

**J. Sargeant Reynolds Community College  
Course Content Summary**

**Course Prefix and Number:** HRI 285

**Credits:** 3

**Course Title:** Chocolate and Sugar Arts

**Course Description:** Focuses on an integrated study of chocolate and sugar as used by the pastry artist to create candies, confections, and showpieces. Prerequisite: HRI 115. Lecture 2 hours. Laboratory 3 hours. Total 5 hours per week.

**General Course Purpose:** The goal of this course is to enable students to explain and demonstrate the principles for designing, producing, and executing chocolate and sugar confections.

**Course Prerequisites and Co-requisites:**

Prerequisite: HRI 115

**Student Learning Outcomes:**

Upon completing the course, the student will be able to:

- a. Produce basic chocolate candies and fudges;
- b. Explain the differences between candies and confections;
- c. Identify and differentiate between different types of production methods for soft and hard candies;
- d. Understand sugar temperatures and the effects of heat on sugar;
- e. Explain the various mixing methods and their uses for candy;
- f. Explain, discuss, and use correct baking terminology;
- g. Explain and discuss the differences in production of the various styles of candies and confections;
- h. Explain and be able to utilize b0BF4 10.56Tfe3:6FC duction 2m31 Teap