

CANDIES AND BONBONS
HMG 4977
Semester Year

Instructor	Class Number	Section
E-mail	Day	
Phone	Location	
Office	Time	
Office Hours	Class Hours	1
	Lab Hours	4
	Credits	3

Department Mission Statement

The Hospitality Management Department of New York City College of Technology educates students for careers in the hospitality industry through foundational knowledge of hospitality operations and experiences that cultivate diverse perspectives, lifelong learning, collaboration, and community engagement.

Program Learning Outcomes

To graduate students who

1. identify and demonstrate skills relevant to the operational areas of hospitality management. (PLO #1)
2. utilize the dynamics of collaboration in diverse settings. (PLO #2)
3. demonstrate effective communication skills. (PLO #3)
4. exhibit the analytical and social skills essential for success in the global workplace. (PLO #4)
5. value and integrate lifelong learning, civic engagement, ethical reasoning, and social responsibility. (PLO #5)

Course Description

Lecture, demonstrations, and hands on production of international confections typically prepared in fine restaurants and pastry shops. Practical application of advanced confectionery techniques will be taught. Proper handling and storage of products will be addressed. Course work covers chocolate and boiled sugar techniques of confectionery bonbons. Elements of technique, flavor, texture, and structure in an evaluative process will be reviewed and discussed. Students rotate into management position as production chef with responsibilities that include organizing, scheduling, and evaluating staff performance

Prerequisites: HMG 2304

Course Objectives

Upon completion of HMG 4977, the student will be able to

- a. Prepare confections utilizing proper techniques building on base line skills from HMG 2304
- b. Identify and examine confections from different candy classifications
- c. Apply proper sugar and chocolate procedures evaluating texture and taste
- d. Design appropriate packaging

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- e. Become knowledgeable of confectionery classifications and confections from international regions

Student Learning Outcomes and Assessment

Student Learning Outcomes	Method of Assessment
a. Demonstrate confectionery skills following safety and sanitation procedures and technical principles. (HMGT: Skills, PLO #1)	Daily performance and teamwork, safety and sanitation procedures; required tools
b. Differentiate different product classifications. Practice accurate cooking methods using required tools. Evaluate products tastes and forms (HMGT: Skills)	Chef's presentation (rubric); daily performance chef's evaluation of products
c. Recognize the proper texture of the various stages of cooked sugar and of properly temper chocolate. Analyze defects and assess proper methodology (HMGT: Skills and Knowledge)	Daily performance. chef's evaluation of products; written assignment on chocolate shops; practical (production and presentation)
d. Present and evaluate various packaging styles suitable for products (Gen Ed: Integration)	Written assignment on chocolate shops; practical (Production and presentation), weekly costing
e. Research, prepare and present confections from international regions. Create appropriate packaging (Gen Ed: Values and Integration and HMGT: Skills, Knowledge)	Practical production, presentation and packaging

Grading Procedure

20	%	Daily Performance and Teamwork
10	%	Safety and Sanitation Procedures
10	%	Required Tools
10	%	Chefs Presentation (Power Point and Open Lab Posting)
5	%	Chef's Evaluation of Products
10	%	Weekly Product Costing
10	%	Written Assignment on Chocolate Shops and Packaging
10	%	Practical (production)
15	%	<u>Practical (presentation and packaging)</u>
100	%	Total

Assignments

Daily Performance and Teamwork

Students must consistently participate in class, contribute to an engaging online and in class learning environment and meet assignment deadlines in order to successfully complete the course. Students must come to class on time and prepared to work collaboratively on the day's production

Safety and Sanitation

All students are required to follow safety and sanitation protocols.

Required Tools

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There are specific tools required for candy and bon bon production. These tools are listed in this syllabus. All students are required to bring their own tools to class in order to be prepared for production.

Chefs Oral Presentation and Evaluation

The chef of the day will be required to create an oral presentation with a Power Point based on each team's production. See the assignment packet for additional guidelines for the presentation. Student Chef's are required to arrive to class early to prepare mis en place for professor's demos.

The student chef will write an evaluation of the production and team participation and submit this by the following week.

Weekly Product Costing

Every week, one student from each team will be required to cost out their products. This costing assignment is due at the start of class.

Chocolate Shop and Packaging Paper

Students will be provided with a list of chocolate and candy shops that they may select from, and then visit for this assignment. An APA format paper will be written describing the experience, and the products purchased.

Practical: (Production, Presentation and Packaging)

Students will work collaboratively to design and produce chocolates, and candies including the packaging for each product. The teams will present their items to their peers on week 15.

Grading System

A	93 – 100
A-	90 – 92.9
B+	87 – 89.9
B	83 – 86.9
B-	80 -- 82.9
C+	77 – 79.9
C	70 – 76.9
D	60 – 69.9
F	59.9 and below

Required Texts

Greweling, P. (2012). *Chocolates and confections: Formula, theory, and technique for the artisan confectioner. Culinary Institute of America Culinary*. John Wiley & Sons, Inc.
Schotts, A. (2007). *Making artisan chocolates*. Quarry Books.
Bloom, C. (2004). *Truffles, candies, and confections: Techniques and recipes for candy making*. Ten Speed Press.

Suggested Texts and Readings:

Berolzheimer, R. (1941). *The candy book*. Culinary Arts Institute.
Friberg, B. (2002). *The professional pastry chef*. (4th ed.). Van Nostrand Reinhold.
Jones, David. (2005). *Candy making for dummies*. John Wiley and Sons, Inc.
Lenotre, G. (1979). *Lenotre's ice creams and candies*. Barron's Educational Series

Course Materials

Tools: The following professional tools are **required** in each lab session:

French Chef's Knife (9")	Simple function Calculator
Straight Spatula (10")	Vegetable Peeler
Serrated Knife (10-12")	Pastry Wheel
Plastic Bowl Scraper	Paring Knife
NEW Pastry Brush for sugar work	Small Offset Spatula (3-4")
Scissors, Ruler	Bench Knife
Pastry Bag (16-18")	All Tool Kit Pastry Tips
Measuring Spoons	Small Rubber Spatula
Instant read digital Pocket Thermometer	Candy Thermometer (see info below on this)

Candy Thermometer: *All thermometers for hot sugar must have a clip attachment for the pot.* The following is a list of things I have found on line. Please make sure that the temperature dial has 1 or 2 degree increments-331°,332°,333°, NOT 330°, 335°, 340°. It is best to have more degrees on the dial for accuracy. *The following are suggested but you may find others. Stem length is important is you are working in big pots. For small pots you need an average stem length.*

Polder THM-515 Candy/Jelly/Deep Fry Thermometer, Stainless Steel

OXO Good Grips Candy and Deep Fry Thermometer

CDN Professional Candy and Deep Fry Ruler Thermometer

Taylor Pro Kitchen Deep Fry Cooking Thermometer

CDN Digital C thru DTC 450 with a 9.5 stem

CDN IRL 500- **12" stem for larger pots**

Maverick CT-03 with 8" stem

UNIFORMS: Every student in the pastry laboratory should be acutely aware of the necessity for maintaining the highest standards of personal hygiene and of presenting the most favorable appearance at all times. Professionalism begins with good personal grooming as well as careful attention to sanitary procedures. Students enrolled in both culinary and baking/pastry classes should consider having two or three uniforms. Do not wear street cloths under uniforms. Uniforms are designed for practicality, comfort, and ease of maintenance. It is expected that you will wear the regulation uniform with pride.

A Regulation Uniform includes:

- CLEAN AND IRONED CHEF'S COAT (double breasted, long sleeves, white)
- CLEAN AND IRONED CHECKERED SLACKS (no cuffs)
- CLEAN APRON (half fold, four sided, white)
- CHEF'S HAT (white, paper only-available in room NAMM 211-CLT office)
- BLACK, CLOSED WORK SHOES (leather with non-skid soles and heels)

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- **HAIR NET** (to be worn by those with long hair.)
- **JEWELRY, LONG AND/OR PAINTED ARE NOT PERMITTED**

You will be graded each class session = Daily grade.

Professionalism and Participation

The Department of Hospitality Management follows industry standards in order to educate, develop and mentor future hospitality and tourism professionals. In order to successfully complete a course, students must consistently participate in class and meet deadlines.

Chef's Presentation Rubric

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	Performance Indicator			
	1.Unacceptable	2. Acceptable	3. Good	4. Excellent
Value of Material Presented	Little value, material not educational or informative	Small value, some information but could have been more educational	Was educational, informative, gave insight to audience	Highly educational, very informative
Verbal Delivery	Mispronounced words, no evidence of research in how to pronounce unknown words, ineffective delivery	Somewhat ineffective but there is evidence of preparation	Effective and evidence of thoughtfulness and planning	Polished delivery, clearly prepared and professional delivery, very informative
Organizational Structure, Order or Slides, Flow of Presentation	No apparent reasoning applied, lack of structure	Some structure but could have been more orderly	Slides were logical and made for a smooth delivery	Slides were methodical and made for a smooth and polished and professional delivery
Mastery of Media Presentation Saved on Flash Drive, Formatted, Spell-Checked	Did not follow guidelines at all	Partially followed guidelines	Followed guidelines	Followed guidelines, very presentable to professional audience

Selected Bibliography

Ferrandi Paris. (2019). *Chocolate: Recipes and techniques from the Ferrandi school of culinary arts*. Flammarion

Geerts, R. (1997). *Belgian chocolates*. Chocolate World

Greweling, Peter. (2010). *Chocolates and confections at home*. Culinary Institute of America, John Wiley and Sons, Inc.

