

Montgomery County Community College
BPA 233
Chocolates & Confections
3-1-4

COURSE DESCRIPTION:

This course presents the principles of chocolates and confections. Topics covered include the identification, proper usage of chocolate, tempering, and evaluation of chocolates and confections using both hand dipped and molded techniques. Students will also learn the basics of chocolate showpiece techniques. Sanitary practices and compliance with laws and ordinances of the Department of Health are enforced. Students are required to have a professional chef's uniform to participate in class according to departmental uniform policies. This course is subject to a course fee. Refer to <http://mc3.edu/adm-fin-aid/paying/tuition/course-fees> for current rates.

REQUISITES:*Previous Course Requirements*

BPA 220 Advanced Baking & Pastry with a grade of C or higher

Concurrent Course Requirements

None

| LEARNING OUTCOMES Upon successful completion of this course, the student will be able to: | LEARNING ACTIVITIES | EVALUATION METHODS |
|---|---------------------------------------|---|
| 1. Demonstrate and practice proper safety and sanitation practices. | Written assignments Lecture Lab | Written assignments Written Exam Practical Exam |
| 2. Demonstrate correct weight and volume measurement. | Written assignments Lecture Lab | Written assignments Written Exam Practical Exam |
| 3. Practice and perform work in a logical, efficient, and organized manner; exhibit teamwork. | Written assignments Lecture Lab | Written assignments Written Exam Practical Exam |
| 4. Discuss and explain various ingredient | Written assignments Lecture | Written assignments Written Exam |

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| functions. | Lab | Practical Exam |
| 5. Demonstrate the correct procedure of tempering chocolate using the tabling and seeding methods. | Written assignments Lecture Lab | Written assignments Written Exam Practical Exam |
| 6. Demonstrate the correct procedure of making a cream, and butter ganaches. | Lab | Practical Exam |
| 7. Demonstrate the correct procedure of making crystalline, aerated, and jelly candies. | Lab | Practical Exam |
| 8. Demonstrate the correct procedure of making hand dipped and molded candies. | Lab | Practical Exam |

At the conclusion of each semester/session, assessment of the learning outcomes will be completed by course faculty using the listed evaluation method(s). Aggregated results will be submitted to the Director of Educational Effectiveness. The benchmark for each learning outcome is that *70% of students will meet or exceed outcome criteria.*

SEQUENCE OF TOPICS:

1. Lecture: Course Overview, Safety & Sanitation, Chocolate Production & History, Confectionary Production
2. Lecture/Lab: Chocolate Tempering
3. Lecture/Lab: Hand Dipped Candies
4. Lecture/Lab: Molded Candies
5. Lecture/Lab: Crystalline, Aerated and Jelly Candies
6. Lecture/Lab: Chocolate Amenity
7. Practical Exam and Kitchen Appreciation

LEARNING MATERIALS:

Gisslen, Wayne. *Professional Baking* 8th ed. New Jersey, Wiley 2022.

Other learning materials may be required and made available directly to the student and/or via the College's Libraries and/or course management system.

COURSE APPROVAL:

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| Prepared by: Stephen O'Donnell, CEC, AAC | Date: 1/2009 |
| VPAA/Provost Compliance Verification: Dr. John C. Flynn, Jr. | Date: 5/19/2009 |
| Revised by: Christopher Allen Tanner, CEC, WCC, CHE Director of The Culinary Arts Institute | Date: 4/16/2012 |
| Revised by: Christopher Allen Tanner, CEC, WCC, CHE, AAC Director of The Culinary Arts Institute | Date: 10/28/2012 |
| VPAA/Provost or designee Compliance Verification: Victoria L. Bastecki-Perez, Ed.D. | Date: 1/14/2013 |
| Revised by: Francine Marz, MBA, CEC Director of the Culinary Arts Institute | Date: 8/24/2015 |
| VPAA/Provost or designee Compliance Verification: Victoria L. Bastecki-Perez, Ed.D. | Date: 12/22/2015 |
| Revised by: Joseph Jacques, CEPC | Date: 6/9/2021 |
| VPAA/Provost or designee Compliance Verification: Gloria Oikelome, Ed.D. | Date: 6/9/2021 |
| Revised by: Joseph Jacques, CEPC | Date: 4/1/2024 |
| VPAA or designee Compliance Verification: | |



This course is consistent with Montgomery County Community College's mission. It was developed, approved and will be delivered in full compliance with the policies and procedures established by the College.