

CATALOG INFORMATION

Dept and Nbr: CUL 210.2

Title: PASTRY - CHOCOLATE

Full Title: Pastry: Chocolate

Last Reviewed: 6/18/2001

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	0.50	Lecture Scheduled	1.50	4	Lecture Scheduled	6.00
Minimum	0.50	Lab Scheduled	2.00	2	Lab Scheduled	8.00
		Contact DHR	0		Contact DHR	0
		Contact Total	3.50		Contact Total	14.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 12.00

Total Student Learning Hours: 26.00

Title 5 Category: AA Degree Applicable

Grading: Grade or P/NP

Repeatability: 39 - Total 2 Times

Also Listed As:

Formerly: CULT 210.2

Catalog Description:
Professional chef presents theory, demonstrates techniques, & supervises and critiques student preparation of a variety of chocolate products.

Prerequisites/Corequisites:

Recommended Preparation:

Limits on Enrollment:

Schedule of Classes Information:
Description: Professional Chef presents theory, demonstrates techniques & supervises and critiques student preparation of a variety of chocolate products. (Grade or P/NP)
Prerequisites/Corequisites:
Recommended:
Limits on Enrollment:
Transfer Credit:
Repeatability: Total 2 Times

ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:

AS Degree:	Area	Effective:	Inactive:
CSU GE:	Transfer Area	Effective:	Inactive:

IGETC:	Transfer Area	Effective:	Inactive:
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CSU Transfer:	Effective:	Inactive:
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UC Transfer:	Effective:	Inactive:
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CID:

Certificate/Major Applicable:

Certificate Applicable Course

COURSE CONTENT

Outcomes and Objectives:

The students will:

1. Discuss how chocolate is processed and made into a variety of products, including chocolate characteristics, flavors, and handling properties.
2. Temper chocolate and store it correctly.
3. Correctly incorporate various kinds of chocolate into truffles, cookies, cakes, decorative forms, souffles, mousses, and other products.
4. From a list of chocolate suppliers, select quality chocolate for particular uses based on price, flavor, and handling characteristics.
5. Use doubleboilers, pastry bags, paper cones, and other equipment necessary to prepare chocolate products.
6. Describe the relationships between chocolate and other ingredients used with chocolate such as sugars, different types of flours, whipped cream and egg whites.

Topics and Scope:

1. History of chocolate and the processing of making chocolate.
2. Varieties of chocolate including:
 - A. bittersweet.
 - B. semi-sweet.
 - C. milk chocolate.
 - D. unsweetened chocolate.
 - E. white chocolate.
 - F. coating chocolates.
 - G. cocoa.
 - H. real chocolate.
3. Tempering and storage of chocolate.
4. Preparation of chocolate products including:
 - A. candies, truffles.
 - B. decorative chocolate-piping, other garnishes.
 - C. mousses and souffles.

- D. dipped chocolate products.
- E. cakes, buttercreams, and chocolate glazes.
- F. chocolate tortes, cheesecakes, and other "dense" chocolate desserts.

Assignment:

1. Practical lab work on various cooking techniques.
2. Evaluate and critique recipes.

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.

None, This is a degree applicable course but assessment tools based on writing are not included because problem solving assessments and skill demonstrations are more appropriate for this course.

Writing
0 - 0%

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

Lab Work

Problem solving
10 - 25%

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

Class performances

Skill Demonstrations
60 - 80%

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

None

Exams
0 - 0%

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

ATTENDANCE AND PARTICIPATION

Other Category
10 - 25%

Representative Textbooks and Materials:

Instructor prepared recipes and handouts.