

Washtenaw Community College Comprehensive Report

CUL 201 Chocolate Confections Effective Term: Spring/Summer 2020

Course Cover

Division: Business and Computer Technologies
Department: Culinary and Hospitality Management
Discipline: Culinary Arts
Course Number: 201
Org Number: 13500
Full Course Title: Chocolate Confections
Transcript Title: Chocolate Confections
Is Consultation with other department(s) required: No
Publish in the Following: College Catalog , Time Schedule , Web Page
Reason for Submission: Course Change
Change Information:

Consultation with all departments affected by this course is required.

Rationale: Reviewing new syllabus for updates

Proposed Start Semester: Winter 2020

Course Description: In this course, students will learn how to use chocolate to create candies, fillings and decorations. Focusing on chocolate confection technology from "bean-to-bar", students will explore ingredient functions, tempering, and the production of chocolate confections in an artisan setting.

Course Credit Hours

Variable hours: No

Credits: 3

Lecture Hours: Instructor: 15 Student: 15

Lab: Instructor: 60 Student: 60

Clinical: Instructor: 0 Student: 0

Total Contact Hours: Instructor: 75 Student: 75

Repeatable for Credit: NO

Grading Methods: Letter Grades

Audit

Are lectures, labs, or clinicals offered as separate sections?: NO (same sections)

College-Level Reading and Writing

College-level Reading & Writing

College-Level Math

No Level Required

Requisites

Prerequisite

CUL 104 minimum grade "C"

and

Prerequisite

CUL 110 minimum grade "C"

General Education

Request Course Transfer

Proposed For:

Eastern Michigan University

Student Learning Outcomes

1. Apply the principles of chocolate made from scratch (bean-to-bar).

Assessment 1

Assessment Tool: Competency checklist

Assessment Date: Fall 2021

Assessment Cycle: Every Three Years

Course section(s)/other population: All

Number students to be assessed: All students in one section

How the assessment will be scored: Competency checklist will be scored against the rubric mandated by the American Culinary Federation

Standard of success to be used for this assessment: 70% of students will score 70% or higher

Who will score and analyze the data: Department faculty will blind-score the competency checklist

2. Apply the principles of chocolate decorations, fillings and candies.

Assessment 1

Assessment Tool: Competency checklist

Assessment Date: Fall 2021

Assessment Cycle: Every Three Years

Course section(s)/other population: All

Number students to be assessed: All students in one section

How the assessment will be scored: Competency checklist will be scored against the rubric mandated by the American Culinary Federation

Standard of success to be used for this assessment: 70% of students will score 70% or higher

Who will score and analyze the data: Department faculty will score and analyze the data

3. Apply the principles of chocolate tempering.

Assessment 1

Assessment Tool: Competency checklist

Assessment Date: Fall 2021

Assessment Cycle: Every Three Years

Course section(s)/other population: All

Number students to be assessed: All students in one section

How the assessment will be scored: Competency checklist will be scored against the rubric mandated by the American Culinary Federation

Standard of success to be used for this assessment: 70% of students will score 70% or higher

Who will score and analyze the data: Department faculty will score and analyze the data

Course Objectives

1. Demonstrate the process used in the preparation of bean-to-bar chocolate.
2. Describe the different types of chocolate and their origins.
3. Describe how different chocolates are used in chocolate confections.
4. Demonstrate a variety of chocolate decorations.
5. Demonstrate the preparation of various fillings.
6. Demonstrate the preparation and use of marzipan.
7. Demonstrate the preparation of candies.
8. Demonstrate the various finishing techniques for candies.
9. Describe the process of using chocolate molds.

10. Demonstrate the process of using chocolate molds.
11. Describe the process of tempering chocolate.
12. Demonstrate the process of tempering chocolate.

New Resources for Course

Course Textbooks/Resources

Textbooks
Manuals
Periodicals
Software

Equipment/Facilities

Level II classroom

<u>Reviewer</u>	<u>Action</u>	<u>Date</u>
Faculty Preparer: <i>Sharyl Politi</i>	<i>Faculty Preparer</i>	<i>Nov 17, 2019</i>
Department Chair/Area Director: <i>Derek Anders Jr</i>	<i>Recommend Approval</i>	<i>Nov 20, 2019</i>
Dean: <i>Eva Samulski</i>	<i>Recommend Approval</i>	<i>Nov 21, 2019</i>
Curriculum Committee Chair: <i>Lisa Veasey</i>	<i>Recommend Approval</i>	<i>Jan 13, 2020</i>
Assessment Committee Chair: <i>Shawn Deron</i>	<i>Recommend Approval</i>	<i>Jan 14, 2020</i>
Vice President for Instruction: <i>Kimberly Hurns</i>	<i>Approve</i>	<i>Jan 20, 2020</i>

Washtenaw Community College Comprehensive Report

CUL 201 Chocolate Confections Effective Term: Fall 2018

Course Cover

Division: Business and Computer Technologies

Department: Culinary and Hospitality Management

Discipline: Culinary Arts

Course Number: 201

Org Number: 13500

Full Course Title: Chocolate Confections

Transcript Title: Chocolate Confections

Is Consultation with other department(s) required: No

Publish in the Following: College Catalog , Time Schedule , Web Page

Reason for Submission: New Course

Change Information:

Rationale: Chocolate Confections course is required to meet the American Culinary Federation's accreditation standards.

Proposed Start Semester: Fall 2018

Course Description: In this course, students will learn how to use chocolate to create candies, fillings and decorations. Focusing on chocolate confection technology from "bean-to-bar", students will explore ingredient functions, tempering, and the production of chocolate confections in an artisan setting.

Course Credit Hours

Variable hours: No

Credits: 3

Lecture Hours: Instructor: 15 Student: 15

Lab: Instructor: 60 Student: 60

Clinical: Instructor: 0 Student: 0

Total Contact Hours: Instructor: 75 Student: 75

Repeatable for Credit: NO

Grading Methods: Letter Grades

Audit

Are lectures, labs, or clinicals offered as separate sections?: NO (same sections)

College-Level Reading and Writing

College-level Reading & Writing

College-Level Math

No Level Required

Requisites

Prerequisite

CUL 104 minimum grade "C"

and

Prerequisite

CUL 110 minimum grade "C"

General Education

Request Course Transfer

Proposed For:

Student Learning Outcomes

1. Apply the principles of chocolate made from scratch (bean-to-bar).

Assessment 1

Assessment Tool: Competency checklist

Assessment Date: Fall 2021

Assessment Cycle: Every Three Years

Course section(s)/other population: All

Number students to be assessed: All students in one section

How the assessment will be scored: Competency checklist will be scored against the rubric mandated by the American Culinary Federation

Standard of success to be used for this assessment: 70% of students will score 70% or higher

Who will score and analyze the data: Department faculty will blind-score the competency checklist

2. Apply the principles of chocolate decorations, fillings and candies.

Assessment 1

Assessment Tool: Competency checklist

Assessment Date: Fall 2021

Assessment Cycle: Every Three Years

Course section(s)/other population: All

Number students to be assessed: All students in one section

How the assessment will be scored: Competency checklist will be scored against the rubric mandated by the American Culinary Federation

Standard of success to be used for this assessment: 70% of students will score 70% or higher

Who will score and analyze the data: Department faculty will score and analyze the data

3. Apply the principles of chocolate tempering.

Assessment 1

Assessment Tool: Competency checklist

Assessment Date: Fall 2021

Assessment Cycle: Every Three Years

Course section(s)/other population: All

Number students to be assessed: All students in one section

How the assessment will be scored: Competency checklist will be scored against the rubric mandated by the American Culinary Federation

Standard of success to be used for this assessment: 70% of students will score 70% or higher

Who will score and analyze the data: Department faculty will score and analyze the data

Course Objectives

1. Demonstrate the process used in the preparation of bean-to-bar chocolate.
2. Describe the different types of chocolate and their origins.
3. Describe how different chocolates are used in chocolate confections.
4. Demonstrate a variety of chocolate decorations.
5. Demonstrate the preparation of various fillings and candies.
6. Demonstrate the preparation and use of marzipan.
7. Demonstrate the various finishing techniques for candies.
8. Describe and demonstrate the process for using chocolate molds.

9. Describe and demonstrate the chocolate tempering process and techniques.

New Resources for Course

Course Textbooks/Resources

Textbooks
Manuals
Periodicals
Software

Equipment/Facilities

Level II classroom

<u>Reviewer</u>	<u>Action</u>	<u>Date</u>
Faculty Preparer: <i>Sharyl Politi</i>	<i>Faculty Preparer</i>	<i>Jan 09, 2018</i>
Department Chair/Area Director: <i>Derek Anders Jr</i>	<i>Recommend Approval</i>	<i>Jan 09, 2018</i>
Dean: <i>Eva Samulski</i>	<i>Recommend Approval</i>	<i>Jan 16, 2018</i>
Curriculum Committee Chair: <i>David Wooten</i>	<i>Recommend Approval</i>	<i>Feb 05, 2018</i>
Assessment Committee Chair: <i>Michelle Garey</i>	<i>Recommend Approval</i>	<i>Jan 26, 2018</i>
Vice President for Instruction: <i>Kimberly Hurns</i>	<i>Approve</i>	<i>Feb 06, 2018</i>