**GROSSMONT COLLEGE**

 **COURSE OUTLINE OF RECORD**

Curriculum Committee Approval: 03/16/2021

GCCCD Governing Board Approval: 05/18/2021

**CULINARY ARTS 184 – PASTRY SKILLS IN CHOCOLATE PREPARATION**

 1. **Course Number Course Title Semester Units**

 CA 184 Pastry Skills in Chocolate Preparation 3

 **Semester Hours**

 2 hours lecture 32-36 hours 64-72 outside-of-class hours 3 hours lab 48-54 hours

 144-162 total hours

 2. **Course Prerequisites**

A “C” grade or higher or “Pass” in CA 165 and 174 or equivalent.

 **Corequisite**

 None

 **Recommended Preparation**

 None

 3. **Catalog Description**

This course focuses on understanding the process of making chocolate from bean-to-bar and how to apply techniques for making garnishes, centerpieces and various chocolate-based confections. Emphasis is placed on chocolate tasting, tempering and constructing ganache filled candies. Decorating skills will be covered using coloring, transfer sheets and airbrushing cocoa butter. Theory of flavor pairings and infusion techniques will be covered.

 4. **Course Objectives**

 The student will:

 a. Examine various types of chocolates and how they are made.

 b. Explore and demonstrate techniques used for tempering all types of chocolate.

 c. Demonstrate techniques used in making garnishes, confections and centerpieces.

 d. Demonstrate techniques used in making colored chocolate decorations.

 e. Demonstrate techniques for making ganache fillings.

 f. Examine flavor profiles and inclusions.

 g. Understand the ingredients, working conditions and equipment needed to execute chocolate work.

 5. **Instructional Facilities**

* 1. Standard Classroom
	2. Culinary Foods Laboratory

 6. **Special Materials Required of Student**

 a. White chef’s coat

 b. Chef’s toque (hat)

 c. Chef’s checkered pants

 d. Safe industry standard working shoes

 e. Knives as required by instructor

7. **Course Content**

1. Flavor and texture characteristics
2. Bean-to-bar chocolate production
3. Tempered chocolate
4. Chocolate Centerpiece
5. Ganache types
6. Molded chocolates
7. Dipping chocolate
8. Colored cocoa butter
9. Transfer sheets

 8. **Method of Instruction**

 a. Lecture and demonstrations.

 b. Monitoring laboratory sessions.

 c. Individual instruction.

 d. Group discussion.

 e. Product evaluation.

 f. Multimedia presentations.

 9. **Methods of Evaluating Student Performance**

1. Quizzes on assigned reading from text and Chefs demonstration lectures.
2. Laboratory evaluations of chocolate production skills and technique based on competency rubric.
3. Final exam composed of written responses to assigned reading and Chefs demonstration lectures.
4. Competency based final practical exam - time management/quality standards/technique/cleanliness/ communication, sanitation and safety for hands on recipes based on rubric.
5. Participation with bean-to-bar chocolate production discussions

10. **Outside Class Assignments**

1. Assigned reading from text.
2. Research assignments on cocoa farmers and candy manufactures.
3. Recipe development and constructing confections/truffles to evaluate in class.

11. **Representative Texts**

 a. Representative Text(s):

 Van Damme, Eddy. *On Baking: A Textbook of Pastry Fundamentals*. 4th edition, Pearson Education, Inc. 2020

 b. Supplementary texts and workbooks:

 None

 **Addendum: Student Learning Outcomes**

 Upon completion of this course, our students will be able to do the following:

* 1. Demonstrate use of techniques for tempered dark, milk and white chocolates.
	2. Demonstrate use of techniques to make and flavor chocolate confections/truffles/garnishes.
	3. Identify the origins and applications for types of chocolates and equipment used in chocolate work.