

# PAS 130: Chocolate and Truffles

This course is a specialty hands on course in chocolate, focusing on: tempering, chocolate candy making and the use of chocolate as a centerpiece medium The student will develop competency in chocolate to apply in the industry.

**Credits:** 3

**Lab Hours:** 4

**Lecture Hours:** 1

**Prerequisites:**

CUA 116

**Co-Requisites:**

None