**Chapter 6: Soups**

**Student Note Guide**

1. Which 3 things are included in the definition of “soups”:
2.

1.

1.
2. Organize the following soups into their classifications:

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

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| Clear/Thin Soups  | Thick Soups | Specialty Soups  |
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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: