



Bergen Community College
 Division of Business, Arts, and Social Sciences
 Department of Business & Hotel/Restaurant Management

HRM 208 Confectionery Arts

Date of Most Recent Syllabus Revision: April 2018

Course Typically Offered: Fall ___ Spring ___ Summer ___ Every Semester ___ Other _____

Syllabus last reviewed by: BCC General Education Committee _____ Date: _____

(Most courses need review Ad Hoc Committee on Learning Assessment _____ Date: _____

by only one of the following) **Curriculum Committee:** _____ Date: Nov., 2017

Basic Information about Course and Instructor

Semester and year:

Course and Section Number: Confectionery Arts HRM 208

Meeting Times and Locations:

Instructor:

Email Address:

Office Location:

Phone:

Departmental Secretary: Linda Karalian, 201-447-7214, lkaralian@bergen.edu

Office Hours:

Course Description:

Official Catalog Course Description

This course introduces the student to the main concepts, skills and techniques of confectionary and chocolate preparation. Beginning with introductory techniques used in preparing petits fours and candies, this course advances to creating decorations, centerpieces and chocolates. It will enable students to assess the characteristics of quality products and take corrective action on common

baking faults. Students will meet small scale and high-volume production schedules for various types of venues.

Hours: Lecture [1.00]. Lab [4.00].

3 credits

Prerequisites: HRM 110

Co-requisites: None

Cross Listed Courses: None

Student Learning Objectives:

As a result of meeting the requirements in this course, students will be able to:

1. Produce a variety of candies
2. Demonstrate proficiency working with marzipan and icings to produce miniature pastries and figurines
3. Cook sugar to different stages and apply them to appropriate pastry preparation techniques
4. Develop menus, then design, produce, assemble decorative pastry displays for different types of events
5. Prepare various types of chocolates with other ingredients including fruit, liquor, nuts, and spices

Means of Assessment

The major assessment types (means of assessment) utilized in this course are graded lab participation, homework (individual), objective written tests and practical examinations.

Course Content

The course is intended to guide students to an advanced level of preparation of decorative pastries, while experimenting with a variety of baking ingredients. It entails preparing miniature figurines produced by the handling of different sugar ingredients for diverse types of clientele. Therefore, the course includes the following mandatory components:

1. A review of sweet ingredient usage including chocolate, sugar, marzipan, fruits and spices
2. Planning, implementation, and execution of miniature pastry production menus while adhering to tight schedules
3. Daily preparation of pastries and decorative centerpieces that are appropriate for different types of events.

Course Outline and Calendar

Week	Date(s)	Topic	Chapters
1		Introduction to the Course	
2		Tempering chocolate	
3		Molding and piping techniques	
4		Airbrush technique	
5		Coating technique	
6		Decorative Chocolates I	

7		Decorative Chocolates II	
8		Midterm Practical Examination	
9		Decorative chocolates III	
10		Candy making I	
11		Candy making II	
12		Marmalades and Confitures	
13		Decorative Sugar work	
14		Final Practical Examination	
15		Final Written Examination	

Notes to Students:

- 1 - Syllabus may change due to unforeseen circumstances or to take advantage of educational opportunities.
- 2 – Your instructor will update you on test dates and assignments. Please continually log on to Moodle for announcements, reminders and updates.
- 3 – Please log on to Moodle for handouts that are not distributed in hard copy form. Please also check your Bergen Community College e-mails (You may decide to filter your Bergen e-mail into your personal e-mail address).

Special Features of the Course

In addition to daily performance in the kitchen, use of learning technologies in the course (Internet, Moodle, etc.) is necessary to help you succeed in this course and in the industry.

Course Texts and/or Other Study Materials

Required
 Greweling, P. (2013). *Chocolates and Confections: Formula, Theory, and Technique for the Artisan Confectioner, 2nd Edition*. Hoboken, N.J: Wiley. ISBN: 978-0-470-42441-4

Recommended
 Saus, M. (2008). *Advanced Bread and Pastries. A Professional Approach, 1st Edition*. Cengage. ISBN:

Grading Policy

The grading system used for this course will combine the following

Quizzes	10%
Written assignments	10%
Daily Lab Performance	35%
Midterm Practical	10%
Final Practical	20%
Final Examination	15%
	100%

Attendance Policy

All students are expected to attend every scheduled meeting of each course in which they are registered. It is understandable there are times you may not be able to attend a session, or part thereof. In such cases, you are responsible for checking with the instructor, Moodle, classmates, etc. to be up to date on any work missed. You must also inform the instructor of any missed scheduled tests or presentations before class start time in order to request a make-up. Attendance will be kept by the instructor for administrative and counseling purposes. Assignments that are due by electronic submission are still due at the beginning of the scheduled class even if you are not present in class. A 5% per business day reduction will occur for late work submission, unless you had received an excused extension from your instructor before the assigned due date. (Ex. Monday to Tuesday = 1 business day)

Overall Kitchen Lab Class Participation (up to 10 performance points per session)

Class participation by students (including regular and timely attendance and active engagement in class sessions) is an essential part of this course. I expect you to participate actively and constructively in our class sessions in ways that show respect and courtesy to me and to your classmates during lecture and lab. As we proceed through the semester, there will be class discussions and practical tests on all of the major topics covered in the course. You are required to participate actively during all classes, and to remain in class the entire session. This includes logging on to Moodle for class announcements and being in touch with the class if you need to miss a class session.

"Professional" behaviors: To earn points for class participation, you must (1) attend class regularly in proper uniform, and be on time and not leave early; (2) be well-prepared for class by doing all assigned reading and other out-of-class preparations ahead of time; (3) participate voluntarily, actively, intelligently, and constructively in class discussions and during the lab; (4) perform all in-class tasks; (5) apply proper sanitation and food preparation procedures appropriate to the menu; and (6) utilize frequently and actively the materials and facilities needed for your success in this course.

"Unprofessional" behaviors: Behaviors such as the following will result in your losing points for class participation: (1) being absent from or late for class; (2) leaving class early; (3) continually walking out of and coming back into class; (4) not adhering to proper uniform and appearance guidelines; (5) being inattentive to class lectures and lab demonstrations; (6) behaving inappropriately in class (e.g., acting silly; conducting private conversations, utilizing cell phones except when permitted for camera use, other distracting classroom antics such as chewing gum in class; careless treatment of food and equipment; etc.); (7) being impolite, rude, or discourteous to me or to your classmates; (8) not being adequately prepared for class; (9) showing a negative or frivolous attitude toward the course; (10) Not utilizing the materials and facilities provided for your success in the course.

Other College Policy Statements

Code of Student Conduct:

http://bergen.edu/wp-content/uploads/StudentCodeofConduct2016_EngVer12062016.pdf

Statement on plagiarism and/or academic dishonesty:

Please read pages 8 – 9 in the above link. Students are not excused from the penalties for not being aware of or for not having read the policies set forth regarding plagiarism and other forms of academic dishonesty.

ADA Statement:

Students who require accommodations in accordance with the Americans with Disabilities Act (ADA) can request these services from the Office of Specialized Services. To learn more about how to apply for services, please visit <http://www.bergen.edu/oss>.

Note: Those who have completed the OSS paperwork and received accommodations during previous semesters might not be automatically eligible in subsequent semesters in every case.