

**Directions:** Please input brief Course LO's (no more than 5) and Day-to-Day Content Themes, and email to [gene@culinaryed.org](mailto:gene@culinaryed.org). If you have questions, please don't hesitate to contact Gene at 541.639.7262.

**Course Prefix / Number and Title: FDST 1233 Chocolate and Confection**

**Faculty Member Info:**

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**Course Learning Outcomes:**

**Directions:** Please select one or more of the assessments methods and assign to every LO:

<input checked="" type="checkbox"/> Quizzes / exams
<input checked="" type="checkbox"/> Assignments, projects or presentations
<input checked="" type="checkbox"/> Competency based learning activities
<input checked="" type="checkbox"/> Review of student uniform, attitudes, behavior

At the conclusion of this course, students should have the ability to:	The course learning outcomes will be verified by one or more of the following assessments:
<input checked="" type="checkbox"/> realize the manufacture of chocolate production from bean to bar	<input checked="" type="checkbox"/> Assignments, projects or presentations
<input checked="" type="checkbox"/> produce various candies and confections	<input checked="" type="checkbox"/> Competency based learning activities
<input checked="" type="checkbox"/> temper and mold chocolates	<input checked="" type="checkbox"/> Competency based learning activities
<input checked="" type="checkbox"/> demonstrate skills regarding sugarwork and chocolate	<input checked="" type="checkbox"/> Quizzes / exams
<input checked="" type="checkbox"/> Participation in Brightwater / NWACC service learning activity	<input checked="" type="checkbox"/> Service learning activity

**Course Overview**

**Directions:** Please provide a brief list of the content covered on the particular day, and ensure there is an "engaged" activity on day one that reaches beyond that of introduction / review syllabus. All lab courses have a practical exam on day 15.

Day	Day-to-Day Content
1	Equipment review, History of Chocolate Production and Storage
2	Tabling chocolate, Truffle production
3	Molding chocolate
4	Fillings, Bean to Bar introduction
5	Torrone, nougats
6	Crystalline sugar confections
7	Pulled sugar work introduction
8	Written exam/Midterm practical
9	Jellies and Pate de Fruit
10	Nut centered candies
11	Fondant centers
12	Caramel centers
13	Chocolate display work
14	Prep for final
15	Practical Exam

