

J. Sargeant Reynolds Community College
Course Content Summary

Course Prefix and Number: BAK 285 Credits3

Course Title: 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;
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- Chocolate tempering
- Chocolate garnishments
- Chocolate show pieces
- Sugar garnishments
- Sugar show pieces

Effective Date/Updated: August 1, 2024