

**CUL 254.12 Course Outline as of Fall 2004****CATALOG INFORMATION**

Dept and Nbr: CUL 254.12 Title: COOKIES, CANDIES & CONFE  
 Full Title: Cookies, Candies, & Confections  
 Last Reviewed: 10/17/2011

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	0.50	Lecture Scheduled	0.50	8	Lecture Scheduled	4.00
Minimum	0.50	Lab Scheduled	1.50	4	Lab Scheduled	12.00
		Contact DHR	0		Contact DHR	0
		Contact Total	2.00		Contact Total	16.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 8.00

Total Student Learning Hours: 24.00

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: CULT254.12

**Catalog Description:**

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

**Prerequisites/Corequisites:**

Course Completion or Current Enrollment in CUL 254 OR Course Completion of CUL 254.1 ( or CULT 254.1) and Course Completion of CUL 254.2 ( or CULT 254.2)

**Recommended Preparation:**

Eligibility for ENGL 100A or ENGL 100.

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

Description: Specialty baking course in which students prepare and decorate a variety of cookies, candies, and confections. Designed for students in the Baking and Pastry Certificate program and for culinary arts professionals. (Grade Only)

Prerequisites/Corequisites: Course Completion or Current Enrollment in CUL 254 OR Course Completion of CUL 254.1 ( or CULT 254.1) and Course Completion of CUL 254.2 ( or CULT

254.2)

Recommended: Eligibility for ENGL 100A or ENGL 100.

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:**

Both Certificate and Major Applicable

## **COURSE CONTENT**

### **Outcomes and Objectives:**

Upon successful completion of this course the student will be able to:

1. Employ safe, hygienic food handling procedures applicable to preparing cookies, candies, and confections.
2. Explain the function of ingredients and their effects on the final product.
3. Mix, portion, shape, bake and finish a variety of French, Italian, and American cookies.
4. Describe methods of quantity production of cookies.
5. Cook sugar and identify all of its stages to caramelization, distinguishing problems at each stage of the process.
6. Use a candy thermometer to identify temperature of cooked sugar mixtures.
7. Prepare caramelized sugar for decorating and confection.
8. Prepare marzipan for use as a confection.
9. Temper chocolate for use as a candy.
10. Prepare an assortment of candies and fruit confections.
11. Describe storage options for cookies, candies, and confections.
12. Analyze and evaluate finished products.
13. Cost out products for sale.

### **Topics and Scope:**

- I. Safe and Hygienic Food Handling
- II. Cookies
  - A. Ingredients
    1. fats, eggs

2. flours
- B. Effects on final product
- C. Categories
  1. drop
  2. piped
  3. bar
  4. cut-outs
  5. refrigerator
  6. rolled
- D. Quantity production methods
  1. portioning
  2. freezing
- E. Storage
  1. packaging baked cookies
  2. storing batters
- III. Candies and Confections
  - A. Ingredients in candies
    1. sugars
    2. marzipan
    3. pastillage
    4. chocolate
  - B. Cooking of sugar
    1. stages
    2. using a candy thermometer
    3. identifying problems
  - C. Preparing Candies
    1. fudge
    2. brittles
    3. pastillage
    4. nougatine
    5. marzipan
  - D. Preparing fruit confections
    1. candied fruit
    2. candied citrus peels
    3. jellied sauces
    4. pastes
  - F. Using chocolate as a confection
    1. tempering
    2. molded chocolate
  - G. Storage
    1. packaging candies
    2. packaging chocolates
- IV. Product Evaluation
  - A. Cookies
  - B. Candies
  - C. Confections
- V. Pricing

**Assignment:**

1. Daily baking assignments.
2. Costing sheets.

3. Field trip to candy/confection production facility; field notes.
4. Two to three quizzes.
5. Final performance exam: creation of a dessert buffet platter of cookies and candies.

**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.

Field trip notes.	Writing 5 - 10%
-------------------	--------------------

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

Cost out products.	Problem solving 15 - 20%
--------------------	-----------------------------

**Skill Demonstrations:** All skill-based and physical demonstrations used for assessment purposes including skill performance exams.

Class performances, Performance exams	Skill Demonstrations 30 - 60%
---------------------------------------	----------------------------------

**Exams:** All forms of formal testing, other than skill performance exams.

Multiple choice, True/false, Matching items, Completion, Short answer.	Exams 15 - 35%
--	-------------------

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

Attendance/Participation/Professionalism	Other Category 5 - 10%
--	---------------------------

**Representative Textbooks and Materials:**

Instructor prepared materials.