

CHOCOLATE CRAFTS

CREDIT DISTRIBUTION, ELIGIBILITY AND PRE-REQUISITES OF THE COURSE

| Course Title & Code | Credits | Credit Distribution of the Course | | | Eligibility Criteria | Pre-requisite of the Course (if any) |
|-------------------------|----------|-----------------------------------|----------|---------------------|----------------------|--------------------------------------|
| | | Lecture | Tutorial | Practical/ Practice | | |
| Chocolate Crafts | 2 | 1 | 0 | 1 | Class XII | NIL |

LEARNING OBJECTIVES:

This Skill Enhancement Course enables student to understand the basic principles, hygiene and precautions of chocolate cookery. The emphasis of this will be to develop the skill required for preparation of various chocolates and its packaging and marketing.

The learning objectives of the course are:

- To learn the skill to craft different types of chocolates
- To learn the basic principles, hygiene and precautions of chocolate crafting and entrepreneurship in chocolate industry.

LEARNING OUTCOMES

After studying this course, the student will be able to:

- Have the understanding of different chocolates and acquire the skill to handle them.
- Develop the abilities and showcase skills for preparation of molded, center filled, free hand cluster, chocolate accessories, garnishes and ancillary chocolate recipes
- Get acquainted with techniques of packaging, costing and marketing of chocolates.
- Gain knowledge and skill to start small scale chocolate enterprise

SKILL DEVELOPMENT AND JOB OPPORTUNITIES':

Employment Opportunities:

- Apprentice in Small Catering units/ Kiosk/ Restaurant
- Entrepreneurship in chocolate industry
- Food Stylist / Designer

SYLLABUS

Credits: 2

Total lectures (45): 45 Hours/ 15 weeks

Theory: 30%, Credit – 1 (Lectures – 15)

Practical/ Field work/ Hands on learning: 70%, Credit – 1 (Lectures – 30)

THEORY

Unit 1: Introduction to Chocolates

(7 hours)

Description: The focus of this unit is on chocolates, various aspects of chocolate processing and learning the precautions to make good chocolates.

Subtopics:

- Chocolates: history and types of compound and couverture chocolates.
- Processing of cocoa bean to manufacture chocolate liquor, cocoa butter, cocoa powder, chocolate and chocolate chips.
- Precautions and hygiene practices while handling chocolate.

Unit 2: Applications of Chocolates

(8 hours)

Description: The focus of this unit is on using the chocolates to make different products, understanding and rectifying the faults.

Subtopics:

- Molded, center filled, free hand clusters, garnishes and accessories.
- Recipe development, costing and packaging of chocolates.
- Faults in chocolates like sugar bloom and fat bloom, their reasons and correction. temperature and moisture control while handling chocolate.

PRACTICALS

1. Introduction to different kinds of chocolates: Compound and Couverture; their sensory analysis and mouth feel. **(2 hours)**
2. Market survey of Indian and Internationally made chocolates with respect to label reading (ingredients). **(2 hours)**
3. Equipment's (molds, scrapers, piping bags, nozzles, cooking thermometers, microwave, double boiler) and precautions to be used in handling chocolate. **(2 hours)**
4. Making molded compound chocolate. **(2 hours)**
5. Variations of molded chocolates. **(2 hours)**
6. Making center filled chocolate. **(2 hours)**
7. Variations of center filled chocolate **(2 hours)**
8. Making free hand chocolate clusters. **(2 hours)**
9. Making chocolate accessories and garnish. **(4 hours)**
10. Ancillary chocolate recipes like chocolate sauce, ganache and hand **(2 hours)**

rolled truffles.

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| 11. Tempering of couverture chocolate. | (2 hours) |
| 12. Packaging and labeling of chocolates. | (2 hours) |
| 13. Visit to chocolate factory or chocolate exhibition and sale trial. | (4 hours) |

ESSENTIAL READINGS

- Afoakwa E.O. (2013). Chocolate Science and Technology, Wiley India Pvt Ltd, 978-8126545735.
- Beckett S.T. (2018). The Science of Chocolate, Royal Society of Chemistry, 978-1788012355.
- Minifie B.W. (1999). Chocolate, Cocoa and Confectionary, Aspen Publication. 978-0834213012.
- Manay, S. & Shadaksharaswamy, M. (2020). Foods: Facts and Principles, New Age Publishers. 978-8122422153.
- Panda, H. (2012). Technology of Confectionery, Chocolates, Toffee, Candy, Chewing & Bubble Gums, Lollipop and Jelly Products with Formulations, Engineers India Research Institute publisher. 978-9380772165.

SUGGESTED READINGS:

- Hodge N. (2018). The Art and Craft of Chocolate, Quarry Books, 978-1631594663.
- Perry S. (2008). Deep Dark Chocolate, Chronicle Books. 978-0811860895.
- Panda, H. (2017). Start Your Own Confectionery and Chocolate Products with Manufacturing and Formulations Hand Book, Bio-Green Books publisher. 978-9380772844.
- Greweling, P.P. (2012). Chocolates and Confections: Formula, Theory, and Technique for the Artisan Confectioner, The Culinary Institute of America (CIA), Wiley; 2nd edition, 978-0470424414.
- Shaffer, K. (2019). Chocolate for Beginners: Techniques and Recipes for Making Chocolate Candy, Confections, Cakes and More, Rockridge Press Publishers, 978-1641528887.

Examination scheme and mode:

Evaluation scheme and mode will be as per the guidelines notified by the University of Delhi.