

**J. Sargeant Reynolds Community College
Course Content Summary**

Course Prefix and Number: HRI 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. Prerequisite: HRI 115. Lecture 2 hours. Laboratory 3 hours. Total 5 hours per week.

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 and Co-requisites:

Prerequisite: HRI 115

Student Learning Outcomes:

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

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

Major Topics to Be Included:

- a. Hard candies
- b. Soft candies
- c. Marshmallow
- d. Nougat
- e. Pralines
- f. Fudges
- g. Chocolate tempering
- h. Chocolate garnishments
- i. Chocolate show pieces
- j. Sugar garnishments
- k. Sugar show pieces

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