

**CUL 254.11 Course Outline as of Spring 2002****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:**

Building on introductory baking skills, students prepare and decorate a variety of chocolates with emphasis on skill development and refinement of technique.

**Prerequisites/Corequisites:**

Course Completion or Current Enrollment in CUL 254.2 ( or CULT 254.2) OR Course Completion or Current Enrollment in CUL 54 ( or CULT 54)

**Recommended Preparation:**

Eligibility for ENGL 100A or ENGL 100.

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

Description: Building on introductory baking skills, students prepare and decorate a variety of chocolates with emphasis on skill development and refinement of technique. (Grade Only)

Prerequisites/Corequisites: Course Completion or Current Enrollment in CUL 254.2 ( or CULT 254.2) OR Course Completion or Current Enrollment in CUL 54 ( or CULT 54)

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:**

Certificate Applicable Course

## **COURSE CONTENT**

### **Outcomes and Objectives:**

The student will:

1. Identify sanitation and safety issues relating to cakes and cake decorating.
2. Explain 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. List and sample an assortment of purchased chocolates and identify the ingredients used to make each.
6. Examine ingredient labels on an assortment of chocolates.
7. Describe two methods for tempering chocolate.
8. Temper chocolate and store it correctly.
9. From a list of chocolate suppliers, select quality chocolate for particular uses based on price, flavor, and handling characteristics.
10. 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 egg whites.
11. Correctly incorporate various kinds of chocolate into a variety of products.
12. Properly use a variety of equipment necessary to prepare chocolate products.
13. Evaluate and analyze finished products.
14. Cost out products baked in class.

### **Topics and Scope:**

1. Sanitation and safety
2. History of chocolate and the chocolate making process
3. Varieties of chocolate

4. Tempering and storage of chocolate
5. Use of chocolate as an ingredient
6. Use of chocolate as garnish and decoration
7. Reading chocolate labels
8. Calculating cost and pricing
9. Preparation of chocolate products including:
  - A. candies, truffles
  - B. decorative chocolate-piping, other garnishes
  - C. dipped chocolate products
  - D. cakes, buttercreams, and chocolate glazes
  - E. chocolate tortes, cheesecakes, and other "dense" chocolate desserts

### **Assignment:**

1. Daily baking assignments
2. Paper on history of chocolate
3. Short oral presentation on an assigned chocolate topic
4. Costing sheets and evaluation forms for baked products
5. Field trip to chocolate factory or production bakery; field notes

### **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 reports, Quizzes, Exams, Recipe conversions.

Problem solving  
5 - 10%

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

Class performances, Performance exams

Skill Demonstrations  
40 - 70%

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

Multiple choice, True/false, Matching items, Completion, Short answer.

Exams  
15 - 25%

**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 recipes and handouts.