

CUL 220 - CHOCOLATE AND CONFECTIONS

Course Description

This course is designed for students that would like to expand their creative talents in areas of chocolate and confection artistry. In this course, students will learn through lecture, demonstrations, and lab work, the characteristics of chocolate, chocolate tempering and modeling, multiple sugar mediums, candies, cream fillings, nougats, centerpieces, molds, and decorations while practicing environmental stewardship and zero or reduced waste initiatives. Fundamental techniques for creating chocolates and confections without the use of eggs and dairy are explored. Group 2 course.

Credit Hours

3

Contact Hours

6

Lab Hours

6

Required Prerequisites

CUL 102, CUL 110, and CUL 118

General Education Outcomes supported by this course

Quantitative Reasoning

Course Learning Outcomes

Knowledge:

- Identify equipment and utensils that are found in the contemporary baking industry.
- Identify effective methods used with the various décor mediums.

Application:

- Develop skills to imagine, design, create and complete the construction of various mediums of chocolates.
- Prepare a variety of specialty castings.
- Modify recipes to reflect the accuracy and quantity needed for production and profitability.
- Maintain the equipment used with various décor mediums.

Integration:

- Understand the basics of the industry and how those similarities relate of the rest of the world.
- Ultimately have a better understanding how to direct/regulate their own abilities/learning.
- Link trends in baking and pastry arts with the ability to stay abreast of current industry knowledge.

Human Dimension:

- Be aware of professionalism as it relates to the contemporary baking/pastry industry.
- Collaborate in teams and with others in the back of the house areas.
- See oneself as being a part of the industry.

Caring - Civic Learning:

- Develop a curiosity about the cake decorating, chocolate industry.
- Get excited about personal accomplishments and sense of value.
- Explore the impact environmental stewardship has on our world food systems.
- Discuss the impact of sustainable practices in food service operations.

Learning How to Learn:

- Construct knowledge about self-discipline and the ability to multi-task and work efficiently.
- Develop a sense of urgency while on task and in daily work situations.
- Take responsibility for continuing to learn about this subject after the course is over.