

Chocolate, Confections, & Frozen Desserts: Course Syllabus – Spring 2020

Course Title: Chocolate, Confections, & Frozen Desserts	Credits: 3
Course Number: CA8. 382 - 01	Number of Sessions: 9
Class Meets: Monday CC-219	Time: 4:00-6:50pm
Instructor: Chef Audrey Anderson	Length of Sessions: 2hrs 50min
E-mail: andersau@linnbenton.edu	Phone: 541-917-4397

DESCRIPTION: An Advanced pastry class focusing on the techniques of chocolate, confections, and frozen desserts. Students study the history of chocolate to present-day manufacturing of chocolate and its worldwide distribution. They learn the principles of tempering, decorating, candy making, the art of frozen desserts, and sugar work. Students learn to produce a wide range of candies such as marshmallow, pâte de fruit, caramel, truffles, etc. This class is taught using updated methods of traditional French recipes in combination with efficient production methods.

OUTCOMES: After completing this course the student should be able to produce a wide range of candies, confections, and frozen desserts. The student should have an understanding of the scientific processes of involved in producing chocolate confections and sugar candies.

Grading: A to F
Graded on daily performance & participation, A-F
Pastillage Box Project, Garnished with Candies & Fondant

Attendance: Students will be required to attend all classes. Daily grading is based on attendance. Four days absent and you will be removed from class. Tardiness will result in 2 points deducted for every 10min up to a half hour, at which point you will be graded as absent, your fourth tardy will result in a zero for the day. If you are not able to attend class or will be tardy, please notify Chef Audrey at least 2hrs in advance via email.

Daily Performance and Class Participation: Students will be required to actively participate in classroom and kitchen lab activities as related to the daily agenda and subject matter. Each student will be required to participate in all clean up and dishes. We will all leave together at the end of class once the kitchen is clean, dishes have been done and the instructor has excused you.

Kitchen Attire: Students will be cooking in a professional commercial kitchen. The following is required kitchen attire:

- Culinary students are required to be in chef whites
- Long pants
- Short sleeve shirt, no tank tops
- Close-toed/non-slip shoes
- Apron: will be provided
- Chef's hat: will be provided
- Long hair restrained and pulled back
- No jewelry on the hands, fingers or wrists. To include but not limited to watches, bracelets, and rings.
- Please avoid strong smelling cologne, perfumes and lotions as this will inhibit sensory evaluation for you and your classmates.

Safety and Sanitation: Will be covered in depth on the first day of class. Students are expected to hold safety and sanitation procedures in high regard for the safety of you and your classmates.

Kitchen Equipment: You will be exposed to commercial kitchen equipment that is used for College food service and the Culinary Arts program. Students will be instructed how to properly use equipment, knives, utensils, etc. If you are unsure or uncomfortable utilizing a specific piece of equipment, please consult your instructor immediately so as to avoid mishandling and equipment malfunction.

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Weekly Class Schedule

Week 1:

- Welcome and Introduction
- Class expectations and syllabus review
- Chocolate, Tempering Demo, Chocolate Candies

Week 2: Dipping, Decorating

- Hazelnut Pralines
- Salted Caramel Chocolates
- Fruit and Nut Blocks
- Chocolate Disks

Week 3: Bon Bons, Molds, Airbrushing

- Bon Bons with Filling
- Rocher Truffles

Week 4: Chocolate Piping

- Filigrees
- Decorating Techniques
- Garnishes

Week 5: Sugar Candies

- Pate de Fruit
- Meringues

Week 6: Working with Sugar

- Nougat
- Marshmallow
- Meringues
- Start Pastillage Box Project

Week 7: Working with Sugar Continued

- Pastillage Continued
- Working with Fondant

Week 8: Class Cancelled, Banquet Week

Week 9: Frozen Desserts & Pastillage Continued

- Finish Pastillage Project, let set over the next week
- Garnishing with Fondant
- Start Sorbet Bases

Week 10: Frozen Desserts

- Spin Sorbet
- Ice Cream

Week 11: Final Box Pick Up