

Northwest Arkansas Community College
(Food Studies Division)

Discipline Code

FDST

Course Number

1233

Course Title

Chocolates

Catalog Description

The aim of this course is to provide the student with the skills necessary to produce chocolates and confections in restaurant or catering and banquet type settings. In this class, students will develop the skills necessary to produce a wide range of high-quality confections, from truffles to more complicated nougats and fondant centered candies. Students will be introduced to new concepts such as emulsion and recrystallization and draw on previously learned skills.

Prerequisites

FDST 1203

Credit Hours

3 credit hours

Contact hours

75 Lab contact hours

Load hours

3.75 load hours

Semesters Offered

Fall, Spring

ACTS Equivalent

None

Grade Mode

A-F

Learning Outcomes

Students completing this course will:

- Describe the manufacture of chocolate production from bean to bar
- Produce various candies and confections
- Temper and mold chocolates
- Demonstrate sugar work and chocolate skills

General Education Outcomes Supported

- Students develop higher order thinking skills.
- Students demonstrate information literacy.

Standard Practices

Topics list

- Tabling Chocolate, Truffle Production
- Molding Chocolate
- Fillings, Bean to Bar Introduction
- Torrone, Nougats
- Crystalline Sugar Confections
- Pulled Sugar Work Introduction
- Jellies and Pate de Fruit
- Nut Centered Candies
- Fondant Centers
- Caramel Centers
- Chocolate Display Work

Learning activities

- Daily PowerPoint Lecture
- Class Discussion
- Online Weekly Readings, Videos and Podcasts
- Lab Practical Recipe Preparation
- Field Trips
- Guest Speakers
- Participation in Brightwater/NWACC service-learning activity

Assessments

- Lab based competency learning activities
- Quizzes/exams
 - Practical lab based
 - Written
- Proficiency of technique is observed and assessed upon presentation of daily recipe
- Verbal daily review of student uniform, and professional behavior

Grading Guidelines

Grading Scale/Course Evaluation Methods – A=90-100, B=80-89, C=70-79.9, D=60-69.9, F=0-59.9

Revised

April 20, 2022