**Chapter 6: Soups**

**Student Note Guide**

1. Which 3 things are included in the definition of “soups”:




2. Organize the following soups into their classifications:

Clam chowder, puree, cream, broth, corn chowder, stocks, consommé, veloute, vegetable, bouillabaisse

|  |  |  |
| --- | --- | --- |
| Clear/Thin Soups | Thick Soups | Specialty Soups |
|  |  |  |
|  |  |  |
|  |  |  |

1. Describe the properties of a broth:
2. Describe the properties of consommé:
3. Describe the properties of a Puree:
4. Describe the properties of a cream soup:
5. Describe the properties of a Veloute:
6. Describe the properties of a vegetable soup:
7. Describe the properties of chowder: