

**Course:** CULA 160 Chocolate Artistry  
**Department:** Culinary Arts  
**Course Description:** Chocolate Artistry

This course introduces the student to the sweet world of chocolate. Through lecture, demonstrations, and hands on production, the student learns the art of working with chocolate that is desirable throughout the culinary industry. A technique of tempering and creating chocolates, as well as display pieces is a primary focus in this class. The student has the opportunity to work with other forms of display media such as sugar, pastillage, and marzipan. Emphasis is placed on the creative process as the student designs, produces, and presents a finished centerpiece. Some basic tools will be required for this course. Two lecture and two laboratory hours per week.

COURSE OUTCOMES	OUTCOMES ACTIVITIES	ASSESSMENT TOOLS
Upon successful completion of this course student should:	To achieve these outcomes students may engage in the following activities:	Student learning may be assessed by:
1. Identify and understand the characteristics amongst the many varieties of chocolate (OC, IL, CCT)	Weekly hands on tasting, lecture, assigned reading, and videos will assist the student in learning about a variety of chocolates and their qualities.  Production of a variety of chocolate treats are covered in each class, including fillings, and finishing techniques.	Their capability through visual and taste to differentiate the various types of chocolates used throughout the semester.  Students may be quizzed on the varieties of chocolates and their characteristics.
2. Verbally and physically display the tempering techniques used in chocolate making (OC, IL, CCT)	Weekly hands on tempering techniques will develop the students' knowledge of the proper procedure required to result with a professional finished product.	Students will be critiqued on their tempering techniques and the final outcome of each weekly project.  Tasting and reviewing the processes and flavor profiling will be of discussion between the instructor and students.
3. Create a professional chocolate centerpiece (OC, IL, CCT)	Students will apply all their knowledge learned throughout the semester to create a personal chocolate centerpiece.  The skills of tempering, coloring, and assembling will be used in the creation of this project.	Students will be critiqued on their final centerpiece. Focus points: smoothness, structural integrity, temper quality, and creativity  Final exam may be given following the end of the course material

This course includes the following core competencies: [Oral Communication – OC](#); [Information Literacy – IL](#); [Critical and Creative Thinking – CCT](#);