Instructor Information

Instructor: Jan Lewandowski, CEPC
Office: CAHMI 222
Mailbox: CAHMI
Hours: Monday: Bakeshop 7:30am-8:20pm
      Tuesday: Bakeshop: 8:00am-8:20pm
      Wednesday: Confectionery: 2:30-8:30.
      Thursday: **8:30am-1:30pm**.
      Friday: Confectionery Lab: 8:30am-2:20pm
      *(office hours in bold)*

Phone: (office) 812-2744 (mobile) 501-240-7213
Email: jlewandowski@uaptc.edu

*All emails and telephone calls will receive a response within two business days.*

Chair: Renee Smith 812-2879 rsmith@uaptc.edu
Dean: Todd Gold 812-2861 tgold@uaptc.edu

*If your emails and telephone calls do not receive a response within two business days, the appropriate chain of command is above.

Course Information

Lecture/Lab
Location: Confectionery Lab 244  CAHMI  Friday 8:30am-2:20pm

Catalog Description

This course teaches all aspects of confections, including chocolate tempering, ganache formulation, crystalline and non-crystalline candies, nuts, jellies and aerated confections. Students are also introduced to chocolate and sugar showpiece techniques.

3 credit hours (2 lecture hours/4 lab hours)

Course Materials

*Chocolates & Confections 2nd Edition* by Peter P. Greweling, CMB

Baking and Pastry Kit or Culinary Kit
Mission Statement

University of Arkansas – Pulaski Technical College provides access to high-quality education that promotes student learning and enables individuals to develop to their fullest potential.

Institutional Learning Outcomes and General Education

UA-PTC supports a college-wide institutional learning assessment program which concerns effective instructional methods and promotes student learning achievement by assessing:

1. Communication
2. Critical Thinking
3. Cultural Awareness
4. Information Literacy
5. Professionalism
6. Quantitative Literacy
7. Technology Literacy

For more information, please consult the following website: https://uaptc.edu/sla

Department / Program Learning Outcomes

The Culinary department, consistent with the College’s mission and the Division’s objectives, encourages the success of its students in all technical fields and academic disciplines by promoting:

- Establish and maintain high standards of sanitation and food safety as established by the SERV SAFE® program.
- Demonstrate proficiency in basic terminology and techniques for culinary arts and baking and pastry arts to include food preparation, presentation, and service.
- Identify and demonstrate the concepts of recipe costing, purchasing, receiving, and issuing practices in food service operations.
- Explain the characteristics, functions, and food sources of the major nutrients and understand and demonstrate nutritional cooking methods including how to maximize nutrient retention.
- Communicate clearly and professionally, both verbally and in writing.
- Develop strategies to improve business performance using creativity and problem-solving skills, based on operational theory and procedures.
- Develop skills integral to success in the industry including guest service, supervisory management, the ability to work with others, and handling multiple tasks simultaneously.
- Develop and apply ethical and sustainable hospitality industry policies.
Concentration: Baking & Pastry Arts

- **Sanitation and Safety:** Demonstrate professionalism and sanitation practices as well as mise en place, organization, sense of urgency and timing in a professional kitchen.
- **Basic Baking:** Apply the fundamentals of baking science to the preparation of a variety of products; to use and care for equipment normally found in the bake shop or baking area.
- **Advanced Baking:** To develop more advanced decorating techniques and more complex preparation of pastry, confections and dessert products.
- **Nutrition:** Apply the principles of nutrient needs throughout the life cycle to menu planning and food preparation and to discuss recipe modification to create more nutritionally beneficial baked goods and desserts.
- Demonstrate knife skills, hand tool and equipment operation, emphasizing proper safety techniques. Identify and demonstrate knowledge and proper selection of equipment and utensils for specific baking applications.
- Utilize standard weights and measures to demonstrate proper scaling and measurement techniques.
- Define baking terms and identify and describe properties of ingredients and products and demonstrate utilization of these products.
- Calculate a recipe conversion factor to make a desired quantity of a given recipe and compute the new ingredient quantities using the recipe conversion factor.
- Discuss recipe modification to create more nutritionally beneficial baked goods and desserts.

