

2019-2020 TTC Catalog

BKP 222 Chocolate and Sugar

Lec: 2.0 Lab: 3.0 Credit: 3.0

This course is a study of chocolate artistry and sugar work to include tempering various types of chocolate for modeling and display work, as well as molding, pulling and blowing sugar.

Prerequisite

BKP 181

Course Offered

Fall

Spring

Grade Type

Letter Grade

Division

Culinary Institute of Charleston