

## COURSE OUTLINE

Revision: Jean-Claude Berger July 03

DEPARTMENT:	Hospitality and Service Occupations
CURRICULUM:	Pastry and Specialty Baking
COURSE TITLE:	Chocolate II
COURSE NUMBER:	FSD 188
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 183 (Chocolate I) or instructor's permission

## COURSE DESCRIPTION:

This is the second of three chocolate courses. This course is to reinforce tempering methods, molding chocolate molds and enrobing assorted candy centers. Basic skills for dipping chocolates and emphasis on the creation of chocolate decorations will be developed. Assorted mediums for the creation of "chocolates" will be introduced.

## STUDENT LEARNING OUTCOMES ADDRESSED:

1. Communication: Apply temperature measurements for the handling of the assorted chocolates used in the daily production.

FSD 188 Chocolate II  
July 29, 2003

STUDENT LEARNING OUTCOMES ADDRESSED: (cont.)

2. Computation - Use arithmetic and basic math to calculate accurately recipe proportions.
3. Personal Responsibility - Be motivated and able to continue learning to achieve own skills and perfection.
4. Information Literacy - Access information to gain personal career goals and specialize in the chocolate field.
5. Technology - Select proper tools for the tasks ahead.
6. Critical Thinking And Problem-Solving - Use critical thinking in the daily tasks of creations and decision-making.

GENERAL COURSE OUTLINES:

At the end of this course the student will:

1. Develop skills in tempering.
2. Assemble and decorate basic chocolate boxes.
3. Reinforce piping and techniques for chocolate decorations.
4. Assist chocolate 1 students with basic tasks.
5. Identify assorted mediums for the production of "chocolates".
6. Develop skills in hand and fork dipping methods.
7. Be introduced in the making of caramels.
8. Use available resources for the creation of "chocolates".
9. Comprehend the assorted types of chocolate available for production.
10. Continue to develop "taste and eye appeal" for chocolate products.
11. Maintain a positive attitude toward personal goals and career.

TOPICAL OUTLINE:

APPROX. HOURS

I. Tempering methods	8
II. Chocolate moldings	8
III. Piping and decorating skills	10
IV. Dipping skills	8
V. Ganache and candy centers	6
VI. Laboratory experience <u>20</u>	
Total	60

REVISED BY: Jean-Claude Berger  
DATE: July 29, 2003