

**CUL 254.11 Course Outline as of Fall 2017****CATALOG INFORMATION**

Dept and Nbr: CUL 254.11 Title: CHOCOLATE TECHNIQUES

Full Title: Chocolate Techniques

Last Reviewed: 9/12/2011

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	1.00	Lecture Scheduled	0.50	17.5	Lecture Scheduled	8.75
Minimum	1.00	Lab Scheduled	1.50	2	Lab Scheduled	26.25
		Contact DHR	0		Contact DHR	0
		Contact Total	2.00		Contact Total	35.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 17.50

Total Student Learning Hours: 52.50

Title 5 Category: AA Degree Applicable

Grading: Grade Only

Repeatability: 00 - Two Repeats if Grade was D, F, NC, or NP

Also Listed As:

Formerly: CULT254.11

**Catalog Description:**

Specialty baking course in which students prepare and decorate a variety of chocolate products. Course is designed for students in the Baking and Pastry Certificate program and for culinary arts professionals who wish to improve or expand their skills.

**Prerequisites/Corequisites:**

Course Completion or Current Enrollment in CUL 254

**Recommended Preparation:****Limits on Enrollment:****Schedule of Classes Information:**

Description: Specialty baking course in which students prepare and decorate a variety of chocolate products. Course is designed for students in the Baking and Pastry Certificate program and for culinary arts professionals who wish to improve or expand their skills. (Grade Only)

Prerequisites/Corequisites: Course Completion or Current Enrollment in CUL 254

Recommended:

Limits on Enrollment:

Transfer Credit:

Repeatability: Two Repeats if Grade was D, F, NC, or NP

## **ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:**

<b>AS Degree:</b>	<b>Area</b>	Effective:	Inactive:
<b>CSU GE:</b>	<b>Transfer Area</b>	Effective:	Inactive:

<b>IGETC:</b>	<b>Transfer Area</b>	Effective:	Inactive:
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<b>CSU Transfer:</b>	Effective:	Inactive:
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<b>UC Transfer:</b>	Effective:	Inactive:
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**CID:**

**Certificate/Major Applicable:**

Major Applicable Course

## **COURSE CONTENT**

### **Outcomes and Objectives:**

Upon successful completion of this course, students will be able to:

1. Employ safe and hygienic food handling procedures relating to the preparation of chocolate products.
2. Describe how chocolate is processed and made into a variety of products.
3. Describe characteristics, flavors, and handling properties of a variety of chocolate products.
4. Explain chocolate percentages and what they mean.
5. Identify, by tasting, the ingredients used to make an assortment of chocolates.
6. Assess chocolate quality by examining ingredient labels on an assortment of chocolates.
7. Select quality chocolate for particular uses, based on price, flavor, and handling characteristics, from a list of chocolate suppliers.
8. Explain and apply to preparation of products the relationships between chocolate and other ingredients used with chocolate, such as sugars, types of flours, whipped cream and eggs.
9. Temper chocolate by two different methods.
10. Store chocolate correctly.
11. Properly use a variety of chocolates to produce baked products, decorations, and confections.
12. Analyze and evaluate finished products.
13. Cost out products for sale.

### **Topics and Scope:**

- I. Safe and hygienic handling of chocolate and chocolate products
- II. History of Chocolate
- III. The Chocolate Making Process
- IV. Varieties of Chocolate
  - A. Characteristics
  - B. Flavors
  - C. Handling properties
  - D. Chocolate percentages
  - E. Ingredients

- F. Quality
- G. Price
- H. Reading chocolate labels
- I. Storage of chocolate
- V. Preparing Chocolate Products
  - A. Tempering chocolate
  - B. Baking with chocolate
    - 1. melting
    - 2. mixing methods
  - C. Relationship between chocolate and other ingredients
    - 1. sugars, flours, eggs
    - 2. whipped cream
  - D. Use of chocolate as a decorating tool
    - 1. fans, cigarettes, roses, leaves
    - 2. chocolate clay, banding
    - 3. cakes, butter creams, and chocolate glazes
    - 4. chocolate tortes and other "dense" chocolate desserts
  - E. Using chocolate for confection
    - 1. molded candies
    - 2. truffles
- VI. Evaluation of Products
- VII. Calculating Cost and Pricing Products for Sale

**Assignment:**

1. Daily baking assignments
2. Two- to three-page report on the history of chocolate
3. Research into and short oral presentation on an assigned chocolate topic
4. Costing sheets for baked products
5. Optional field trip to a chocolate factory or production bakery; field notes
6. Two to three quizzes; final performance exam

**Methods of Evaluation/Basis of Grade:**

**Writing:** Assessment tools that demonstrate writing skills and/or require students to select, organize and explain ideas in writing.

Written reports, field notes
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Writing 10 - 20%
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**Problem Solving:** Assessment tools, other than exams, that demonstrate competence in computational or non-computational problem solving skills.

Cost out products
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Problem solving 10 - 20%
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**Skill Demonstrations:** All skill-based and physical demonstrations used for assessment purposes including skill performance exams.

Baking performances, performance exams
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Skill Demonstrations 50 - 60%
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**Exams:** All forms of formal testing, other than skill performance exams.

Quizzes to include multiple choice, true false, matching

Exams  
5 - 10%

**Other:** Includes any assessment tools that do not logically fit into the above categories.

Attendance, participation, and professionalism

Other Category  
5 - 10%

**Representative Textbooks and Materials:**

Presilla, Maricel. *The New Taste of Chocolate: A Cultural History of Cacao with Recipes*. Ten Speed Press: 2001 (classic in field).

Instructor prepared materials.