

J. Sargeant Reynolds Community College
Course Content Summary

Course Prefix and Number: BAK 285 **Credits:** 3

Course Title: Chocolate and Sugar Arts

Course Description:

Focuses on an integrated study of chocolate and sugar as used by the pastry artist to create candies, confections, and showpieces. Lecture 2 hours. Laboratory 3 hours. Total 5 hours per week. 3 credits

General Course Purpose:

The goal of this course is to enable students to explain and demonstrate the principles for designing, producing, and executing chocolate and sugar confections.

Course Prerequisites/Corequisites:

Prerequisite: BAK 128

Course Objectives:

Upon completing the course, the student will be able to:

- Produce basic chocolate candies and fudges;
- Explain the differences between candies and confections;
- Identify and differentiate between different types of production methods for soft and hard candies;
- Understand sugar temperatures and the effects of heat on sugar;
- Explain the various mixing methods and their uses for candy;
- Explain, discuss, and use correct baking terminology;
- Explain and discuss the differences in production of the various styles of candies and confections;
- Explain and be able to utilize basic formulae for candy production;
- Create simple flavored candies from start to finish;
- Design and produce chocolate show pieces;
- Explain and demonstrate the correct procedures for chocolate tempering;
- Explain and demonstrate proper techniques for acetate transfers;
- Design and produce sugar show pieces;
- Explain and demonstrate proper techniques for pulling sugar; and
- Explain and use proper terminology for chocolate and sugar.

Major Topics to be Included:

- Hard candies
- Soft candies
- Marshmallow
- Nougat
- Pralines
- Fudges

- Chocolate tempering
- Chocolate garnishments
- Chocolate show pieces
- Sugar garnishments
- Sugar show pieces

Effective Date/Updated: August 1, 2024