



UNIVERSITI TEKNOLOGI MARA

HTP270: CHOCOLATE AND CONFECTION

<b>Course Name (English)</b>	CHOCOLATE AND CONFECTION <b>APPROVED</b>		
<b>Course Code</b>	HTP270		
<b>MQF Credit</b>	3		
<b>Course Description</b>	This course provides students with theory and practical knowledge in handling chocolate and making a variety of chocolate and confectionery products using chocolate, marzipan, simple sugar work and chocolate decorative pieces. The theoretical part of this subject will emphasize on understanding the principles of making chocolate and confectionery. The practical aspects will familiarize them with skills in chocolate tempering techniques, preparing and assembly confections with suitable decorative pieces.		
<b>Transferable Skills</b>	Produce a variety of chocolate and confectionery products and skills in chocolate tempering techniques, preparing and assemble the chocolate products.		
<b>Teaching Methodologies</b>	Demonstrations, Practical Classes		
<b>CLO</b>	<p>CLO1 Describe the correct ingredients methods for understanding the principles of making chocolate and confectionery.</p> <p>CLO2 Construct a written report based on students' experience in the chocolate making process.</p> <p>CLO3 Display ethics and professionalism in preparation to produce decorative chocolate products.</p> <p>CLO4 Work cooperatively in a team for making various chocolate frosting and decoratives pieces.</p>		
<b>Pre-Requisite Courses</b>	No course recommendations		
<b>Reading List</b>	<table border="1"><tr><td><b>Recommended Text</b></td><td><ul style="list-style-type: none"><li>Peter P, Greweling 2012, <i>Chocolate and Confection</i>, The Culinary Institute of America. John Wiley &amp; Sons.</li><li>French Culinary Institute 2011, <i>The Fundamental Techniques of Classic Bread Baking</i>, 1st Edition Ed., Stewart, Tabori &amp; Chang; First Edition</li></ul></td></tr></table>	<b>Recommended Text</b>	<ul style="list-style-type: none"><li>Peter P, Greweling 2012, <i>Chocolate and Confection</i>, The Culinary Institute of America. John Wiley &amp; Sons.</li><li>French Culinary Institute 2011, <i>The Fundamental Techniques of Classic Bread Baking</i>, 1st Edition Ed., Stewart, Tabori &amp; Chang; First Edition</li></ul>
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<b>Article/Paper List</b>	This Course does not have any article/paper resources		
<b>Other References</b>	This Course does not have any other resources		