



**ADMINISTRATIVE MANAGEMENT COLLEGE**  
18<sup>th</sup> KM, Bannerghatta Road, Bangalore - 560083

**CHOCOLATE MAKING**

**Course Description**

**Introduction:**

The course module provides detailed description of training on Chocolate making & its Varieties

**Course objective:**

- Introduction to different ingredients and utensils in making chocolate even at home
- To develop interest among the students in preparation chocolate which many will like
- Demonstration and Hands-on skill making chocolates different types

**Course Content:**

- Research on finding good cocoa beans and equipment's list
- Passing dry heat of oven roasting and turning into liquor
- Refining and tempering the cocoa beans
- Instant method of making chocolate, with instant ingredients

**Course Duration:**

- Lecture: 10 hours
- Practical: 15 hours
- Assessment: 5 hours

**Prerequisites:**

This course is valuable for the students of Hotel Management who need to take production as Specialisation which is part in their career.

**Hands on Practice on:**

Preparing plain chocolate in chocolate moulds or making chocolate flakes

Stuffed chocolate with different varieties of nuts

Mixed chocolate with varieties

1. Preparing dark chocolate or bitter chocolate
2. Making different fancy way of presenting the chocolate
3. Preparing chocolate with different types of fruits

**Methods of Evaluation:**

Attendance

Assignments

Hands on Training

**Course outcome**

- Understand & prepare varieties of chocolate
- To know the role of ingredients & also cooking method of making chocolate
- To learn the preparation of types of chocolate in different styles and in different moulds
- To know the characteristic of the ingredients involved in chocolate making