college expects all students to engage in their academic pursuits in an honest manner that is beyond reproach using their intellect and resources designated as allowable by the course instructor. Students are responsible for addressing questions about allowable resources with the course instructor. Academic dishonesty such as cheating, plagiarism, and collusion is unacceptable and may result in disciplinary action. This course will follow the NTCC Academic Honesty and Academic Ethics policies stated in the Student Handbook. Refer to the student handbook for more information on these subjects.

ADA Statement:

It is the policy of NTCC to provide reasonable accommodations for qualified individuals who are students with disabilities. This College will adhere to all applicable federal, state, and local laws, regulations, and guidelines with respect to providing reasonable accommodations as required to afford equal educational opportunity. It is the student's responsibility to request accommodations. An appointment can be made with the Academic Advisor/Coordinator of Special Populations located in Student Services and can be reached at 903-434-8264. For more information and to obtain a copy of the Request for Accommodations, please refer to the special populations page on the NTCC website.

Family Educational Rights and Privacy Act (FERPA):

The Family Educational Rights and Privacy Act (FERPA) is a federal law that protects the privacy of student education records. The law applies to all schools that receive funds under an applicable program of the U.S. Department of Education. FERPA gives parents certain rights with respect to their children's educational records. These rights transfer to the student when he or she attends a school beyond the high school level. Students to whom the rights have transferred are considered "eligible students." In essence, a parent has no legal right to obtain information concerning the child's college records without the written consent of the student. In compliance with FERPA, information classified as "directory information" may be released to the general public without the written consent of the student unless the student makes a request in writing. Directory information is defined as: the student's name, permanent address and/or local address, telephone listing, dates of attendance, most recent previous education

institution attended, other information including major, field of study, degrees, awards received, and participation in officially recognized activities/sports.

Tentative Course Timeline (*note* instructor reserves the right to make adjustments to this timeline at any point in the term.) Up to two mandatory events outside of class time may be scheduled per semester.

Week 1: CH 8 Stock Basics

Week 2: CH 8 Stock

Week 3: CH9 Sauces

Week 4: CH 9 Sauces

Week 5: CH 9 Sauces

Week 6: CH 10 Soup Basics

Week 7: CH 10 Soups

Week 8: Final – Written and Practical exam

All students will have a potential of up to two extracurricular activities deemed mandatory attendance per semester. They will be graded as a test. Each event will have a minimum of 6 working days' notice.