

**Title:** Art of chocolate making (basic)

**Aim:**

To provide a basic knowledge of chocolate making

**Outcome:**

At the end of the course the student will be able to chocolate and chocolate based desserts

No	Modules/Practical	No. Hours	Days & Timings
1	Types of chocolates and tempering, moulds for chocolates and familiarization	5 hours	Sundays ( 09:00 AM to 02:00 PM)
2	Basic chocolates and shapes	5 hours	Sundays ( 09:00 AM to 02:00 PM)
3	Healthy & nutritive bars and Homemade chocolates	5 hours	Sundays ( 09:00 AM to 02:00 PM)
4	Ganache& truffles, Fillings for chocolates	5 hours	Sundays ( 09:00 AM to 02:00 PM)
5	Filled chocolates	5 hours	Sundays ( 09:00 AM to 02:00 PM)
6	5 chocolate desserts	5 hours	Sundays ( 09:00 AM to 02:00 PM)

**Course Duration:** 30 hours.

**Proposed Timing:** Weekends(5 hrs.)

**Eligibility:** min. age limit of 18

**Assessment pattern:**

**Course Fees:** 2,000/-

**Resource persons:** Mr. VinayakHarogopp& Prof. Nandakumar G

**Method of assessment:** each modules/practical will be assessed on the same day (matrix attached)

**Feedback:** Module or practical wise feedback will be taken in google form

**List reference books:**

1. Modern Cookery Volume – I by Thangam E Philip

**Criteria for completion:** consolidated marks of each practical will be calculated as grades and then the certificates will be issued.