

**CUL 264.1 Course Outline as of Fall 2017****CATALOG INFORMATION**

Dept and Nbr: CUL 264.1 Title: ARTISAN CHOCOLATES

Full Title: Artisan Chocolates

Last Reviewed: 1/24/2022

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	0.50	Lecture Scheduled	0.25	17.5	Lecture Scheduled	4.38
Minimum	0.50	Lab Scheduled	0.75	2	Lab Scheduled	13.13
		Contact DHR	0		Contact DHR	0
		Contact Total	1.00		Contact Total	17.50
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 8.75

Total Student Learning Hours: 26.25

Title 5 Category: AA Degree Applicable

Grading: Grade or P/NP

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

Also Listed As:

Formerly:

**Catalog Description:**

Experienced pastry chef presents theory, demonstrates techniques, and instructs students through hands-on class. Course covers traditional and modern chocolate techniques as applied to regional and global chocolate work.

**Prerequisites/Corequisites:****Recommended Preparation:****Limits on Enrollment:****Schedule of Classes Information:**

Description: Experienced pastry chef presents theory, demonstrates techniques, and instructs students through hands-on class. Course covers traditional and modern chocolate techniques as applied to regional and global chocolate work. (Grade or P/NP)

Prerequisites/Corequisites:

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:
<b>CSU Transfer:</b>		Effective:	Inactive:
<b>UC Transfer:</b>		Effective:	Inactive:

**CID:**

**Certificate/Major Applicable:**

Not Certificate/Major Applicable

## **COURSE CONTENT**

### **Student Learning Outcomes:**

At the conclusion of this course, the student should be able to:

1. Prepare a variety of chocolate confections using locally available products.
2. Apply a working knowledge of sanitation and safety in a kitchen.

### **Objectives:**

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

1. Describe the function of each of the primary ingredient groups used in making chocolate confections.
2. List and explain the function and proper use of the basic tools and pieces of equipment used in a chocolate making.
3. Demonstrate proper measurement techniques.
4. Read, convert, and execute recipes to create desired yields of specified chocolate products.
5. Utilize a variety of chocolate techniques to prepare recipes.
6. Select and utilize appropriate molds and packaging to prepare and present chocolates.
7. Select ingredients based on geographical location and climate and utilize them to prepare chocolate confections.
8. Apply sensory evaluation skills to identify characteristics of high quality ingredients and finished products.
9. Employ safe, hygienic food handling procedures.

### **Topics and Scope:**

- I. History of Chocolate
- II. The Chocolate Making Process
- III. Methods and Techniques of Tempering Chocolate
- IV. Varieties of Chocolate
  - A. Flavors
  - B. Chocolate percentages
  - C. Ingredients

- D. Quality
- E. Price
- F. Storage
- V. Sensory Evaluation
  - A. Taste
  - B. Appearance
  - C. Color
- VI. Chocolate Equipment
  - A. Tools and utensils
  - B. Tempering machines and marbles
  - C. Molds
  - D. Refrigeration
  - E. Appliances
- VII. Primary Ingredient Groups and Their Functions
  - A. Chocolate
  - B. Fats
  - C. Dairy
  - D. Produce
  - E. Flavorings
  - F. Sugars
- VIII. Recipes and Formulas
  - A. Comprehension
  - B. Yield conversion
  - C. Measures
- IX. Safe and Hygienic Food Handling

Concepts presented in lecture are applied and practiced in lab.

### **Assignment:**

Lecture Related Assignments:

1. Reading, approximately 3-5 pages per week
2. Keep a recipe journal
3. Complete worksheet(s) on aspects of chocolate making, e.g., equipment identification, terminology, ingredients, tempering methods, historical influences, etc.

Lab Related Assignments:

1. Prepare assigned recipes
2. Taste and evaluate the success of recipes prepared in class

### **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.

Worksheets
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Writing 5 - 10%
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**Problem Solving:** Assessment tools, other than exams, that demonstrate competence in computational or non-computational problem solving skills.

None	Problem solving 0 - 0%
<b>Skill Demonstrations:</b> All skill-based and physical demonstrations used for assessment purposes including skill performance exams.	
Preparing and evaluating recipes	Skill Demonstrations 60 - 75%
<b>Exams:</b> All forms of formal testing, other than skill performance exams.	
None	Exams 0 - 0%
<b>Other:</b> Includes any assessment tools that do not logically fit into the above categories.	
Recipe journal; attendance and participation	Other Category 20 - 30%

**Representative Textbooks and Materials:**  
Instructor prepared materials.