



## CUL 255: Chocolate, Pastillage, and Mignardises

This course covers the process of chocolate making, from the cultivation and harvesting of cacao to the production of various chocolate products. Students learn how to temper chocolate and use it for decorative applications. Products prepared in this class include mignardises such as truffles, cookies, petit fours, and confections. This course explores candy making and poured, pulled, and blown sugar. Various decorative techniques using isomalt and pastillage are also introduced. Students in this class work as a team to test a variety of chocolate desserts and mignardises featured in a fine dining event. Participation in culinary functions is required. Prerequisite(s): CUL 151. Two lecture hours and four laboratory hours per week. Instructional Support Fee applies.

### Course Student Learning Outcomes

1. Describe the process of chocolate making from beginning to end. 2. Demonstrate the skill of tempering chocolate for decorative shapes. 3. Prepare a variety of mignardises and confections. 4. Prepare candies and sugar decorative pieces. 5. Develop, as a team, chocolate desserts and mignardises for a fine dining event.

**Credits:** 3

**Program:** Culinary Arts