

PSTR-2301
Chocolates & Confections
COURSE MASTER SYLLABUS
CULINARY ARTS

CIP CODE AREA: 12.0501

COURSE LEVEL: Intermediate

COURSE NUMBER: 2301

COURSE TITLE: Chocolates and Confections

CREDIT HOURS: 3

PREREQUISITE: CHEF 1205, CHEF 1301 (can be taken concurrently), IFWA 1217, PSTR 1301;
Departmental approval required.

METHOD OF PRESENTATION:

1 hour lecture;

COURSE DESCRIPTION:

Production and decoration of traditional truffles, marzipan, molded and hand-dipped chocolate, caramels, nougats, and pate de fruit. Departmental approval required.

REQUIRED TEXTBOOKS/MATERIALS:

No textbook required

Required Uniform:

Clean pressed Chefs' coat, chef pants (black or checked), white apron, chef hat, closed toe shoes, non-skid (black), clean side towels. ****No jewelry, earrings, facial pierces or watches in labs. Short, clean nails, no nail polish. Students should look professional!!**

Required Equipment: 8" Chef knife, paring knife, measuring spoons, pallet knife (8-10), calculator.

SCANS:

RESOURCES	INTERPERSONAL	INFORMATION	SYSTEMS
TECHNOLOGY	BASIC SKILLS	THINKING SKILLS	PERSONAL QUALITIES

COURSE OUTLINE:

This course is a study of candy making. Topics include cooked sugar terminology, proper tool and equipment use, formula conversions, functions of ingredients, and complementary combinations of flavors.

COURSE OBJECTIVES:

Upon successful completion of the course, the student will be able to:

Knowledge Based:

- Demonstrate a working knowledge of terms, ingredients, equipment and tools.
- Employ safe food handling practices using contemporary guidelines

Skill Based:

- Understand properties and functions of the basic ingredients used in candies
- Temper chocolate and use it successfully in moulds.
- Produce confections using commercial ingredients and equipment.

Course Learning Outcomes:

Prepare tempered and molded chocolates; and prepare a variety of filled and dipped chocolates, caramel, truffles, marzipan, nougat, and pate de fruit.

- Resize recipes to meet production needs and equipment capacities.
- Prepare a wide variety of chocolates and candies; understand how to vary basic formulas.
- Know how to plan each phase of production for maximum efficiency.
- Demonstrate proper storage techniques for all confectionary products.

STUDENT AUDIENCE:

This course has been developed to provide culinary students with knowledge and skills necessary to produce high quality chocolate goods. This is a course designed to teach basic confectionary skills.

INSTRUCTIONAL METHODS AND ASSIGNMENTS:

For the lecture portion of the course, the instructor will utilize overhead projections, handouts, videos and demos. For the lab portions the student will follow written recipes and instructions given by instructor while producing assigned products and working with common commercial grade ingredients. Before EACH class it is the students responsibility to read any material or assignments given out as preparation for the class; to review and study the recipes or techniques that will be utilize; write out working recipes on index cards adjusted to reflect the quantities that will be produced. If student does not come prepared they will not be allowed to enter lab and not receive credit for the day. No cards will be written during lecture. Student will not be allowed to enter lab and will not receive credit for the day.

ACADEMIC DISHONESTY

Acts prohibited by the college for which discipline may be administered include scholastic dishonesty, including but not limited to, cheating on an exam or quiz, plagiarizing, and unauthorized collaboration with another in preparing outside work. Academic work submitted by students shall be the result of their thought, research, or self-expression. Academic work is defined as, but not limited to, tests, quizzes, whether taken electronically or on paper, projects, either individual or group; classroom presentations and homework. Penalties assessed by the instructor will depend upon the individual situation, type of infraction, etc. It can range from refusal to grade the test, project, etc. in question up to the including a "F" on the course.

ATTENDANCE:

A student at ACC is expected to attend classes in order to progress satisfactorily toward completion of course objectives. Attendance is mandatory for all classes. Professional courtesy requires that if you have to miss a class or are going to be late you should email me at laura.lague@austincc.edu to let me know before class so I can plan or make adjustments. The reason for the absence does not matter. Even if you are ill or have a good reason for being absent the information below applies. In other words, YOUR PARTICIPATION IS VERY IMPORTANT!!! Arriving late will count against you. Leaving after the lecture means you will earn no credit for the day-if you are not in the kitchen you cannot participate. "Cutting out" before the class is released from the kitchen will result in a loss of your grade for that day.

If a valid medical excuse is provided for an absence, 20 points will be given for the lab grade. You are responsible for learning the information you missed.

EXCESS ABSENCES: Students accumulating more than three absences may jeopardize their grade. At that point a student should consider withdrawing from the course. If you are not in class you cannot earn evaluations points, so this will have a tendency to pull down your total points earned for the course. Remember, a perfect daily grade is 50 points.

MAKE-UP WORK: In the event of missing a quiz you are free to make it up within one week of the original date. Please come and see me to arrange taking a test. The daily lab grade, mid-term or final exams may not be made up after the class has been held or the exam given. Any arrangements for special scheduling of an exam must be made at least one week before the scheduled exam date.

NO EXCEPTIONS!!!!

HANDOUTS, NOTES: If you miss a class it is your responsibility to get the class notes from your fellow classmates or by stopping by the office. Hand-outs from previous classes are usually not brought to the next class.

M.O.D. (MANAGER OF THE DAY): One or more times during the semester you may be assigned the job of M.O.D. In this capacity you act as Sous Chef and are responsible for the management of the kitchen. While you will have to complete some cooking projects, your primary tasks are those listed on the Kitchen Manager Report. Your daily grade for that day is based on your performance in managing and supervision of the kitchen, completion of all assigned tasks, and your interaction with other students and in achieving the goals for the planned class activities and the food preparation. This is an exercise in supervisory and organizational training.

KITCHEN SAFETY RULES:

1. Never operate any machine without first receiving instructions in the proper operation.
2. Horseplay will not be tolerated.
3. Wipe and clean all spills from the floor and surfaces immediately.
4. Observe safety around machines; report any defective equipment immediately.
5. When lifting heavy pots always ask for help.
6. When the day's work is completed, scrub-working areas with soap and water, sanitize with a bleach solution.
7. Immediately report all cuts and accidents to the chef.
8. When wiping knives be sure the sharp edge is not facing your hands.
9. DO NOT LEAVE KNIVES OR GLASS IN THE SINK!!!
10. Ensure mixers are turned off before scraping bowl.

ADDING OR DROPPING A COURSE (SCHEDULE CHANGES):

Students may add or drop a course before open registration ends or during the session's official schedule change (add/drops) period. See the course schedule for information on add/drop procedures, deadlines, and tuition refunds.

Withdrawing from a course:

Students may withdraw from one or more course prior to the withdrawal deadline by submitting a request form to Admissions and Records. Withdrawal deadlines are published in the academic calendar. Withdrawal courses appear on the student's record with a grade of W. Until a student is officially withdrawn, the student remains on the class roll and may receive a grade of F for the course.

Students are responsible for understanding the impact withdrawing from a course may have on their financial aid, veterans' benefits, international student status, and academic standing. Students are urged to consult with their instructor or an advisor before making schedule changes.

Per state law, students enrolling for the first time in the fall 2007 or later at any Texas college or university may not withdraw (receive a W) from more than six courses during their undergraduate college career. Some exemptions for good cause could allow a student to withdraw from a course without having it count toward this limit. Students are encouraged to carefully select courses; contact an advisor or counselor for assistance.