



BAKER COLLEGE

STUDENT LEARNING OUTCOMES

BAK 1510 Chocolate and Confections
4 Semester Hours

Student Learning Outcomes and Enabling Objectives

1. Demonstrate safe and sanitary conditions in a lab environment.
 - a. Demonstrate proper sanitation, proper food handling procedures, and proper use and storage of common kitchen chemicals.
 - b. Demonstrate knife skills, hand tools, and equipment operation in a safe environment.
2. Demonstrate the ability to work as a professional as part of team.
 - a. Demonstrate proper cleanup procedures.
 - i. Washing dishes
 - ii. Garbage removal
 - iii. Sweeping
 - iv. Sanitation
 - b. Demonstrate kitchen organization.
 - i. Getting product prepared
 - ii. Getting tools and equipment prepared
 - c. Demonstrate effective storage practices.
 - i. Proper storage
 - ii. Effective storage techniques.
 - d. Demonstrate sustainable practices
 - i. Recycling
 - ii. Conservation
3. Demonstrate processes and techniques in creating chocolate
 - a. Successfully tempered 3 different types of chocolate couverture.
 - b. Demonstrate an understanding of the use and care for the tools and equipment used in chocolate shops.
 - c. Operate different types of chocolate equipment to produce consistent and profitable chocolate candies.
 - d. Demonstrate an understanding and proper use of Airbrushing methods for cocoa butter and chocolate decoration.
 - e. Execute consistent decorations and cut out a variety of confections.
 - f. Distinguish the variety of ingredients and techniques to prepare the main types of ganache and non-crystalline dessert fillings.
 - g. Prepare and present perfectly tempered chocolate bon bons made in polycarbonate molds
4. Demonstrate processes and techniques in creating non-chocolate confections.
 - a. Demonstrate an understanding of the use and care for the tools and equipment used in confectionary items.
 - b. Execute consistent decorations and cut out a variety of confections.
 - c. Prepare and present pectin based candies in a consistent manner.

- d. Distinguish the variety of ingredients and techniques to prepare the main types of ganache and non-crystalline dessert fillings.

These SLOs are not approved for experiential credit.

Effective: Fall 2017