**Student Learning / Course Outcomes**

**Sanitation**

- Utilize safety and sanitation practices when preparing, baking and serving all food items in the confectioner’s kitchen.
  - Demonstrate acceptable procedures when preparing potentially hazardous foods to include time/temperature principles.
  - Demonstrate good personal hygiene and health habits in a laboratory setting to include hand washing.
  - List the major reasons for and recognize signs of food spoilage and contamination.

**Business**

- Discuss/evaluate industry trends as they relate to career opportunities and the future of the industry.
  - Discuss and evaluate industry trade periodicals.
- Identify professional organizations within the field; explain purposes and benefits.
- Perform basic math functions to include fractions, weights and measurements.
  - Convert recipes using a yield formula to increase and decrease quantities.

**Confectionery Techniques**

- Define and describe the various types of chocolate.
Temper chocolate using the indirect, seeding and tabling methods.
- Prepare chocolate confections and chocolate display pieces.
- Define and describe various types of candy.
  - Prepare and evaluate the quality of crystalline and non-crystalline confections.
  - Prepare and evaluate the quality of jellies and aerated confections.
  - Prepare and evaluate the quality of marzipan and use in the making of confections.
  - Discuss methods of preparation for cooking sugar and isomalt that is to be used for candies and sugar display pieces.
  - Prepare and evaluate cooked sugar and isomalt to be used for candies or sugar display pieces.

**Sustainability**
- Explain the importance of sustainable practices in a foodservice operation.
  - List factors that affect food prices, menu costs and quality such as market fluctuation, seasonality, product availability, supply and demand.
  - Define the terms energy efficient, and food miles as they apply to the locavore movement.
  - Describe the variety of sustainable practices available to the foodservice operator, listing how they would apply to each area of the foodservice operation.
  - Implement a variety of simple sustainable practices in the kitchen that will help to control foodservice costs and displays good environmental stewardship

**Policies**

**Report a Complaint or Concern**

UA-PTC takes very seriously complaints and concerns regarding the institution. Most complaints or concerns of a specific nature should be initiated and resolved at the campus level through normal college processes whenever possible. UA - Pulaski Technical College receives and resolves complaints using a variety of methods. To report a complaint or concern, please follow the link below.

https://www.uaptc.edu/report-a-concern-complaint

**UA-PTC Attendance Policy**

Education at UA-PTC requires students’ active involvement in the learning process. Thus, students are expected to attend all classes and actively engage in all learning assignments and/or opportunities provided in their classes. Class attendance should be treated as mandatory by all students as attendance will be taken by all instructors during the first two weeks of class. Additionally, a written policy on student attendance that is tied to course objectives and included in a course syllabus will be provided for each course by instructors.

**Departmental Attendance Policy**

**Students will be required to sign in at the beginning of each class period and also to sign out at the end of class as well.** Each student is expected to arrive on time, attend all
scheduled classes and stay for the entire class session. It is the responsibility of the student to find out what assignments were given and have them prepared on the due date. The student is responsible to get notes and information missed from another student in the class or contact the instructor.

In-class assignments and labs cannot be made up. Excessive tardies and absences may result in students failing the class.

Course Policies

The UA-PTC Catalog rules and regulations will be enforced in this course at all times.

Please consult the following website for more information:

Professional behavior is required. Punctual attendance and intelligent participation are expected. Particulars as determined by the instructor are detailed in the paragraph below.

*Student Behavior:* Students are expected to behave in the classroom.

1. Treat others with respect. Part of the college experience is being exposed to people with ideas, values, and backgrounds different from yours.

2. Any behavior that disrupts the class may result in that student being asked to leave the class for the day. Obtain a copy of the student handbook; read the standards of conduct and adhere to them. They will be strictly enforced in this class.

3. Be prepared for class. Complete reading assignments before class so that you can understand the lecture and participate in discussion. Always have necessary pen or pencil, paper, and pastry or culinary kit.

4. Keep your work area clean. Other classes use the same room. It is imperative that you keep up with your book, disk, and other materials.

*Cell Phones:* In consideration of others, cell phones and other personal communication devices must be turned off during class. If you have an EMERGENCY situation and must be available by phone, inform your instructor and set your phone to a mode that will not disturb others (e.g., silent or vibrate).

*Arriving Late for Class:* Students arriving late to class are distracting. If you arrive late, please enter quietly and take your seat; please wait until class is dismissed before picking up handouts, handling attendance reporting, etc.

*Children in Class:* Students may not bring children to class, and may not leave children unattended anywhere on campus.
Computer Labs: (in addition to Classroom Policies above)

1. With all the electric equipment in the lab classroom, remember NO FOOD OR DRINKS NEAR any equipment in the room. Check with your instructor to see if there is a place where drinks may be left and retrieved after class.

2. Lab computers are to facilitate student learning, not for “surfing the net” or playing games unrelated to the course. Students will not use the Internet and its technologies (e.g. check e-mail, participate in “chat sessions,” browse the web, etc.) during class unless the instructor requests that you activate these technologies for class lecture demonstrations or class work.

3. All equipment items (and supplies for them) are property of the state of Arkansas and are to be treated with care. Equipment and supplies are not to be removed from the lab.

4. Use of computer equipment is for the class meeting in the lab at that scheduled time. Any student who needs to use equipment (creating, editing, or printing) while a class is meeting must obtain permission from the instructor in advance; such permission must be obtained without interruption of the lecture/demonstration.
## Grading Policy

Letter grades will be based on the following scale:

- 90 to 100% A
- 80 to 89% B
- 70 to 79% C
- 60 to 69% D
- 0 to 59% F

## Course Content

<table>
<thead>
<tr>
<th>Component</th>
<th>Points</th>
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<tbody>
<tr>
<td>Exams:</td>
<td>455 pts</td>
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<tr>
<td>Quizzes: 20 points each (9 each)</td>
<td>180 points</td>
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<tr>
<td>Chocolate Truffle Midterm</td>
<td>75 points</td>
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<tr>
<td>Final Exam</td>
<td>100 points</td>
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<tr>
<td>Final Practical</td>
<td>100 points</td>
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<td><strong>Homework:</strong></td>
<td>125 pts</td>
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<tr>
<td>Midterm Truffle Formula Worksheet</td>
<td>50 points</td>
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<td>Final Confection Packet</td>
<td>75 points</td>
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<tr>
<td><strong>Participation and Lab:</strong></td>
<td>280 pts</td>
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<tr>
<td>14 class days (20 points each)</td>
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</table>

Up to date grades may be found online through Blackboard.

* Instructors have one week to provide feedback and post grades for all assignments unless otherwise noted by a departmental policy that has been approved by the Dean of the School.

In an online class, eligibility for Financial Aid is based on student participation. Logging into the course does not constitute participation. For purposes of roster certification, students must complete a gradable attendance artifact.

- Participation and Lab cannot be made up for any reason.
- Students who arrive late to class or leave early will automatically be penalized 5 points.
- Extra Credit points, on occasion, may be available throughout the semester. A maximum of 50 extra credit points per student may be obtained per student per class.
Participation and Lab Performance Criteria Include but is not limited to:

1. **Food Safety and Sanitation**
   Students are required to adhere to the criteria of ServSafe Food at all times. General Guidelines include:
   - Student adheres to uniform policy
   - Student is washing hands frequently
   - Cutting boards are clean
   - Knives are sharp
   - Knife bag is clean
   - Sanitizing and cleaning products are being used correctly
   - Towels and aprons are being used correctly
   - Products are stored at correct temperatures and in the correct places
   - Products are labeled correctly
   - Gloves are being used when appropriate
   - Work areas are kept sanitized

2. **Knowledge and Organizational Skills**
   The student should demonstrate and maintain awareness of their surroundings and the task at hand. The student should be able to show recognition, comprehension, analysis and evaluation of the following:
   - Information specific to the course
   - Terminology
   - Principles or concepts
   - Ingredients
   - Equipment

   The student should demonstrate organization skills by assembling their miseen place and keeping their stations and work areas clean and free of clutter. The student should demonstrate, evaluate and develop the following habits:
   - Cleanliness
   - Work systematically
   - Sense of urgency

3. **Professionalism and Dependability**
   Professionals:
   - Follow uniform policies and dress appropriately for their position;
   - Refrain from abusive and foul language;
   - Treat all equipment and property with respect;
   - Speak and act without prejudice to age, disability, gender, race, religion, ethnic origin, sexual orientation or veteran status;
   - Demonstrate and adhere to ethical business practices, with due respect for internal and external customers and colleagues;
   - Demonstrate interpersonal and communication skills;
Demonstrate listening skills;
   Extend a polite and courteous manner to all visitors and colleagues;

Stay open minded to the opinions of others, work with a positive attitude and dedicate themselves to learning;

Promote understanding and respect for those beverages used in the hospitality industry and refrain from the abuse of drugs and alcohol;
Are reliable and dependable;
Work as a team;
Prepare themselves mentally and physically;
Promote a positive environment and demonstrate good judgment;
Act with honesty and integrity in their interactions with all people.

4. Performance and Product Evaluation
Performance will be evaluated on the following criteria:
   Proper utilization of all tools and equipment
Proper utilization of all ingredients
Proper cooking techniques, skills and fundamentals
   Creativity and craftsmanship
   Use of recipes and following directions
Participation
   Interaction
   Enthusiasm
   Teamwork
Participation and Lab Performance Rubric

<table>
<thead>
<tr>
<th>Competency Area</th>
<th>Unacceptable 0 to 0.5 point</th>
<th>Needs Improvement 1 point</th>
<th>Average 1.5 points</th>
<th>Above Average 2 points</th>
<th>Excellent 2.5 points</th>
</tr>
</thead>
<tbody>
<tr>
<td>Safety and Sanitation</td>
<td>Non-professional appearance, attire and/or grooming. Unable to attend class due to lack of PTC required uniform.</td>
<td>Non-professional appearance, attire and/or grooming. Needs reminders of uniform policy Able to attend class.</td>
<td>Neat appearance, attire and grooming, but lacks polish. Needs minimal reminders of uniform policy.</td>
<td>Neat appearance, attire and grooming but lacks polish. Needs no reminders of uniform policy.</td>
<td>Professional appearance, attire and grooming, well polished.</td>
</tr>
</tbody>
</table>

Knowledge and Organization

<table>
<thead>
<tr>
<th>Knowledge</th>
<th>Does not show awareness. Does not exhibit proper knowledge of terminology, ingredients or equipment needed for the task assigned. Does not define principles or concept.</th>
<th>Shows very little awareness. Exhibits minimal knowledge of terminology, ingredients or equipment needed for the task assigned. Does not define and explain principles or concept.</th>
<th>Shows some awareness. Exhibits partial knowledge of terminology, ingredients or equipment needed for the task assigned. Defines and explains principles or concept.</th>
<th>Shows sufficient awareness. Exhibits proper knowledge of terminology, ingredients or equipment needed for the task assigned. Defines, explains and demonstrates principles or concept.</th>
<th>Shows proficient awareness. Exhibits proper knowledge, selection and use of terminology, ingredients or equipment. Defines, explains, demonstrates and evaluates principles or concepts.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Organization</td>
<td>Does not work clean, systematically, or have a sense of urgency creating an unsafe environment. Needs constant assistance and does not have proper Miseen Place. Shows no desire to prepare before class and does not follow directions.</td>
<td>Does not work clean, systematically, or have a sense of urgency. Needs constant assistance and does not have proper Miseen Place. Shows some desire to prepare for class. Follows little direction.</td>
<td>Works clean most of the time, systematically, and has some sense of urgency. Needs some assistance and has most of their Miseen Place. Shows desire to prepare for class and follows direction with little mistake.</td>
<td>Works clean, systematically, and has sense of urgency. Needs very little assistance and has their Miseen Place. Shows desire to prepare for class and follows direction with little mistake.</td>
<td>At all times works immaculately clean, systematically, and has a sense of urgency. Needs no assistance and has their Miseen Place. Assembles information needed to prepare for class and follows directions with no mistake.</td>
</tr>
</tbody>
</table>
### Professionalism and Dependability

<table>
<thead>
<tr>
<th>Professionalism</th>
<th>Dependability</th>
</tr>
</thead>
<tbody>
<tr>
<td>Does not exhibit professionalism; behavior is disruptive and/or unsafe. Needs constant supervision and/or reminders.</td>
<td>Late for class including after breaks. Leaves class early. Does not complete assigned job duty. Needs constant supervision to stay on task.</td>
</tr>
<tr>
<td>Does not exhibit professionalism. Behavior is disruptive. Needs supervision and/or multiple reminders.</td>
<td>Late for class including after breaks. Leaves class early. Does not complete assigned job duty. Needs constant supervision to stay on task.</td>
</tr>
<tr>
<td>Exhibits some professionalism. Needs minimal supervision and reminders.</td>
<td>On time for class including after breaks. Leaves class when dismissed. Completes job duty with some re-work. Needs some supervision to stay on task.</td>
</tr>
<tr>
<td>Exhibits professionalism. Needs one reminder.</td>
<td>On time for class including after breaks. Leaves class when dismissed. Completes and checks job duty with no re-work. Needs no supervision to stay on task.</td>
</tr>
<tr>
<td>Exhibits professionalism at all times with no reminders.</td>
<td>Early for class including after breaks. Leaves class when dismissed. Completes and checks job duty with no re-work. Assists others and stays productive at all times. Needs no supervision to stay on task.</td>
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</tbody>
</table>

### Performance and Product Evaluation

<table>
<thead>
<tr>
<th>Performance</th>
<th>Product</th>
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<tbody>
<tr>
<td>Does not properly utilize tools, equipment, ingredients. Does not demonstrate proper cooking techniques, skills and fundamentals. Does not use recipes. Does not interact or have enthusiasm. Does not work well with team.</td>
<td>Does not meet the criteria for production. Inedible product due to lack of performance, sanitation or awareness.</td>
</tr>
<tr>
<td>Does not properly utilize tools, equipment, ingredients. Does not demonstrate proper cooking techniques, skills and fundamentals. Does not use recipes correctly. Has very little interaction, or enthusiasm. Needs improvement working with team.</td>
<td>Does not meet the criteria for production. Inedible product due to improper technique.</td>
</tr>
<tr>
<td>Needs correction on the use of tools, equipment and ingredients. Demonstrates proper cooking techniques, skills and fundamentals with correction. Uses recipes with some mistakes. Interacts, shows enthusiasm. Needs some improvement working with a team.</td>
<td>Meets the criteria for production with two or more mistakes.</td>
</tr>
<tr>
<td>Sufficient use of tools, equipment and ingredients. Defines, explains, demonstrates proper cooking techniques, skills and fundamentals. Uses recipes with no mistake. Interacts and shows enthusiasm. Needs very little improvement working with a team.</td>
<td>Meets the criteria for production with one mistake.</td>
</tr>
<tr>
<td>Proficient use of tools, equipment and ingredients. Defines, explains, demonstrates and evaluates proper cooking techniques, skills and fundamentals. Uses recipes with no mistake. Interacts and shows enthusiasm. Exhibits good leadership skills and works well with a team.</td>
<td>Meets or exceeds the criteria for production with no mistakes.</td>
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</tbody>
</table>
Academic Integrity

It is expected that all students who attend UA-PTC conduct themselves in a manner appropriate for the college experience. Academic integrity is a vital component of collegiate behavior. The UA-PTC catalog states, “The gaining of knowledge and the practice of honesty go hand-in-hand.”

The catalog also states, “The responsibility and authority of initiating discipline arising from violations of the rules against dishonesty during the process of the course are vested in the instructor of that course.”

The complete Academic Integrity Policy is in the UA-PTC code of conduct.

Accommodation Policy

Services for Students with Disabilities: UA-PTC is committed to fulfilling all federal requirements as stated in the Rehabilitation Act of 1973, the Americans with Disabilities Act of 1990, and the American with Disabilities Amendments Act (ADAAA) of 2008. Accommodations are available to students who have documented disabilities. Students who request accommodations must register with the Disability Services Office (Main Campus: 501-812-2738 or South Campus: 501-812-2862) and must provide current and relevant documentation.

Students requesting accommodations should inform the instructor at the beginning of the course or as soon as accommodations are approved. It is the student's responsibility to provide their Accommodation Letter to the instructor. Accommodations are not retroactive and will only be provided once your instructor receives the Accommodation Letter.

Student Code of Conduct

All students are expected to abide by the UA-PTC Student Code of Conduct. For the full Student Code of Conduct, access the most current version of the UA-PTC Academic Catalog. http://uaptc.azurewebsites.net/docs/default-source/course-catalog/2017-18-academic-catalog.pdf?sfvrsn=a08a3038_2

Sexual Misconduct

No person at Pulaski Technical College will, on the basis of gender, be excluded from participation in, be denied benefits of, or be subjected to sex discrimination, sexual harassment or sexual misconduct under any education program or activity. All college administrative policies and procedures regarding sex discrimination, sexual harassment, and sexual misconduct are in compliance with Title IX. Students who feel they are victims of sexual misconduct should contact the UA-PTC Title IX Deputy Coordinator for Students:

Michelle Anderson, Director of Student Life and Leadership
Campus Center Building Room 216
501-812-2756
manderson@uaptc.edu
Course Evaluations

Students may be asked to evaluate their instructor and course near the end of the semester. These student evaluations are very important to the improvement in the quality of instruction and course materials. All results are anonymous and shared with the faculty only after the semester is over and grades have been posted.

Information Literacy

UA-PTC is committed to the Information Literacy Competency Standards for Higher Education as established by the Association of College and Research Libraries and endorsed by the National Forum on Information Literacy. Therefore, all courses will incorporate an information literacy component so that, by graduation, all students will be able to recognize the need for information, then locate, evaluate, synthesize, and communicate information in an ethical manner. Information literacy encompasses critical thinking, research, media, technology, health, business, and visual literacy skills to produce lifelong learners who can make informed decisions in the workplace and in their personal lives.
## Tentative Course Schedule

<table>
<thead>
<tr>
<th>Date</th>
<th>Week</th>
<th>Lecture</th>
<th>Lab</th>
<th>Homework</th>
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</thead>
<tbody>
<tr>
<td>1/11/19</td>
<td>1</td>
<td>1. Introduction</td>
<td>No Lab</td>
<td>Chapter 1-4 Quiz due by next class</td>
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<td>2. Review Syllabus</td>
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<td>3. Tools</td>
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<td>4. Bean to Bar Chocolate Video</td>
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<td>5. Chocolate Tasting</td>
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<td>1/18/19</td>
<td>2</td>
<td><strong>Chpt. 4 Fundamental Techniques</strong></td>
<td>1. Incomplete Method tempering</td>
<td>Chapter 5 Quiz due by next class</td>
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<td></td>
<td></td>
<td>techniques</td>
<td>3. Dipped Strawberries</td>
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<td>1/25/19</td>
<td>3</td>
<td><strong>Chpt. 5: Cream Ganache</strong></td>
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<td></td>
<td></td>
<td>1. Tempering Chocolate</td>
<td>1. Molded Cream Ganache Truffles</td>
<td>Chapter 5 Quiz due by next class</td>
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<td>2. Using shell molds</td>
<td>2. Temper: Seeding method</td>
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<td>3. Cocoa butter colors</td>
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<td>4. Dipping &amp; molding truffles</td>
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<td>2/1/19</td>
<td>4</td>
<td><strong>Chpt. 6 Butter Ganache Production</strong></td>
<td>1. Slabbed butter ganache</td>
<td>Chapter 6 Quiz due by next class</td>
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<td>1. Slabbed Method</td>
<td>2. Tempering: Tabling Method</td>
<td>Midterm Truffle worksheet due next class</td>
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<td></td>
<td></td>
<td>2. Hand Dipping chocolates</td>
<td>*use all previously tempered or loose chocolate</td>
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<td>3. Cocoa Butter transfer sheets</td>
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<td>Midterm Truffle Formula Worksheet</td>
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<td>2/8/19</td>
<td>5</td>
<td><strong>Chocolate Amenity Sculpture: Group project</strong></td>
<td>1. Chocolate Casting</td>
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<td></td>
<td></td>
<td>1. Chocolate Amenity Sculptures</td>
<td>2. Chocolate flower petals</td>
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<td>2. Video: Ewald Notter</td>
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<td>*Midterm truffle worksheet due next class</td>
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<tr>
<td>2/15/19</td>
<td>6</td>
<td><strong>Chocolate Amenity Sculpture: Group Project</strong></td>
<td>1. Assemble Chocolate Flower and sculpture.</td>
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<td>1. Building Chocolate Amenity Sculpture</td>
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<td>2. Chocolate Airbrushing</td>
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<td>2/22/19</td>
<td>7</td>
<td><strong>Midterm Truffle</strong>: Each student will be</td>
<td>1. Create a chocolate truffle: design should reflect flavor. Each student produce 2 dozen truffles for grading.</td>
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<td>create their own ganache formula and shell</td>
<td>2. Display truffles on sculpture</td>
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<td>mold 2 dozen truffles for grading.</td>
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<tr>
<td>2/29/19</td>
<td>8</td>
<td>**Chpt. 7: Brittles &amp; Non crystalline</td>
<td>1. Peanut brittle or Pecan Buttercrunch</td>
<td>Chpt. 7 &amp; 8 Quizzes due by next class</td>
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<td></td>
<td></td>
<td>Confections</td>
<td>2. Fudge or Praline Pecans</td>
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<td>Chpt. 8: Crystallized Confections</td>
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<td></td>
<td></td>
<td>Video: Brittles and More</td>
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<tr>
<td>Date</td>
<td>Week</td>
<td>Chpt. 9 &amp; 10: Jellies &amp; Aerated Confections</td>
<td>Chpt. 11: Nut Centers</td>
<td>Chpt. 12: Candy Bars</td>
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<tr>
<td>3/8/19</td>
<td>9</td>
<td>Differences btw Gelling Agents</td>
<td>Marzipan</td>
<td>Layering techniques</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Whipped Aerated Confections</td>
<td>Gianduja’s</td>
<td>Ingredient request</td>
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<td></td>
<td></td>
<td>Chemical Aerated Confections</td>
<td>Drageed Nuts/Rochers</td>
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<tr>
<td>3/15/19</td>
<td>10</td>
<td>Gummy covered blueberries</td>
<td>Marzipan</td>
<td>Cast Sugar Pieces</td>
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<tr>
<td></td>
<td></td>
<td>Jellies</td>
<td>Turtles</td>
<td>Pulled Sugar Ring</td>
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<tr>
<td></td>
<td></td>
<td>Marshmallows</td>
<td>Gianduja</td>
<td>Pulled Sugar Ribbons</td>
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<td></td>
<td></td>
<td>Nougat or Divinity</td>
<td>Panning:Chocolate</td>
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<td></td>
<td>Covered Nuts &amp; Raisins</td>
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<tr>
<td>3/22/19</td>
<td>11</td>
<td>Spring Break: No Class</td>
<td></td>
<td>Make assigned candy</td>
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<td>bar recipe from book.</td>
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<tr>
<td>3/29/19</td>
<td>12</td>
<td>Final Confections Recipe Packet:</td>
<td>No Lab: work on</td>
<td>Chapter 12 Quiz</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Work on menu of 4 confections using</td>
<td>final confections</td>
<td>due by next class</td>
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<td></td>
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<td>required techniques.</td>
<td>recipe packet.</td>
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<tr>
<td>4/5/19</td>
<td>13</td>
<td>Chpt. 12: Candy Bars</td>
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<td>Chapter 12 Quiz</td>
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<tr>
<td></td>
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<td>1. Layering techniques</td>
<td></td>
<td>due by next class</td>
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<td>2. Wrapper/Logo/Marketing</td>
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<td>Review final practical criteria and</td>
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<td>rubric.</td>
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<tr>
<td>4/12/19</td>
<td>14</td>
<td>Sugar Showpiece Techniques</td>
<td>1. Cast Sugar Pieces</td>
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<td>Ingredient request for finals due</td>
<td>2. Pulled Sugar Ring</td>
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<td>1. Sugar Casting, pulling &amp;</td>
<td>3. Pulled Sugar Ribbons</td>
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<td></td>
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<td>blowing</td>
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<tr>
<td>4/19/19</td>
<td>15</td>
<td>Sugar Showpiece Techniques</td>
<td>1. Pulled Sugar Roses</td>
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<td></td>
<td></td>
<td>1. Sugar Casting, pulling &amp;</td>
<td>2. Blown Sugar Décor</td>
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<tr>
<td></td>
<td></td>
<td>blowing</td>
<td>3. Finish Showpieces</td>
<td></td>
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<tr>
<td>4/26/19</td>
<td>16</td>
<td>Final Practical Prep</td>
<td>Prepare confections</td>
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<td>to display next week.</td>
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<tr>
<td>5/3/19</td>
<td>17</td>
<td>Final Practical: Prepare and display 4</td>
<td>Study for final</td>
<td></td>
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<td></td>
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<td>varieties of confections using</td>
<td>exam.</td>
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<td>techniques.</td>
<td></td>
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<tr>
<td>5/10/19</td>
<td>18</td>
<td>Comprehensive Final Exam</td>
<td>End of Semester Clean</td>
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<td>up: Uniform required</td>
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</table>

**Final Exam Schedule:**
Final Practical: May 3, 2019
Final Exam: May 10, 2019

Disclaimer: This schedule is a guide for the semester. The instructor reserves the right to amend the schedule as necessary.
Course Agreement Form

Read, complete, and return to instructor:

I have read the course syllabus for Jan Lewandowski’s Candies and Chocolate class at Pulaski Technical College, and I understand its content. I also understand the rules for the class, and I will follow and abide by these rules, including those relating to attendance, assignments, grading criteria, plagiarism, and behavior.

Semester

Date

Print name

Signature

UA-PTC Email address

Telephone
Pulaski Technical College
Culinary Arts and Hospitality Management Institute

Equipment Safety Checklist Confectionery Lab Rm. 244

Student Name__________________________________________________________

I have been trained to use and clean the following industrial kitchen equipment properly and in a safe manner.

___ Ansul System
___ Blender
___ Convection Ovens
___ Dish Machine
___ Sheeter
___ Fire Extinguisher
___ Food Processors
___ Ice Machine
___ Immersion Blenders
___ Induction Range
___ Microwave
___ Mixers/All attachments
___ Tempering Machine
___ Vent Hoods
___ Water Hoses

__________________________________________  _________________________
Student Signature Date

__________________________________________  _________________________
Chef/Supervisor Signature Date
Pulaski Technical College
Culinary Arts and Hospitality Management Institute

Student Name_________________________________________________________

Dress Code Acknowledgement

I have read and understand the “Additional Materials and Dress Code”. I understand that I will not be allowed to attend the lab portion of class if I do not adhere to this dress code and that my grade may suffer due to my lack of participation and production. I have been given my personal copy of these rules for future reference.

___________________________________  _______________________
Signature                                                              Date

___________________________________  _______________________
Witness                                                                Date

Pulaski Technical College
Culinary Arts and Hospitality Management Institute

Student Name_________________________________________________________

Kitchen Safety Rules Acknowledgement

I have read and understand the “Kitchen Safety Rules.” I understand that disciplinary action, which could include expulsion, could result from violation of these rules. I have been given my personal copy of these rules for future reference.

___________________________________  _______________________
Signature                                                              Date

___________________________________  _______________________
Witness                                                                Date