



Course Number
HOS 245

Course Title
Chocolates and Confections/
Retail Bakeshop Advanced Pastry

Credits
3

Hours:
Lecture/Lab/Other
1/4/0

Co- or Pre-requisite
HOS 217

Implementation
Semester & Year
Fall 2023

Catalog description:

How to produce and merchandise restaurant-style desserts. Along with an emphasis on dessert menu planning, production techniques are practiced involving plate-up, garnish, and component-style desserts. 1 lecture/4 laboratory hours.

General Education Category:
Not GenEd

Course coordinator:
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Required texts & Other materials:

Chocolates and Confections: Formula, Theory, and Technique for the Artisan Confectioner, Greweling, Peter P., The Culinary Institute of America (CIA)
2007 John Wiley & Sons, Inc.

Course Student Learning Outcomes (SLO):

The student will be able to:

1. Use safe and sanitary methods for chocolate and confection shop production. [Supports ILGs # 3, 11; PLOs # 1, 5, 8]
2. Demonstrate proficiency in the fundamentals and industry standards of chocolate and confection shop production. [Supports ILGs # 3, 11; PLOs # 1, 5]
3. Demonstrate a working knowledge of the selection of ingredients necessary to produce quality goods. [Supports ILGs # 3, 11; PLOs # 1, 2, 5, 8]
4. Demonstrate a working knowledge of utilizing formulas used in commercial candy making. [Supports ILGs # 3, 11; PLOs # 1, 5, 8]
5. Demonstrate a working knowledge of proper mixing methods, tempering techniques, assembly and presentation of products. [Supports ILGs # 3, 11; PLOs # 1, 5, 8]
6. Demonstrate the ability to evaluate and analyze products in terms of flavor, aroma, appearance and texture. [Supports ILGs # 1, 2, 3, 11; PLOs # 1, 4, 5]
7. Produce various types of chocolate and confection products meeting consistently high standards typical for a chocolate station, buffet planning and presentation. [Supports ILGs # 1, 2, 3, 11; PLOs # 1, 3, 5, 7, 8]

Course-specific Institutional Learning Goals (ILG):

Institutional Learning Goal 1. Written and Oral Communication in English. Students will communicate effectively in both speech and writing.

Institutional Learning Goal 2. Mathematics. Students will use appropriate mathematical and statistical concepts and operations to interpret data and to solve problems.

Institutional Learning Goal 3. Science. Students will use the scientific method of inquiry, through the acquisition of scientific knowledge.

Institutional Learning Goal 11. Critical Thinking: Students will use critical thinking skills understand, analyze, or apply information or solve problems.

Program Learning Outcomes for Culinary/Pastry Arts (PLO)

- 1, Apply safe and sanitary practices within any food production department compliant with laws and safety regulations.
2. Develop appropriate menus and recipe selections and recognize costs incurred and apply cost control techniques
3. Design and plan meal service, buffets and food-related activities / functions and understand the purchasing and requisition process
4. Develop professional written and verbal communication and computational skills related specifically to hospitality.
5. Demonstrate proficiency in a variety of professionally recognized culinary / pastry skills / techniques.
6. Apply practical culinary / pastry techniques that stress creativity and innovation with respect to flavor and texture in food production
7. Work in any production or food preparation station within a food service department
8. Create and critique high-quality food products with artistic designs

Units of study in detail.

Unit I Confectionary Ingredients and Equipment [Supports Course SLO # 1, 2, 3]

The student will be able to...

- Demonstrate an understanding and working knowledge of sweeteners including sucrose and derivatives, sucrose qualities, glucose syrups, and alternative sweeteners
- Demonstrate an understanding and working knowledge of fats including cocoa butter, butter, lauric acids, as well as dairy products
- Demonstrate an understanding and working knowledge of flavoring and coloring agents including nuts and seeds
- Gain working knowledge of confectionary equipment including scales, stone slab, hand tools, mixers and molds

Unit II Cocoa and Chocolate [Supports Course SLO # 1, 2, 3, 5, 6]

The student will be able to...

- Demonstrate an understanding of the various components that make up chocolate as well as an understanding of various types of sources for chocolate
- Demonstrate an understanding of working with chocolate, understand and differentiate between different types of cocoa beans processing methods, and milling and refining methods

- Demonstrate an understanding of conching, tempering, pressing, as well as proper handling of chocolate
- Demonstrate an understanding of various cocoa products and their application as a coating and in couvertures
- Be able to identify and evaluate cocoa product standards of identity

Unit III Fundamental Techniques [Supports Course SLO # 1, 2, 4, 5, 7]

The student will be able to...

- Utilize proper storage techniques for chocolates and confections
- Demonstrate a working knowledge of tempering chocolates including the polymorphism of cocoa butter
- Demonstrate proper tabling technique and seeding technique
- Troubleshoot issues from chocolate tempering to determine the cause and the remedy for defects
- Demonstrate an understanding of proper panning methods including shell molding, working with polycarbonate molds, and demonstrate use of special effects for shell molding

Unit IV Cream Ganache and Butter Ganache [Supports Course SLO # 1, 2, 3, 4, 5, 7]

The student will be able to...

- Demonstrate an understanding of ganache as a system, including an understanding of the emulsion process, as well as the crystallization of ganache
- Create truffles utilizing various techniques and infusion of flavors ganache
- Create and understand butter ganache, its techniques, and theories ganache

Unit V Noncrystalline and Crystalline Sugar Confections [Supports Course SLO # 1, 2, 4, 5, 6]

The student will be able to...

- Demonstrate a working knowledge of the stages of sugar cooking and prevention of crystallization ganache
- Demonstrate a working knowledge of noncrystalline confections ganache
- Prepare pralines and liquor cordials ganache
- Prepare hard candies, toffee, and caramels ganache
- Analyze and evaluate items produced

Evaluation of student learning:

Participation and class assignments	10%
Practical Tests	10%
Homework and Quizzes	10%
Kitchen and Service Performance	50%
Final exam	10%

Buffet Project / Presentation

10%