

## COURSE OUTLINE

Revision: Jean-Claude Berger July 03

DEPARTMENT:	Hospitality and Service Occupations
CURRICULUM:	Pastry and Specialty Baking
COURSE TITLE:	Chocolate I
COURSE NUMBER:	FSD 183
TYPE OF COURSE:	Vocational Preparatory
COURSE LENGTH:	2 weeks
CREDIT HOURS:	5
LECTURE HOURS:	40
LAB HOURS:	20
CLASS SIZE:	2 to 6
PREREQUISITES:	FSD 160 (Pastry and Baking Orientation) or instructor's permission

## COURSE DESCRIPTION:

This is the first of three practical chocolate courses. This course will provide basic knowledge and application of types of couvertures used in the making of assorted "chocolates". Tempering with different methods will be emphasized and the cooking of ganaches, fudges and "candy centers" will also be taught. Skill in basic chocolate decorations will also be emphasized.

## STUDENT LEARNING OUTCOMES ADDRESSED: (cont.)

1. Communication - To read and apply temperatures for the handling of the different chocolates used in the daily production.

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STUDENT LEARNING OUTCOMES ADDRESSED: (cont.)

2. Computation - Use arithmetic and basic math skills to calculate accurate recipe proportions.
3. Personal responsibility - Take pride in one's work and be ready to achieve high quality standards.
4. Information literacy - Use chocolate information to achieve proficiency and skills with the large variety of chocolates available.

GENERAL COURSE OUTLINES:

At the end of this course the student will:

1. Identify the varieties of chocolates.
2. Apply the proper methods of tempering.
3. Comprehend temperature variation of the different chocolates.
4. Have basic piping and techniques for chocolate decorations.
5. Use accurate recipe calculations for the making of ganaches.
6. Develop taste combination in the making of candy centers.
7. Assemble basic chocolate boxes.
8. Prepare, portion and package assorted fudges.
9. Store and rotate chocolate products efficiently.
10. Apply established sanitation and safety procedures.

TOPICAL OUTLINES:

APPROX. HOURS

I. Tempering methods	10
II. Fillings and candy centers	10
III. Piping and decorating skills	15
IV. Chocolate moldings	10
V. Laboratory Experience	<u>15</u>
Total	60

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DATE: July 29, 2003