

Section 20.1 - Stocks

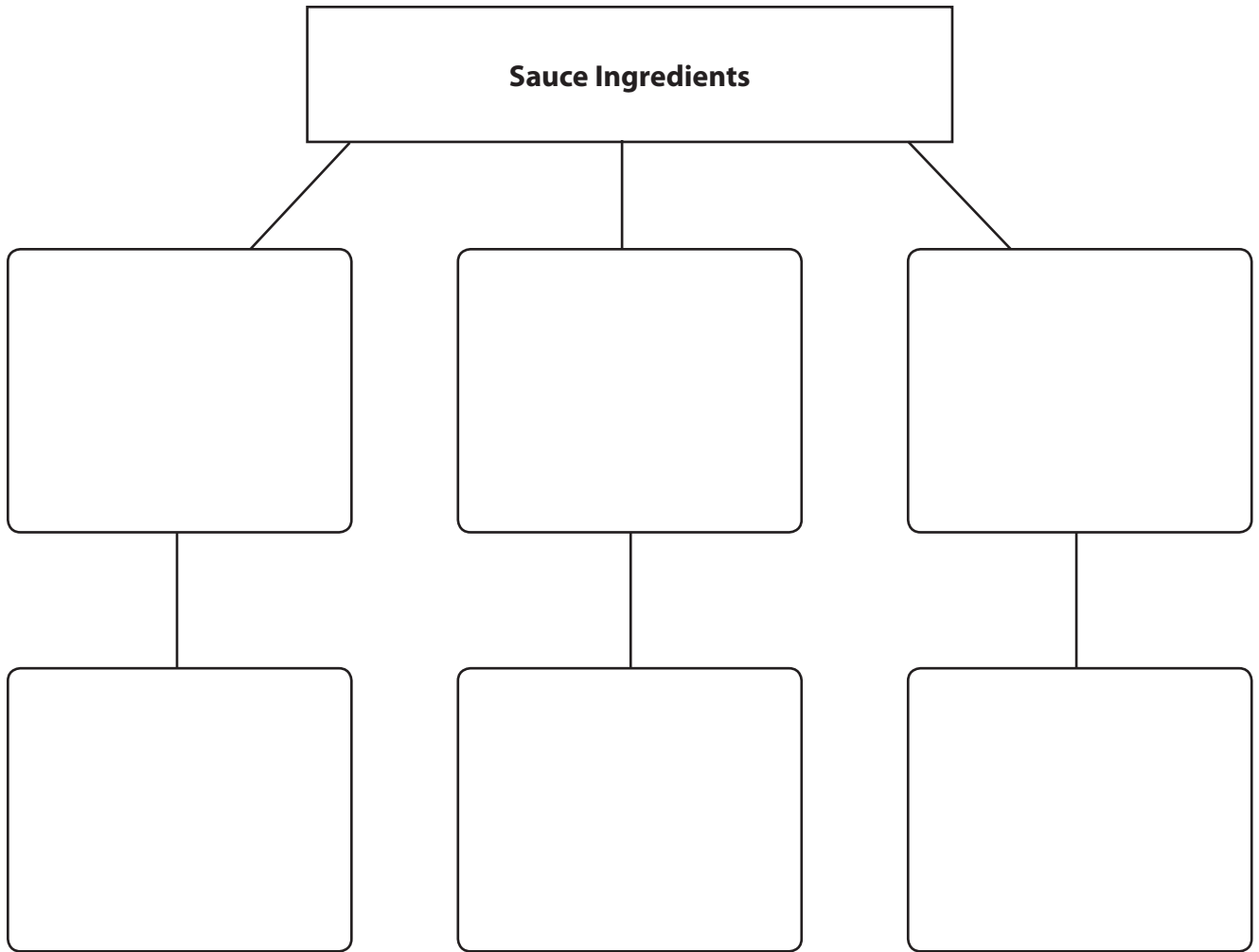
As you read, use a problem-solution chart like this one to list the three potential problems that could happen when preparing white stock, and how to prevent those problems.

Preparing White Stock

Problem	Solution
1.	
2.	
3.	

Section 20.2 - Sauces

As you read, use a category tier organizer like this one to list the three different types of sauce ingredients in the second-tier boxes. Then, list specific examples of those ingredients in the third-tier boxes.



Section 20.3 - Soups

There are five steps to making a clear soup. As you read, use a sequence chart like the one below to record these steps.

Making a Clear Soup