Marcolini, P. (2021). *Chocolat: From the cocoa bean to the chocolate bar*. Rizzoli Universe Promotional Books

WEEK #	DATE	TOPICS
1		Overview of HMGT 4977 Syllabus; Assignments; Discuss staff responsibilities; Safety and sanitation protocols; Energy Bars
2		Chocolate truffles, Coconut Almond Candy, Date and Coconut rolls, Apfelkugeln, Polish walnut rolls, marzipan candies
3		Turkish delight, Halvah, Meltaways, Pate de fruit
4		Assorted Fudge, Pralines and Caramels
5		Assorted Nut Brittles, Toffees, Honeycomb
6		Nougat, Torrone
7		Marshmallows, candied dried fruit
8		NO PRODUCTION: MIDTERM EXAM
9		Introduction to Chocolate, chocolate barks, candied fruit
10		Mendiantes, Chocolate covered candied fruit
11		Assorted Rochers, Peanut butter cups, marzipan balls
12		Mozart Kuglens, Almond Joy, Chocolate dipped Marzipan balls
13		Assorted rolled truffles, Filled Chocolate shells
14		PRACTICAL
15		Practical Presentation and Tasting

Diversity and Inclusive Education

This course welcomes students from all backgrounds, experiences and perspectives. In accordance with the City Tech and CUNY missions, this course intends to provide an atmosphere of inclusion, respect, and the mutual appreciation of differences so that together we can create an environment in which all students can flourish. It is the instructor's goal to provide materials and activities that are welcoming and accommodating of diversity in all of its forms, including race, gender identity and presentation, ethnicity, national origin, religion, cultural identity, socioeconomic background, sexuality and sexual orientation, ability, neurodivergence, age, and etc. Your instructor is committed to equity and actively seeks ways to challenge institutional racism, sexism, ableism and other forms of prejudice. Your input is encouraged and appreciated. If a dynamic that you observe or experience in the course concerns you, you may respectfully inform your instructor without fear of how your concerns will affect your grade. Let your instructor know how to improve the effectiveness of the course for you personally, or for other students or student groups. We acknowledge that NYCCT is located on the traditional homelands of the Canarsie and Lenape peoples.

Student Accessibility

Qualified students with disabilities, under applicable federal, state, and city laws, seeking reasonable accommodations or academic adjustments must contact the Center for Student Accessibility for information on City Tech's policies and procedures to obtain such services. Students with questions on eligibility or the need for temporary disability services should also contact the Center at The Center for Student Accessibility:

<http://www.citytech.cuny.edu/accessibility/>

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NYC College of Technology Statement on Academic Integrity

Students and all others who work with information, ideas, texts, images, music, inventions, and other intellectual property owe their audience and sources accuracy and honesty in using, crediting, and citing sources. As a community of intellectual and professional workers, the College recognizes its responsibility for providing instruction in information literacy and academic integrity, offering models of good practice, and responding vigilantly and appropriately to infractions of academic integrity. Accordingly, academic dishonesty is prohibited in The City University of New York and at New York City College of Technology and is punishable by penalties, including failing grades, suspension, and expulsion.

As stated in the Academic Integrity Policy Manual,

"academic dishonesty occurs when individuals plagiarize or cheat in the course of their academic work. Plagiarism is the presenting of someone else's ideas without proper credit or attribution. Cheating is the unauthorized use or attempted use of material, information, notes, study aids, devices or communication during an academic exercise."

The complete text of the College Academic Integrity Policy Manual may be found on the College website.

Statement of Classroom Behavior

Each student has the right to study and learn in a comfortable, safe, supportive environment that promotes self-esteem – free of fear, humiliation, intimidation, offensive or suggestive language.

Use of Electronic Devices

The use of cellular phones and audio equipment in all academic and study areas of the college is prohibited. Students are not permitted to take calls or text message during class. Students may not use their cell phones as calculators. In some instances, an instructor may allow the use of personal electronic devices for in class activities.

Writing Style Statement

The hospitality management department requires that all written work must be prepared using APA Style Publication Manual of the American Psychological Association as a reference guide. This includes editorial formats, abbreviations, use of statistics, graphs, citations and references. Visit the City Tech Library website for APA Style Guides.

MS Office Suite Assignment Submission Guidelines

Students are expected to use MS Office Suite including Outlook, Word, PowerPoint and Excel unless otherwise stated. Students are entitled to a subscription, which is available through the CUNY Portal or Blackboard.

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HM Department Calendar (*available from department office –ATTACH*)