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## CUIS 1250: Introduction to Chocolate

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### EFFECTIVE DATE

January 2019

### DEPARTMENT

Cr Writng-now New Init Art&Des

### DESCRIPTION

Introduction to Chocolate is an exciting new course for those wanting to learn a broad range of foundational skills. Discover how to temper chocolate using both traditional and modern techniques. You will create individually moulded and hand-dipped chocolates, chocolate truffles, and ganache pralines in an assortment of flavours, textures, and finishes.

### CREDITS

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### YEAR OF STUDY

General Interest

### PREREQUISITES

None

### COREQUISITES

None

### COURSE LEARNING OUTCOMES

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

- temper chocolate
- create moulded and hand-dipped chocolates
- create praline and pipped fillings
- use finishing techniques for truffles and bonbons

### PRIOR LEARNING ASSESSMENT & RECOGNITION (PLAR)

None

## HOURS

Lab: 21

## INSTRUCTIONAL STRATEGIES

### GRADING SYSTEM

Satisfactory/Unsatisfactory

### PASSING GRADE

Based on 80% attendance

## EVALUATION PLAN

None

## COURSE TOPICS

- Marble Table Tempering  
Ceding Tempering  
Truffles  
Dipped Pralines  
Molding Bonbons  
Cocoa Colors  
Molded Chocolates

## 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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**Downtown campus**

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**Annacis Island campus**

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