

**Virginia Western Community College**  
**HRI 285**  
**Chocolate and Sugar Arts**

**Prerequisites**

HRI 280

**Course Description**

Focuses on an integrated study of chocolate and sugar as used by the pastry artist to create candies, confections and showpieces.

**Semester Credits: 3 Lecture Hours: 2 Lab/Clinical/Internship Hours: 3**

**Required Materials**

**Textbook:**

*The Art of Chocolatier*, Notter, (ISBN: 978-0470-398845) and *The Art of Confectioner: Sugarwork and Pastillage*, Notter, 1<sup>st</sup> edition (ISBN: 978-0470-398920)

**Other Required Materials:**

- A. Baking and Pastry Kit, Pen, notebook
- B. Two full uniforms, consisting of: Chef Jacket with school logo and name, black & white checkered pants, neckerchief, slide, white apron, white chef hat, black socks, black shoes (closed heel and toe, non-skid). Uniforms can be purchased directly from the VWCC bookstore

The following supplementary materials are available:

1. Online demos
2. In class demos
3. Larousse Gastronomique
4. Instructional DVD's
5. In class handouts

**Course Outcomes**

**At the completion of this course, the student should be able to:**

1. Understand the origins, history and manufacturing process of Chocolate and Sugar.
2. Understand and demonstrate the basic skills and techniques in sugar cooking for (casting, blowing, pulling, rock, bubble, etc.)
3. Learn the basic skills in sugar based candies, nuts and jellies.
4. Understand chocolate tempering methods.
5. Learn various techniques in chocolate candy production (ganache, slab, molded, hand formed)
6. Learn to properly make chocolate decorations (curls, disc, piped figures)

7. Understand how to make and use modeling chocolate.
8. Have experience in creating showpieces from chocolate and sugar.
9. Be able to work as a member of a team, demonstrating acceptable safety, sanitation and communication skills.

## **Topical Description**

*The Art of the Chocolatier: From classic confections to sensational showpieces*

Week 1 - Chapter 1: Chocolate and other ingredients  
Chapter 2: Essential equipment  
Week 2 - Chapter 3: Composition and Basic Techniques  
Week 3 - Chapter 4: Simple Chocolate Methods and Recipes  
Week 4 - Chapter 5: Gianduja, Caramelized Gianduja, and Marzipan  
Week 5 - Chapter 6: Ganache  
Week 6 - Chapter 7: Decorating Techniques  
Week 7 - Chapter 8: Chocolate Praline Recipes

*The Art of the Confectioner: Sugarwork and Pastillage*

Week 8 – Chapter 7: Competition  
Week 9 – Chapter 1: Introduction  
Week 10 – Chapter 2: Pastillage  
Week 11 – Chapter 3: Sugar Casting  
Week 12 – Chapter 4: Sugar Pulling  
Week 13 – Chapter 5: Sugar Blowing  
Week 14 – Chapter 6 New Trends  
Week 15 – Out of class assignment  
Week 16 – Present Final Projects  
Week 17 – Written Final Exam

## **Notes to Instructors**

1. Course is designed to expose students to basic techniques for handling and working with sugar and chocolate, with the intention that the student will utilize these techniques in creating various pastry, candies and showpieces.