**Chapter 6: Stocks**

**Student Note Guide**

1. What are the 4 essential parts of a stock:



6. What is mirepoix made up of?
7. What are “aromatics”? Give an example.
8. Define a “stock”
9. Why are stocks called chef’s building blocks?
10. List the different types of stocks:

1. How do you prepare bones for a stock?
2. What does blanching bones do for a stock?
3. How do you brown bones?
4. What does sweating bones do for a stock?
5. Which four factors determine the quality of a stock?

1. What is degreasing?
2. Name two reasons to degrease a stock:
3. How do you degrease a stock?
4. Summarize the important details learned about stocks: