J. Sargeant Reynolds Community College
Course Content Summary

Course Prefix and Number: HRI 285

Course Title: Chocolate and Sugar Arts

Course Description
Focuses on the study of chocolate and sugar as used by the pastry artist to create candies, confections, and showpieces. Lecture 3 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/Corequisites
HRI 281, HRI 282, HRI 283, HRI 284, HRI 286.

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

1. Produce basic chocolate candies and fudges.
2. Explain the differences between candies and confections.
3. Identify and differentiate between different types of production methods for soft and hard candies.
4. Understand sugar temperatures and the effects of heat on sugar.
5. Explain the various mixing methods and their uses for candy.
6. Explain, discuss and use correct baking terminology.
7. Explain and discuss the differences in production of the various styles of candies and confections
8. Explain and be able utilize basic formulae for candy production.
9. Create simple flavored candies from start to finish.
10. Design and produce chocolate show pieces.
11. Explain and demonstrate the correct procedures for chocolate tempering.
12. Explain and demonstrate proper techniques for acetate transfers.
13. Design and produce sugar show pieces.
14. Explain and demonstrate proper techniques for pulling sugar.
15. Explain and use proper terminology for chocolate and sugar.

Major Topics to be Included

1. Hard candies
2. Soft candies
3. Marshmallow
4. Nougat
5. Pralines
6. Fudges
7. Chocolate tempering
8. Chocolate garnishments
9. Chocolate show pieces
10. Sugar garnishments
11. Sugar show pieces