

# 2018-2019 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