

BAKG 1347: Chocolate & Confections

EFFECTIVE DATE

DEPARTMENT

Baking & Pastry Arts
DESCRIPTION

This course introduces learners to the theoretical, practical and artistic aspects of chocolate and confection making. Topics include couverture tempering techniques and mould and filling preparation. Students apply these and other techniques to the creation of a variety of truffles and hand-dipped and moulded chocolates. Building on sugar cooking skills, students will also create aerated confections, fruit jellies and caramels. Contemporary issues surrounding the origins and production of chocolate will also be explored. This course is part of the full-time Baking and Pastry Arts - Pastry Program.

CREDITS

2.0

YEAR OF STUDY

1st Year Post-secondary

PREREQUISITES

None

COREQUISITES

None

COURSE LEARNING OUTCOMES

Upon successful completion of this course, students will be able to:

- Differentiate between couverture and compound chocolate
- Describe what happens when couverture is being tempered (pre-crystallized)
- Employ various tempering techniques in order to achieve desired qualities such as proper shine and snap
- Temper dark, milk and white couverture and incorporate colors where appropriate for decoration
- Apply proper moulding, filling, dipping, enrobing and finishing techniques to produce various types of chocolate pieces
- Write and pipe with tempered couverture
- Create confections using techniques such as sugar cooking, aeration and caramelization
- Evaluate product outcomes according to the theoretical principles and processes governing their production

- Apply mathematical principles to calculate formulas according to product specifications
- Adhere to industry health and safety standards in the preparation, handling and storage of products
- Comply with shop safety practices during production
- Practice professional etiquette and personal hygiene during production
- Work effectively as a team member during production
- Implement principles of bakery management and merchandising for inventory and cost control

PRIOR LEARNING ASSESSMENT & RECOGNITION (PLAR)

None

HOURS

Lecture: 5

Other: 45

INSTRUCTIONAL STRATEGIES

Using an experiential learning approach, this course will also provide students with the opportunity to work independently and in cooperative teams to apply theory to practice and to reflect on their own performance and product outcomes. Demonstrations will be held to show the proper execution of techniques, product make-up, and finishing. Group discussions are facilitated to reflect on processes, product outcomes and learning.

GRADING SYSTEM

Letter Grade (A-F)

PASSING GRADE

B-

EVALUATION PLAN

Type	Percentage	Assessment activity
Lab Work	60	Instructor observation of daily hands-on skill development, organization and adherence to safety and sanitation practices
Quizzes/Tests	10	Theory quizzes
Participation	10	Self and peer evaluation, instructor evaluation, punctuality, attendance
Assignments	20	Online reflective journal, exploration of origin and production of chocolate

COURSE TOPICS

- origin, production and function of cocoa, couverture, tempering, chocolate-making techniques, decorations and finishing, confections, nougatine, caramels, aerated confections, fruit jellies, storage and packaging; chocolatiers, mathematical conversions, application of baker's percentage; interpretation of formulas; correct use of tools & equipment; supporting team members; critical analysis of product outcomes; recording observations of performance and development; punctuality; health and safety rules and regulations; application of inventory and waste management

LEARNING RESOURCES

None

Notes:

- Course contents and descriptions, offerings and schedules are subject to change without notice.
- Students are required to follow all College policies including ones that govern their educational experience at VCC. Policies are available on the VCC website at:
<https://www.vcc.ca/about/governance--policies/policies/>.
- To find out how this course transfers, visit the BC Transfer Guide at <https://www.bctransferguide.ca>.

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Generated at: 3:39 am on Jan. 24, 2021