

Virginia Western Community College

BAK 285

Chocolate and Sugar Arts

Prerequisites

none

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, 1st 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, 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.

[ADA Statement](#) (PDF)

[Title IX Statement](#) (PDF)