

_____ SOUTH SEATTLE COMMUNITY COLLEGE _____

Technical Education Division

COURSE OUTLINE

Revision: Jean-Claude Berger September 97

DEPARTMENT:	Hospitality & Service Occupations
CURRICULUM:	Pastry and Specialty Baking
COURSE TITLE:	Chocolate III
COURSE NUMBER:	FSD 196
TYPE OF COURSE:	Vocational Preparatory
COURSE LENGTH:	2 weeks
CREDIT HOURS:	5
LECTURE HOURS:	40
LAB HOURS	20
CLASS SIZE	1 to 2
PREREQUISITES	FSD 188 (Chocolate II) or instructors permission

COURSE DESCRIPTION:

This is the final course on chocolate, where emphasis is placed on leadership and achieving a professional level in the chocolate field. Students will develop and refine their skills and speed in working in the diverse field of chocolate production.

STUDENT LEARNING OUT COMES ADDRESSED:

1. **Communication** –
Apply leadership skills in daily operation.
2. **Computation** –
Use arithmetic and basic math to control production and rotation of products for retail outlets.

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STUDENT LEARNING OUTCOMES ADDRESSED: (cont.)

3. **Human Relations** –
Use social interactive skills for customer relation purposes.
4. **Personal Responsibility** –
Take pride in one's own work and be a role model to future students.
5. **Information Literacy** –
Access information to further career goals for specialization in the chocolate field.
6. **Technology** –
Use and select appropriate tools for career goals.

GENERAL COURSE OBJECTIVES:

At the end of the course the student will:

1. Identify the responsibilities involved in a leadership role.
2. Develop speed and skill in production methods.
3. Evaluate and assess product quality for retail.
4. Adapt to changes due to seasons.
5. Gain skills in the preparation and finishing of special items.
6. Practice and supervise sanitation procedures.
7. Plan, teach and supervise daily production.
8. Refine one's own personal goals.
9. Maintain and display a professional attitude.

TOPICAL OUTLINE:

APPROX. HOURS

I.	Piping and decorating skills	10
II.	Organization and supervision	10
III.	Filling, moldings, and dipping skills	10
IV.	Product identification	10
V.	Laboratory experience	<u>20</u>
	TOTAL	60

REVISED BY: Jean-Claude Berger
DATE: September 30, 1997